



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

TIME IN April 27, 2018	10:05 am	TIME OUT 12:20 pm
DATE		PAGE 1 of 3

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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: The Market at Terre DuLac	OWNER: Mike Marler and David Crook	PERSON IN CHARGE: Chris Marler	
ADDRESS: 100 Rue Terre Bonne	ESTABLISHMENT NUMBER: 4739	COUNTY: St. Francois	
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-1133	FAX: none	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	<input type="checkbox"/> PRIVATE 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures	✓	
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures	✓	
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition	✓	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> 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"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	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"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> OUT <input 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.		
<input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected		✓		IN = in compliance N/A = not applicable COS=Corrected On Site OUT = not in compliance N/O = not observed R=Repeat Item		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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
		Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		✓
<input checked="" type="checkbox"/>		Water and ice from approved source				<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<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 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"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	✓		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: *Chris Marler* • Chris Marler Date: April 27, 2018

Inspector: *Rose Mier* Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No  
Follow-up Date:



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ESTABLISHMENT NAME The Market at Terre DuLac		ADDRESS 100 Rue Terre Bonne		CITY / ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Grill: sausage and hamburger		189, 192	Sausage, held under heat lamp on counter		96
Stovetop: eggs		187	Steam hot hold: pot roast, milk gravy, corn, gravy		178, 170, 179, 177
Arctic Air freezer, ambient		10	Raw shell eggs, held at room temperature near stove		60
Cooked potatoes, cooler		57	Cold prep table, top: cut tomatoes, ham		40, 40
Holiday chest freezer, ambient		0	Cold prep table, bottom: ambient, chix salad, ham		41, 40, 41
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date) Initial
3-501.16A	<b>KITCHEN</b> Sausage was cooked this morning and held under a heat lamp approximately 3 hours prior to this visit. Upon order, the sausage was reheated on the grill. The temperature of the sausage was 96F. Potentially hazardous food shall be held hot at 135F or higher, or cold at 41F or lower. Please monitor the temperature of food that is held hot. CORRECTED ON SITE by placing sausage in cooler.				COS
3-501.16A	Two containers of raw shell eggs were stored on the table by the stove. The internal temperature of the eggs were 60F. According to staff, the eggs had been out of the refrigerator for about 40 minutes. Raw shell eggs shall be held at 45F or lower. Please remove smaller amounts from the cooler during busy times, and replace in cooler frequently to prevent a substantial rise in temperature. CORRECTED ON SITE by returning eggs to cooler.				COS
3-501.14 3-501.15	Potatoes that were cooked and diced yesterday had an internal temperature of 57F. According to staff, the potatoes were in and out of the cooler frequently this morning. Also, food is not monitored during the cooling process. Therefore, the reason for the high temperature is not known. Please remove small quantities of food at a time and return unused portions quickly to the cooler. Please monitor the time and temperature during cooling of all foods: Cool from 135F to 70F within 2 hours, then from 70F to 41F within another 4 hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin the process again, or discard the food. If the second benchmark is not met, discard the food. To facilitate cooling, cut large portions into smaller portions, spread into single layer, nest pan in ice water, place in freezer, stir, add ice as an ingredient, if covered, allow vents for steam to escape, do not stack pans. NOTE: the potatoes were voluntarily discarded. CORRECTED ON SITE by discussion with staff and manager, discarding potatoes				COS
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date) Initial
3-304.13	<b>KITCHEN</b> Biscuits, cooked sausage, and cheeses were observed stored on paper or cloth toweling. Food may not be stored in direct contact with absorbent materials. CORRECTED ON SITE by removing towels.				COS
4-101.19	Paper towels lined the rotating plate inside the microwave oven. Surfaces that require frequent cleaning shall be smooth and non-absorbent, and food may not be placed on absorbent materials. CORRECTED ON SITE by removing paper towels.				COS
3-304.14B	Wet wiping cloths were stored on the work table. Wet wiping cloths shall be stored in sanitizer between uses. CORRECTED ON SITE by placing cloths in sanitizer bucket.				COS
3-304.12C	According to staff, in-use cooking utensils may be cleaned only once a day. Utensils that are in-use for potentially hazardous food shall be washed, rinsed, and sanitized (or replaced) a minimum of every four hours, and shall be stored on a surface that is cleaned and sanitized at least every four hours. CORRECTED ON SITE by discussion with manager and staff.				COS
6-202.15A	Some of the holes where utilities entered the building in the outside walls were not sealed. Facility shall be sealed against the entry of pests. Please seal all holes on outside of building.				5/10/18

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Chris Marler

Date: April 27, 2018

Inspector:

Rose Mier

Telephone No.

(573)431-1947

EPHS No.

1390

Follow-up:

Yes

No

Follow-up Date:



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Frigidaire freezer, ambient		21	True cooler: ambient, green beans, cooked hamburger		40, 39, 41	
Shrimp, deep fryer		158	True glass front cooler: ambient, cooked steak		38, 41	
Deli display cooler: ambient, sausage		38, 40	Salad prep cooler, top: boiled egg, cut tomatoes		40, 39	
Beverage/condiment cooler: ambient		40	Salad prep cooler, bottom: corned beef, ambient		39, 39,	
Retail cooler, ambient		40	Steam hot hold: mashed potatoes, meat loaf		154, 135	
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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)	Initial
3-302.11A	Containers of breading were stored directly on top of raw ground beef. Foods shall be protected from cross contamination during storage. CORRECTED ON SITE by moving the breading to a different cooler.				COS	
3-501.17A	There was no date of disposition on the cooked green beans held in the True SS cooler, on corned beef in the salad prep cooler, and cooked ribeye was labeled with a disposition date of 4/31. Potentially hazardous food that is ready-to-eat or fully cooked and held for more than 24 hours shall be labeled with a 7-day disposal date (day of preparing or opening plus an additional six days). Please label the green beans and correctly label the ribeye (5/1). CORRECTED ON SITE by labeling correctly and discarding corned beef				COS	
3-302.11A	Two packages of raw sausage were stored above fully cooked foods and whole muscle meat (rib eye) in the Figidaire freezer. Raw animal foods shall be stored below all other foods, and raw ground meats shall be stored above whole muscle meats. CORRECTED ON SITE by placing the raw sausage in a raw meat freezer.				COS	
7-202.12A	A can of Raid Ant and Roach killer was stored on the shelf in the mop room. This insecticide is not approved for use in a food facility. Please remove from facility. CORRECTED ON SITE by removing from facility				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). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:  		Chris Marler			Date: April 27, 2018	
Inspector:  	Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date:		