



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

May 7 - In 10:16 am, Out 11:57 am
May 15 - In 11:38 am, Out 1:15 pm

TIME IN	TIME OUT
DATE 5-7 & 15, 2018	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: Crossroads Steakhouse and Lounge		OWNER: Monica Jenkins	PERSON IN CHARGE: Angie Thies	
ADDRESS: 1 West School Street		ESTABLISHMENT NUMBER: 4646	COUNTY: St. Francois	
CITY/ZIP: Bonne Terre 63628	PHONE: 573.358.8820	FAX: 573.358.8924	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				
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 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		
<input checked="" type="checkbox"/> OUT	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> 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 type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT N/O	Preventing Contamination by Hands			<input checked="" type="checkbox"/> OUT N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed				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"/> N/A	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food obtained from approved source			<input type="checkbox"/> IN <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"/> N/A	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 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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	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"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT		Pasteurized eggs used where required			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		In-use utensils: properly stored		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Water and ice from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Food Temperature Control			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Adequate equipment for temperature control			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Gloves used properly		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Approved thawing methods used			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Utensils, Equipment and Vending		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Thermometers provided and accurate			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Food Identification			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Food properly labeled; original container			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Nonfood-contact surfaces clean		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Prevention of Food Contamination			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Physical Facilities		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Insects, rodents, and animals not present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Hot and cold water available; adequate pressure		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		Fruits and vegetables washed before use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT					<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Angie Thies</i> Angie Thies		Date: May 7, 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: May 31, 2018



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Crossroads Steakhouse and Lounge		ADDRESS 1 West School Street		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True freezer/kitchen: ambient		0	3-door cooler: ambient, chicken		29, 38, 39
Chili, reheat in steamer crock		113	Prep cooler: ambient, lettuce		40, 40
Chicken soup, reheat in steamer crock		82			
Au jus, crock		142			
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
2-301.14B	KITCHEN When questioned about where the cook washed his hands (the handwashing sink was filled with soiled towels and there were no paper towels), he stated in the bathroom. Hands shall be washed when entering the kitchen. Bathroom handwashing sinks may not be used as a substitute for the kitchen handwashing sink.				5/15/18 AS
4-202.11A	A large and medium size frying pan were observed with the non-stick coating deteriorating. The pans were stored on the shelf above the steam hot hold unit at the end of the cook line. Food contact surfaces shall be free of imperfections. Please dispose of frying pans.				5/17/18
4-601.11A	Debris was observed on a knife, stored on the magnetic rack. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all food contact surfaces before storing. COS by cleaning				COS
3-302.11A	Raw chicken was stored above raw fish in the True refrigerator. Raw poultry shall be stored below all other food to prevent cross contamination. COS by placing chicken below fish.				COS
3-501.17A, B	Opened packages of ham and roast beef, stored in the True refrigerator, were not labeled with a discard date. Food that is fully cooked, potentially hazardous and held for more than 24 hours shall be labeled with a 7-day discard date, which is the day of opening (or prepared) plus an additional six days. Please label with a discard date.				5/15/18
4-202.11A	A spatula, stored in a tub on the shelf below the SS work table, was stained, dirty, and marred. Food contact surfaces shall be clean and free of imperfections. Please dispose of spatula.				5/15/18
4-202.11A	The Rival microwave was rusted on the inside and in poor condition. Food contact surfaces shall be free of imperfections. Please remove the microwave from the facility.				5/17/18
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
5-205.11B	KITCHEN The handwashing sink was filled with soiled towels. Handwashing sinks shall be used only for handwashing. Please keep the sink accessible and use only for handwashing to allow frequent handwashing. COS by moving laundry to laundry area.				COS
5-205.11A					
6-301.12	There were no towels in the dispenser at the handwashing sink. Towels shall be available at all times, and dispensed in a sanitary manner. Please provide towels in a dispenser.				5/15/18
3-302.11A	A Ranch dressing container in the True freezer held a breaded product. The container was not covered. Food shall be protected from contamination while in storage. Please cover container.				5/15/18
4-601.11C	Debris observed on the inside and outside of the toaster. Cooking equipment shall be clean. Please clean all surfaces of toaster as often as needed to keep clean.				5/16/18
4-601.11C	A bucket holding plastic bags, and the shelf on which it was stored, were dirty. This shelf also held the toaster. Please clean shelf and bag container.				5/17/18
4-501.11A	Water was pooled in the bottom of the True refrigerator. Equipment shall be maintained in good repair. Please keep refrigerator dry and determine source of water. Repair.				5/31/18
4-601.11C	The legs, shelf and side ledges of the SS worktable, located across from the broiler and fryers, were dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean.				5/31/18
3-302.12	A spray bottle of clear liquid, stored on the lower shelf of the work table. According to cook, the bottle contained water. Working containers of food that are not easily identifiable shall be labeled with the name of the food. Please label bottle. COS by labeling.				COS
EDUCATION PROVIDED OR COMMENTS					
NOTE: a line through an item on page one indicates the item was not observed or is not applicable.					
Person in Charge / Title: <i>Angie Thies</i> Angie Thies				Date: May 7, 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: May 31, 2018	



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ESTABLISHMENT NAME Crossroads Steakhouse and Lounge		ADDRESS 1 West School Street		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
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	KITCHEN, Continued Debris observed on a plate, stored in a stack of clean plates on the SS work table. COS by cleaning in warewashing machine.				COS
4-601.11A	Mold observed inside the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry before returning to service.				5/16/18
4-601.11A	The SS ice scoop was dirty (note yellow area). Please clean and sanitize the ice scoop at least daily.				5/15/18
4-202.11A	The SS ice bucket was pitted. Food contact surfaces shall be free of imperfections. Please dispose of ice scoop.				5/17/18
WAREWASHING AREA					
3-501.17A, B	Food held in the 3-door cooler was not date labeled, or was not correctly date labeled. This included chicken, taco meat, cut tomatoes, chicken mix, cheesecake, and cheese sauce. Food that is potentially hazardous, ready-to-eat or fully cooked, and held for more than 24 hours shall be labeled with a 7-day discard date. Please label all foods that meet the criteria with the discard date.				5/15/18
3-501.18A	Macaroni salad and cheese sauce, held in the 3-door cooler, were past their discard date (4/19 and 4/21, respectively). Food shall be safe. Please discard these foods.				5/15/18
4-202.11A	Food was stored on two flat baking trays in the 3-door cooler. Both trays were badly rusted. Please discard these trays.				5/15/18
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
4-601.11C	KITCHEN, continued The Hamilton Beach microwave oven was dirty on its outside surfaces. Please clean outside surfaces of microwave oven as often as needed to keep clean.				5/15/18
4-601.11C	The Sterilite plastic 2-drawer unit, stored on shelf below the SS work table, was dirty. Please clean all surfaces of this unit.				5/31/18
4-903.11A	The container holding steak knives on the SS worktable was dirty. Clean equipment shall be protected from contamination while in storage. Please clean holder as often as needed to keep clean.				5/15/18
6-501.12A	The floor was dirty under and around equipment edges. Facility shall be clean. Please clean floor to remove all black debris.				5/31/18
6-501.12A	The wall behind the ice maker and around the handwashing sink was dirty. Please this wall as often as needed to keep clean.				5/31/18
3-304.12C	The ice scoop and SS ice bucket were stored on top of the ice maker which was dirty. In-use equipment and utensils shall be stored on a surface that is clean and sanitized at least daily.				5/15/18
WAREWASHING AREA					
4-903.11A	The shelf holding clean plates and bowls, located above the coolers, dirty. Please clean shelf as often as needed to protect clean equipment from contamination.				5/16/18
4-903.11A	Plates and bowls, stored on the shelf above the cooler, were stored with their food-contact surface exposed. Please cover equipment with clean cloths or invert to protect from contamination.				5/15/18
4-601.11C	Debris and moisture observed in the bottom of the 3-door cooler. Please clean cooler and determine source of liquid. Repair.				5/17/18
4-501.11A					
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: Angie Thies				Date: May 7, 2018	
Inspector:		Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: May 31, 2018



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4-601.11A	WAREWASHING AREA The inside of the black Hamilton Beach microwave oven was dirty. Please wash, rinse, and sanitize microwave ovens a minimum of every four hours, more often if needed to keep clean.				5/15/18
4-601.11A	A plastic cover to place over food when microwave, stored above the microwave, was dirty with food debris. Food contact surfaces shall be clean. Please wash, rinse, and sanitize the covers after each use.				5/15/18
4-202.11A	The white Hamilton Beach microwave was rusted inside. Food equipment shall be maintained in good repair and be smooth and free of imperfections. Please remove this microwave from the facility.				5/17/18
4-501.11A	Dish detergents and spray bottles of cleaners were stored on a shelf above the drain table of the warewashing machine and the 3-vat sink. Chemicals shall not be stored above clean equipment. Please store chemicals below the sink, or in an area designated for chemicals.				5/15/18
7-201.11B					
7-102.11	A spray bottle containing a blue liquid and another containing a clear liquid, stored above the 3-vat sink, and a spray bottle containing a purple liquid and another containing a blue liquid, stored below the 3-vat sink, were not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label all spray bottles.				5/15/18
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)
4-101.19	WAREWASHING Cloths were used to absorb moisture from draining utensils, stored on the table next to the warewashing machine. Surfaces that are exposed to moisture or that require frequent cleaning shall be made of nonabsorbent and easily-cleanable material. Please do not use cloths for draining.				5/16/18
4-501.14A	The insides and outside of the mechanical warewash machine were dirty. Warewashing equipment shall be cleaned a minimum of once daily. Please clean all components of warewashing machine.				5/15/18
4-904.11B	Spoons, held in two containers on the work table, and other utensils held on the table next to the warewashing machine, were stored with their handles down. Utensils shall be stored with their handles up to prevent contamination of food contact surface when retrieving. Please store handles up.				5/15/18
4-302.14	Sanitizer test strips were not available upon request. Please provide test kits to check the chlorine concentration at the warewashing machine and at the bar 3-vat sink.				5/19/18
EDUCATION PROVIDED OR COMMENTS					
Person in Charge Title: Angie Thies				Date: May 7, 2018	
Inspector: Rose Mier		Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: May 31, 2018	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chest beer cooler/bar, ambient		36	Whirlpool refrigerator/bar: ambient, milk		34, 34
4-door beer cooler/bar, ambient		30	Walk-in cooler: ambient, baked potato		34, 37
Whirlpool freezer/bar: ambient		0			
Walk-in freezer, ambient		12			
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
7-102.11 7-201.11A	BAR A spray bottle holding a purple liquid, identified as cleaner, was not labeled and was stored hanging on the ledge with bottles of alcoholic beverages. Working containers of chemicals shall be labeled with the common name of the contents, and shall be stored where food, single-use items, clean equipment, clean utensils, and clean linens cannot be contaminated. CORRECTED ON SITE by labeling bottle and storing with chemicals.				COS A
3-501.18A	BACK STORAGE AREA A container labeled "BBQ Ribs 5/5" was in the walk-in cooler. Food past the 7-day disposal date shall be discarded. Please discard the container of rib meat. CORRECTED ON SITE by voluntarily discarding				COS
3-302.11A	Raw animal foods were stored above fully-cooked and ready-to-eat foods in the walk-in freezer. Please store food in the following order to prevent cross-contamination: all raw animal-derived foods stored separately from or below all other foods; raw animal derived foods in the following vertical order: poultry and eggs on bottom, then ground meats (sausage, hamburger, tenderized meats), then whole muscle meats (ribs, chops, bacon, steak, roasts, etc.), then fish and seafood. All other food is stored above these foods.				5/15/18
4-601.11A	Debris observed on the table-mounted can opener and its holder. Please wash, rinse, and sanitize can opener blade after use, and clean entire holder as often as needed to keep clean.				5/15/18
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
6-501.112 4-601.11C	BAR/DINING AREA Dead roaches observed in the cabinet below the cash register. Please remove dead insects. Mold was observed inside the holder for the multi-beverage dispenser. Please clean and sanitize the holder at least daily. CORRECTED ON SITE by cleaning and sanitizing.				5/16/18 COS
3-304.12B	The handle of an in-use scoop was stored in the ice bin. In-use utensils shall be stored with the handle above the surface of the food or on a surface that is cleaned and sanitized at least daily. CORRECTED ON SITE by storing scoop on top of the ice bin lid.				COS
6-301.12	Paper towels were not dispensed in a sanitary manner at the handwashing sink at the beverage station. Please provide paper towels in a sanitary manner at all times.				5/15/18
5-205.15B	The handle on the cold water faucet at the handwashing sink in the men's bathroom was broken. Plumbing shall be maintained in good repair.				5/31/18
6-501.12A	BACK STORAGE/BATHROOM AREA The floor in the bathroom was dirty. Facility shall be kept clean. Please clean floor, especially around and behind equipment.				5/16/18
6-501.12A	The toilet was dirty on the base and behind the seat. Toilets shall be clean. Please clean all surfaces of toilet as often as needed to keep clean.				5/15/18
3-304.12B	A bowl was stored inside the bulk container of salt. In-use utensils shall have a handle that is stored above the surface of the food. Please remove bowl from salt container.				5/15/18
EDUCATION PROVIDED OR COMMENTS					
Person in Charge Title:		Angie Thies		Date: May 7, 2018	
Inspector:	Rose Mier	Telephone No.	EPHS No.	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
		(573)431-1947	1390	Follow-up Date: May 31, 2018	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
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NOTE	Upon arrival to this facility, Ms. Monica Jenkins, owner, was not on-site. According to the cook, Ms. Jenkins was at a funeral and will be in after the service. At 11:20, the facility was not opened so I questioned the cook. He said there was no one else except him and Ms. Jenkins working today, so the facility will remain closed until she comes in to work. At approximately 11:45 am, Ms. Jenkins arrived and stated she was going to the cemetery in about 20 minutes; she was not certain whether the restaurant will be opened today. I told her I finished inspecting the kitchen and will return to complete the inspection at a later date. I did not conduct an exit interview with her. I left the facility at 11:57 am. On May 15, I returned to the facility to complete the inspection. I arrived at 11:38 am and departed at 1:15 p				
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)
6-501.12A 6-501.11 3-305.11A	BACK STORAGE AREA The bathroom door and frame around the bathroom entry were dirty. Walls shall be kept clean. Floor tiles were missing in the walk-in cooler, bathroom, and in the storage area. Floors shall be smooth and non-absorbent. Please repair/replace floor tiles that are broken or missing. Food was stored on the floor in the walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please elevate all food off the floor.				5/31/18 5/31/18 5/16/18
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Angie Thies</i> Angie Thies Date: May 7, 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: May 31, 2018	