



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT
 12-12-17: 10:31am - 11:07am

TIME IN	11:49am	TIME OUT	3:34pm
DATE	12-11-17	PAGE	1 of 6

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: BSG (Benham Street Grill)		OWNER: Ivan Eaton dba BSG, Inc.		PERSON IN CHARGE: Melissa Mercer	
ADDRESS: 406 Benham Street			ESTABLISHMENT NUMBER: 4779		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-5100		FAX: 573-358-5100	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____	

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input type="checkbox"/>	Food additives: approved and properly used		
IN <input type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		✓
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.
 IN = in compliance OUT = not in compliance
 N/A = not applicable N/O = not observed
 COS = Corrected On Site R = Repeat Item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source			IN <input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			IN <input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>		Gloves used properly		
IN <input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
IN <input type="checkbox"/>	IN <input checked="" type="checkbox"/>	Thermometers provided and accurate	✓		IN <input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			IN <input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>		Food properly labeled; original container			IN <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
IN <input type="checkbox"/>	IN <input checked="" type="checkbox"/>	Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
IN <input type="checkbox"/>	IN <input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Melissa Mercer</i>		Melissa Mercer		Date: December 12, 2017	
Inspector: <i>John Wiseman</i>		John Wiseman		Telephone No. (573) 431-1947	EPHS No. 1507
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 12-27-17	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME BSG (Benham Street Grill)		ADDRESS 406 Benham Street		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot held burgers		126 adj 165	Cold hold: cheese, potato salad,		46, 39
Sandwich cooler amb		28	mushrooms, red sauce		36, 41
Cold held: tomato, ham, rst beef		38,36,36	Broccoli cheese soup		171
Frigidaire freezers: 1,2,3,		0, 0, 0	Chili when placed in hot holding		132
Salad prep cooler amb		40	Frigidaire freezer: 4,5		0, 0

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

3-401.11A 2	Partially cooked burgers were observed in a steel pan at the grill. The temperature of the burgers was 126F. There was no apparent attempt at temperature control. According to the cook, the burgers are partially cooked and held on the stove top without control until a burger is ordered; at which time a partially cooked burger is finished on the grill. Mechanically tenderized meats (ground beef) shall be cooked to 155F prior to holding hot for service. Once cooked to this temperature, the burgers can be held at 135F or greater prior to service. Discontinue partial cooking of the burgers. This practice creates a situation where undercooked meat is held at temperatures where bacteria can rapidly multiply. The burgers were cooked to 165F.	12-12-17	
7-203.11	A dish detergent bottle which was filled with water was present at the grill. It was not labeled. According to the cook, the water is used to suppress flare-ups at the flame grill. A container previously used to store a poisonous or toxic material may not be used to store, transport, or dispense food. COS by discarding the bottle.	COS	
4-601.11A	Food debris was observed on plates stored on the shelving above the prep table at the cook line. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize all cookware.	12-12-17	
4-601.11A	An accumulation of dried food debris was observed on the wall mounted fry cutter in kitchen. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize this device daily.		
4-601.11A	Food debris was observed on the inside and outside of the microwave at the cook line. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

3-304.14B C	Wet wiping cloths stored in water at the cook line did not contain sanitizer. Wet wiping cloths were observed on various surfaces in the kitchen area. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer. Cloths in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. COS by placing the cloths in a bleach solution. Use a separate bleach solution for wiping surfaces which come in contact with raw animal foods.	COS	
4-101.19	A grease laden cloth towel was used as a storage surface for fryer baskets on the lower shelf of the prep table in the kitchen. Non-food contact surfaces of equipment that are exposed to food soiling shall be constructed of a nonabsorbent and easily cleanable material. Please discontinue the use of cloth towels for this purpose. Use a plastic or metal tray.	12-27-17	
4-203.11B	The kitchen food thermometer was tested for calibration. It indicated a temperature of 16F in ice water. Food thermometers shall be accurate to within two degrees Fahrenheit. COS by calibrating the thermometer.	COS	
5-205.11B	An employee was observed placing dirty dishes in the hand wash sink near the three compartment sink. Hand wash sinks shall be used for handwashing exclusively. Do not place anything in the hand wash sink. Nor should the sink be used for discarding waste water and drinks.	12-27-17	

EDUCATION PROVIDED OR COMMENTS

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Gibson cooler		36	Glass front cooler at bar		38
True 2-door cooler		38	Beer cooler		34
True 3-door cooler		32	Wine cooler		36
Frigidaire freezer 6		0	Keg cooler		40
Wait station mini cooler		40			

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3-302.11A	The cook was observed to cut raw beef steaks on a wooden cutting board at the cook line. The cook then wiped blood from the board with a wet wiping cloth from a container (which contained no sanitizer) and then placed two slices of bread on the cutting board to be used for sandwich making. Food shall be protected from cross contamination by cleaning and sanitizing surfaces which come in contact with raw animal foods and ready to eat foods. The cook was instructed to thoroughly clean and sanitize the cutting board; which was done. Do not permit surfaces contaminated with raw animal products to contact ready to eat foods.	12-12-17	
4-601.11A	Food debris and residue was observed on cold well containers, lids and surrounding areas of the sandwich prep cooler. Food contact surfaces shall be clean to sight and touch. Please ensure that the cold well containers and lids are cleaned and sanitized before placing new food in them. Clean the surrounding cold well surfaces.		
3-501.17A	A discard date was not observed on an opened package of hot dogs in the sandwich prep cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is six days after the food is opened or prepared. Mark all such foods with a discard date.		
3-302.11A	A package of raw Philly cheese steak meat was stored above fish in Frigidaire freezer #1. Food shall be protected from cross contamination by storing raw animal foods separate from each other. Store foods in this manner from bottom to top: raw eggs and poultry, raw ground meats, raw whole muscle meats (steaks and roasts), raw fish, ready to eat foods.		

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4-601.11C	Food debris was observed inside, outside and in the door seals of the sandwich prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside, outside and door seals of this cooler.	12-27-17	
4-601.11C	An accumulation of food debris and/or ice was observed in most freezers and refrigerators in the facility. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all of the facility freezers and refrigerators, inside and out.		
4-601.11C	An accumulation of dirt was observed on the plastic bread trays in the stack rack beside the upright freezers in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the trays and rack.		
4-901.11	An employee was observed drying cleaned food equipment with a cloth towel. After cleaning and sanitizing, food equipment shall be air dried. Equipment may not be dried with a cloth. Please air dry equipment.		
4-601.11C	Food debris was observed in clear plastic totes used to store utensils on the wire rack near the back door. Non-food contact surfaces shall be kept free on an accumulation to dust, dirt, food residue and debris. Please clean the totes and the utensils in the totes.		
6-501.12A	Dirt and food debris was observed on the floor below most of the equipment in the kitchen, ware washing and storage areas. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the facility with attention to areas below equipment.		

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6-501.111	A live roach was observed crawling on the kitchen floor. This was brought to the attention of the cook. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures shall include: keeping the premises clean and free of extraneous food debris which attract pests, closing openings into the building which can admit pests and using professional pest control services. Take action to control the presence of roaches on the premises.	12-12-17	
3-501.17A	Containers of cooked chicken breast and taco meat were observed in the salad prep cooler without discard dates. Potentially hazardous foods held refrigerated shall be marked with a discard date that is six days after preparation or opening. Mark all refrigerated potentially hazardous foods with a discard date.		
4-601.11A	An accumulation of food debris was observed in the microwave near the salad cooler. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave as needed.		
3-501.16B	Hard boiled eggs stored atop the cold well basins in the salad prep cooler were measured at 61F. Potentially hazardous foods held refrigerated shall be held at 41F or less. In order to maintain proper food temperatures, food must be fully within the cold well. Storing the food on top of the wells does not provide adequate refrigeration to maintain safe temperatures.		

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6-501.12A	A build-up of food debris and residue was observed in and around the floor drain below the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the drain and surrounding area.	12-27-17	
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2-3091.14	The kitchen employees are not washing their hands between glove changes. Very little hand washing was observed in general. Employees must wash their hands before engaging in food preparation, during food preparation to prevent cross contamination such as switching between raw meat and ready to eat foods, between glove changes and any other activities that contaminate hands. Please be aware that use of single use gloves is not require unless ready to eat foods are to be handled.	12-12-17	
3-501.16A	An employee was observed placing chili in a hot holding device from a large pot which was stored on the stove top. The temperature of the chili was measured at 132F. There are two issues in this citation: 1. The chili was not being held at adequate temperatures on the stove top to begin with, and 2. The chili was not at holding temperatures prior to being placing in hot holding. Potentially hazardous foods held hot must be maintained at 135F, and foods placed in hot holding must be at holding temperatures prior to placing in the holding device.		
4-601.11A	An accumulation of dried food debris was observed on the blade and gear mechanism of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the can opener daily.		
3-302.11A	Raw shrimp were observed stored above ready to eat foods in the Frigidaire freezer near the pizza oven. Cross contamination shall be prevented by storing raw animal foods below ready to eat foods. Please be aware that frozen plant-based foods such as fries, tater tots, onion rings, etc. are considered ready to eat as they do not require cooking to be safe to eat.		

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4-702.11	<p>Dish washing procedures were observed at the three compartment sink. The employee cleaning the dishes was observed to wash and rinse equipment but did not include a sanitation step in the process. After washing and rinsing, food equipment must be sanitized with an approved sanitizer at acceptable concentrations. All food equipment must be washed, rinsed, sanitized and air dried.</p> <p>The employees present in the kitchen do not display knowledge adequate to provide proper food handling, storage, cleaning and sanitation, and correct use of gloves and hand washing. It shall be the responsibility of the person in charge to ensure that employees are properly handling, storing, cooking, and holding foods. It shall further be their responsibility to ensure that correct cleaning and sanitation standards are used. Provide active managerial control over kitchen activities to ensure that food is handled safely and that sanitation standards are enforced. It is highly recommended that deli employees be provided with basic food safety training.</p>	12-12-17	
2-103.11			

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