



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

TIME IN	9:09 am	TIME OUT	1:31 pm
DATE	Jan. 19, 2018	PAGE	1 of 5

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: Terre DuLac Country Club		OWNER: Terre DuLac Country Club, Inc.		PERSON IN CHARGE: Everardo Benitez, mngr.	
ADDRESS: 1424 Rue Riviera			ESTABLISHMENT NUMBER: 1758		COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628		PHONE: (573)562-7528		FAX: (573)562-1017	
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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			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			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

Person in Charge /Title: <i>Everardo Benitez</i>		Everardo Benitez, mngr.		Date: January 18, 2018	
Inspector: <i>Rose Mier</i>		Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: Jan. 31, 2018	



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

ESTABLISHMENT NAME Terre DuLac Country Club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ice cream freezer, ambient		9	True cooler: ambient, sour cream		41, 40
Cheese, refrigerated drawer #4		41	Refrigerated drawers in island, ambient: #1, 2, 3		41, 41, 41
			Refrigerated drawers in island, ambient: #4, 5, 6		41, 40, 36
			Refrigerated drawers in cookline, ambient: #1, 2, 3 (empty)		32, 33, 32
			Refrigerated drawers in cookline, ambient: #4, 5, 6 (empty)		33, 33, 34

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
4-601.11A	Debris observed in the bottom of the ice scoop holder attached to the ice maker. Ice scoops were in contact with the bottom, causing contamination of the scoops. Please clean and sanitize scoops and holder at least daily. COS by taking to warewashing area	COS	EB
4-601.11A	Debris observed on the ice bucket, stored on top of the ice maker. Please clean and sanitize ice bucket at least daily. COS by taking to warewashing area	COS	
4-601.11A	The coffee carafes (5), stored by the coffee brewer, were dirty. Please remove stains, clean, and sanitize the carafes at least daily. COS by cleaning	COS	
4-601.11A	The inside and outside surfaces of the GE microwave oven were dirty. Please clean and sanitize the cavity after each use, or a minimum of every four hours while in continual use. Clean all surfaces of the outside of the oven as often as needed to keep clean. COS by cleaning	COS	
4-202.11A	Several rubber scrapers, hanging above the steam table, were torn or roughened on the edges. Food contact surfaces shall be smooth and free of imperfections. Please dispose of all scrapers that are damaged. COS by removing from use	COS	
4-601.11A	A hand-held can opener, stored in the second drawer below the toaster in the island work station, was rusted and had debris behind the blade. Food contact surfaces shall be free of imperfections and clean. Please dispose of can opener. Clean and sanitize can openers after each use.	1/20/18	
4-202.11A	The surfaces of the three cutting boards, stored on the island work station, were heavily grooved from knives and damaged on the edges. Food contact surfaces shall be free of imperfections. Please resurface and reseal the boards or replace.	1/23/18	
4-202.11A	The nonstick coating on several frying pans, stored above the stove, was scratched and flaking. Food contact surfaces shall be free of imperfections. Please discard all pans with marred non-stick coating. COS	COS	

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
MAIN KITCHEN			
6-501.12A	The wall behind and the floor beneath the ice maker were dirty. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean behind and beneath the ice maker.	1/31/18	EB
6-501.14A	The portable floor fan, stored at the end of the island work area, was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean.	1/31/18	
5-501.116	The trash can, stored by the elevator, was dirty. Trash receptacles shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of trash can when emptied.	1/20/18	
3-305.11A	Food and single-use items were stored on the floor in the elevator. This violation is frequently noted during inspections. Food, single-use items, clean linens, and clean equipment shall be stored a minimum of six inches off the floor. Please install pallets, shelves or some other equipment inside the elevator to store items a minimum of six inches off the floor.	1/20/18	
4-601.11C	Dirty water and debris were observed inside the steam table inserts in the island work table. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please dispose of water and clean wells and inserts at least daily to reduce bacterial and mold growth that can contaminate food.	1/19/18	
4-601.11C	Food debris observed inside three drawers, located below the toaster in the island work station. Please clean all equipment that is stored in the drawers and clean the drawers.	1/20/18	
4-903.11A			
4-601.11C	Accumulation of debris observed on the wire shelf above the cook-line work table. Please clean shelf as often as needed to keep clean.	1/23/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line — through an item on page 1 indicates the item is not applicable.

Person in Charge /Title: <i>Everardo Benitez</i>		Everardo Benitez, mngr.	Date: January 18, 2018
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Jan. 31, 2018



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Terre DuLac Country Club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre 63628		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Walk-in freezer, ambient		12	Cooler, below island station, left side: ambient, olives		46, 48	
Whirlpool freezer, ambient		0	Cooler, below island station, middle: ambient (empty)		44	
			Cooler, below island station, right: ambient, caesar dressin		44, 47	
			Whirlpool refrigerator: ambient, chicken		32, 38	
			Walk-in cooler: ambient,			
Code Reference	PRIORITY ITEMS 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.				Correct by (date)	Initial
NOTE	This facility was closed for the past three weeks for routine maintenance and cleaning. This was the first day opened so most refrigerated drawers and coolers were empty, except for non-potentially hazardous food. MAIN KITCHEN, continued					EB
3-501.16A	The 3-door cooler, located below the island work station, had ambient temperatures ranging from 44 to 46F, and the food held within had temperatures ranging from 47 to 48F. There was no potentially hazardous food held in this unit. Food shall be held at 41F or lower, and equipment shall be maintained to work as manufactured. Please have the unit repaired or replaced. If it is to be used for storage, then the unit will need to be permanently disabled from cooling.				1/23/18	
4-601.11A	Debris observed on the pizza screens, stored in the drawer below the pizza oven. Also, dirty pot holders were in the drawer. Clean equipment shall be protected from contamination while in storage. Please clean and sanitize pizza screens after each use, and do not store dirty pot holders with clean equipment.				1/19/18	
3-302.11A	Food in the walk-in freezer was stored in the incorrect order to prevent cross-contamination. All raw animal-derived foods shall be stored separately from or below all other food. All raw animal-derived foods shall be stored separately from each other or in the following vertical order: poultry on bottom, then ground meats (sausages, hamburger, mechanically tenderized meats); then whole muscle meats (roasts, steaks, ribs); then fish and seafood. Please arrange food in the freezer to prevent cross-contamination.				1/20/18	
6-501.111	DRY STORAGE ROOM Rodent feces were observed on the shelves and floor. Please remove all evidence of rodents and monitor facility for return. If evidence is found, begin an approved method of pest control.				1/31/18	
7-201.11B	Degreaser and floor cleaner were stored on a shelf holding single-use items. Chemicals shall be stored separately or below single-use items, food, clean equipment, and clean linens. Please move chemicals.				1/19/18	
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4-601.11C	Debris observed inside the drawer holding pizza screens, located below the pizza oven. Please clean drawer as often as needed to keep clean and to protect clean equipment from contamination.				1/23/18	EB
4-903.11A	Debris observed on the shelves and floor in the walk-in freezer. Please clean floor and shelves as often as needed to keep clean.				1/31/18	
6-501.12A	Food (including bags of ice) were stored on the floor in the walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please store food at least six inches off the floor.				1/20/18	
3-305.11A	A thermometer was not found inside the walk-in freezer. Please install an accurate thermometer in a conspicuous location in the warmest part of the freezer.				1/20/18	
4-204.112A	DRY STORAGE ROOM The shelves were dirty and the paint was flaking, exposing raw wood. Equipment that requires frequent cleaning shall be sealed. Please clean and reseal-shelves.				1/31/18	
4-601.11C	The lids on several of the containers holding bulk food were dirty. Please clean lids and containers as often as needed to keep clean.				1/23/18	
4-101.19	In-use "cups" were stored inside the bulk container of salt and of breadng. In-use utensils shall have a handle that is stored above the surface of the food. Please remove the cups and use handled utensils that are clean and sanitized.				1/20/18	
4-601.11C	Thermometers were not found inside the Whirlpool refrigerator or freezer. Please place accurate thermometers in easy-to-read locations inside the warmest part of the refrigerator and freezer.				1/20/18	
3-304.12B	Debris observed on the fan. Please clean all surfaces, including the blade, housing, cord, and base, as often as needed to keep clean.				1/31/18	
4-204.112A						
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: <i>Everardo Benitez</i>		Everardo Benitez, mngr.		Date: January 18, 2018		
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Jan. 31, 2018	



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ESTABLISHMENT NAME Terre DuLac Country Club		ADDRESS 1424 Rue Riviera	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Walk-in cooler: ambient, peeled tomatoes, ham	36,38, 37
		Glass-front cooler, bakery: ambient, cheese	39, 41
		Chicken, grill	184 to 193

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3-501.17B	WALK-IN COOLER Deli meats were labeled with the date placed in the freezer. Please label with a 7-day disposal date (when opened is day 1, add number of days refrigerated for a total of seven days when pulled from freezer).	1/19/18	EB
3-302.11A	Raw chicken was stored on top of raw beef. Please store food to prevent cross contamination: raw poultry and eggs on bottom, then ground meats, then whole muscle meats, then fish and seafood. All other food is stored above or separately from raw animal-derived foods.	1/19/18	
4-601.11A	BAKERY AREA Debris observed on a plastic "crimper", stored in the drawer by the 2-vat sink. Please clean and sanitize "criimper."	1/19/18	
4-601.11A	Debris observed on the meat/cheese slicer. Please clean and sanitize all surfaces after use.	1/19/18	
4-601.11A	Debris observed on the inside of the food canister, and on the housing, of the Hamilton Beach food processor. Please clean and sanitize all parts of the food container after each use, and clean the housing as often as needed to keep clean.	1/19/18	
4-601.11A	Debris observed on all surfaces of the Kitchen Aide mixer. Please clean and sanitize mixer, including the shaft area, after each use.	1/19/18	
4-601.11A	Debris observed on the shaft and housing of the Blakeslee mixer. Please clean and sanitize mixer after use.	1/19/18	

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3-305.11A	WALK IN COOLER A bag of onions and a box of dressing were on the floor. Food shall be stored six inches off floor. Please do not store food on floor. COS	COS	EB
4-101.11A	BAKERY AREA A black trash bag was used to cover the meat/cheese slicer. The trash bag is not food-grade. Please use a bag that is food-grade to cover the clean equipment.	1/31/18	
4-601.11C	WAREWASHING AREA Debris observed on the rack holding clean equipment, located across from the stacked bakery ovens.	1/23/18	
4-903.11A	Clean equipment shall be protected from contamination while in storage. Please clean both shelves and legs of rack as often as needed to keep clean.		
6-501.11	Broken tiles observed on the wall behind the clean equipment rack storage. Facility shall be maintained in good repair, and walls shall be cleanable and non-absorbent in areas of food preparation. Pleas repair broken tiles.	1/31/18	
6-101.11A			
6-501.12A	Debris observed on the wall tiles on the side and below the bakery work table holding the food processor and Kitchen Aid mixer. Walls shall be cleaned at a frequency to prevent debris accumulation. Please clean.	1/31/18	
4-501.11A	The temperature gauge for the rinse cycle did not register the temperature of the water. Because this machine sanitizes by heat, it is critical the temperature gauge functions correctly to ensure the rinse cycle water reaches a minimum of 180F for effective sanitizing of equipment and utensils. Please repair.	1/31/18	

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Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No
 Follow-up Date: Jan. 31, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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3-603.11B	The menus have a consumer reminder but not a disclosure. Foods that may contain raw or undercooked ingredients, or that may be ordered raw or undercooked by the consumer, shall be disclosed with either a description of the food [example: Caesar salad (raw egg dressing), or hamburgers (cooked to order)] OR an asterisk that refers consumers to the reminder. The reminder is a footnoted warning about the increased risk of foodborne illness from consuming raw or undercooked animal-derived foods. Please include disclosures on all menus. Additionally, because nightly specials may not be on the menus, disclosures and reminders shall be provided by the use of table tents, placards, or other effective written means.	1/31/18	EB
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4-501.14	WAREWASHING AREA Debris observed on the outside of the door on the dish machine. Warewashing equipment shall be cleaned at least daily. Please clean outside surfaces of machine.	1/19/18	EB
4-601.11C	Debris observed on the shelves above the clean-dish side drain board. Please clean shelves.	1/23/18	
6-501.12A	Debris observed on the wall and pipes behind and below the pre-clean sink, and the wall behind the clean dish drainboard. Please clean wall and pipes.	1/19/18	
4-501.114B	Debris observed on the spray nozzle and handle at the pre-clean sink. Please clean handle and nozzle at least daily, more often if needed to keep clean.	1/19/18	
6-301.12	BAR There were no paper towels at the handwashing sink, and the dispenser was broken. Paper towels shall be provided through a dispenser at handwashing sinks at all times. Please provide paper towels through a dispenser at the handwashing sink.	1/19/18	
3-305.11A	Chips were stored on the floor in the closet. Food shall be six inches off floor. COS by moving chips to shelf.	COS	

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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Jan. 31, 2018