



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

TIME IN	11:36 am	TIME OUT	1:45 pm
DATE	May 14, 2018	PAGE	1 of 2

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: Carla's Cafe	OWNER: Carla Craig	PERSON IN CHARGE: Carla Craig
ADDRESS: 818 East Main Street	ESTABLISHMENT NUMBER: 4584	COUNTY: St. Francois
CITY/ZIP: Bismarck, MO 63624	PHONE: (573)734-6650	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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/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 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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"/> 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 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 checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="checkbox"/>		
Food Temperature Control				Utensils, Equipment and Vending						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			
<input type="checkbox"/>	<input checked="" 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				Physical Facilities						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned			
								<input checked="" type="checkbox"/>		
								<input checked="" type="checkbox"/>		
								<input checked="" type="checkbox"/>		
								<input checked="" type="checkbox"/>		
								<input checked="" type="checkbox"/>		
								<input checked="" type="checkbox"/>		
								<input checked="" type="checkbox"/>		
								<input checked="" type="checkbox"/>		

Person in Charge /Title: <i>Carla Craig</i>	Carla Craig	Date: May 14, 2018
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
		EPHS No. 1390
		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: _____



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

ESTABLISHMENT NAME Carla's Cafe		ADDRESS 818 East Main Street		CITY /ZIP Bismarck, MO 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, deep fryer		208	Whirlpool refrigerator: ambient, hash browns, ham		65, 43, 43, 43
Frigidaire freezers, ambient		0, 0, 10	Whirlpool refrigerator: mac n cheese (2 containers)		41, 43, 43
Prep table: ambient, stuffing		41, 40	Frigidaire refrigerator: ambient, boiled eggs		38, 41
Glass front cooler: ambient		41, milk 42	Hot hold: meat loaf, gravy, baked potatoe		147, 180, 172
Chest freezer, ambient		8	Hot hold: fried potatoes, corn		143, 192

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

	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.		
NOTE	TEMPERATURES, continued, in degrees Fahrenheit: Amana freezer, ambient 20; Frigidaire cooler: ambient 46, milk 43; hamburger, grill 228		
3-302.11A	Raw shell eggs were stored above raw pork chops and fully cooked foods in the Whirlpool refrigerator. Raw animal-derived foods shall be stored separately or in the following vertical order: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. All other food is stored above these raw foods. COS by arranging into correct order.	COS	
3-501.14A	Hash browns in the Whirlpool refrigerator had a temperature of 65 to 67F. According to staff, the potatoes were placed in the refrigerator between 1 and 2 hours prior. Monitoring of cooling temperatures was not occurring. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. Foods shall be monitored during the cooling process. COS by discussion and providing logs	COS	
3-501.16A	The ambient temperature of the Frigidaire refrigerator was 46; food was 43 to 45F. COS: All potentially hazardous foods were removed from this refrigerator until the unit holds at 41F or lower. COS - see note below.	COS	
4-601.11A	Food splatters observed on the inside of the Rival microwave oven, especially the top. Microwave ovens shall be washed, rinsed, and sanitized at least every four hours. Please clean. COS by cleaning	COS	
3-302.11A	Raw chicken was stored adjacent to raw fish in the Frigidaire freezer. Please store chicken below fish to prevent cross contamination. CORRECTED ON SITE by arranging in correct order	COS	
3-302.11A	Raw fish and pork chops were stored above potatoes in the Frigidaire refrigerator. Raw animal foods shall be stored below all other foods. Please store the pork below the fish and the potatoes above both. CORRECTED ON SITE by arranging in correct order.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

	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.		
4-204.112A	A thermometer was not found in the Frigidaire refrigerator. Thermometers shall be placed in a convenient to read location in the warmest part of the cooler.	5/15/18	
4-904.11B	Utensils were stored with their handles down in a container in the cook line. Handles shall be stored up to prevent contamination during retrieval. CORRECTD ON SITE by storing handles up.	COS	
6-501.14A	Three portable fans were dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fans as often as needed to keep clean.	5/20/18	
3-304.12C	The ice bucket was observed stored upright with water in the bottom. Please store bucket inverted to allow draining; store on a clean and sanitized surface that is cleaned and sanitized at least daily (along with the bucket). CORRECTED ON SITE by storing inverted on grate.	COS	
3-304.12C	The ice scoop was stored on top of the ice maker. Please store in-use scoop on a surface that is cleaned and sanitized at least daily. CORRECTED ON SITE by storing on tray	COS	
6-202.11A	Two ceiling bulbs in the kitchen were not shielded. Bulbs shall be shatter resistant or shielded. Please install shields and endcaps.	5/20/18	
4-203.12A	The cook's thermometer read 42F when the actual temperature was 33F. Thermometers shall be accurate. CORRECTED ON SITE by calibrating.	COS	
6-501.14A	Accumulation of debris on the HVAC air return duct in the wall by the mop bucket. Please clean grate and change filter as often as needed to keep clean.	5/20/18	
4-101.19	The shelves under the counter in the dining room were raw wood. Equipment requiring frequent cleaning shall be smooth and non-absorbent. Please seal wood.	5/20/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page one indicates the item was not applicable or was not observed. NOTE: the AC was not working in the kitchen; the ambient was 88F, possibly why the coolers were running a little warm. The AC was being repaired today.

Person in Charge / Title: <i>Carla Craig</i> Carla Craig		Date: May 14, 2018
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date: