



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

ESTABLISHMENT NAME BSG		ADDRESS 406 Benham Street	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Pork steaks, oven	201	Prep cooler, top: cut lettuce, cheese	41, 42
Chili, stovetop	145	Prep cooler, bottom: cooked chicken, cooked hamburger	41, 41
Vegetable soup, hot hold	145	Hot hold: potatoes, beans	166, 146
Hamburgers, grill	167 to 172	Ambient: Frigidaire freezers/prep area	1, 2
Prep cooler, bottom/prep area: ambient	41, 41	Gibson refrigerator/prep area: ambient, cottage cheese	41, 36

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.		
4-601.11A	PREP and WAREWASHING AREAS Food splatters were observed on the inside of the Panasonic microwave and on the inside of the white microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize entire inside of each microwave a minimum of every four hours.	9/19/18	
3-501.14	Chili was observed being moved from a pot to a gallon jar to cool in the refrigerator, without monitoring.	COS	
3-501.15	Food shall be cooled with monitoring: please cool food from 135F to 70F within two hours, then from 70F to 41F within an additional four hours. Monitor food temperatures with time and record on a log (provided). To facilitate cooling, divide food into shallow containers and nest in a larger container of ice water; stir; if covered, allow vents for steam to escape; use an ice paddle; use ice as an ingredient. COS by discussion and putting chili in shallow container, then nesting in an ice bath.		
4-601.11A	The cutting boards on the cold hold and hot hold tables were grooved and stained. Food contact surfaces shall be clean to sight and touch. Please refinish or replace the cutting boards.	10/2/18	
4-601.11A	Food debris observed on the pizza screens, stored on the shelf below the work table. Please clean and sanitize screens after each use. Store on a clean and sanitized rack and tray.	9/19/18	
4-302.14	Sanitizer test strips for chlorine were not available upon request. Please provide test strips for chlorine.	9/21/18	
4-702.11	An onion (or potato) slicer was soaking in soapy water at the 2-vat prep sink. Equipment and utensils shall be washed, rinsed, and sanitized at the 3-vat sink. Please do not use this sink for cleaning equipment and utensils because there is no sanitizing step.	9/19/18	
7-201.11B	Cleaners were stored on a shelf above the 2-vat prep sink. Toxins shall be stored below clean equipment. Please do not store chemicals above this sink.	9/19/18	

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.		
6-301.11	PREP AREA There was no soap in the dispenser at the handwashing sink near the 3-vat sink. Hand soap shall be available at all times. Please provide hand soap in the dispenser. COS by filling dispenser with soap.	COS	
4-601.11C	Debris observed in the bottom of the taller Frigidaire freezer. Please clean inside of freezer as often as needed to prevent debris accumulation.	10/2/18	
4-101.19	A wet and soiled cloth was observed in the bottom of the Gibson refrigerator. Absorbent materials may not be used in areas exposed to moisture or that require frequent cleaning. Please remove cloth and clean bottom of refrigerator. If liquid pools, repair refrigerator.	9/20/18	
4-601.11C	COOKING AREA Accumulation of food debris observed in the bottom of the smaller (middle) Frigidaire freezer. Please clean freezer as often as needed to keep clean.	10/2/18	
3-302.12	An unlabeled squeeze bottle containing a clear liquid was stored on the shelf across from the stove. According to the owner, the bottle contained water. Containers holding a substance that is not easily identified shall be labeled. Please label the bottle.	9/19/18	
3-304.14B	A soiled, wet wiping cloth was stored on the work table across from the cooking equipment. Wet wiping cloths shall be stored in sanitizer between uses, and placed in the laundry when soiled. Please prepare labeled containers of sanitizer for each work area and store wiping cloths in the sanitizer.	9/19/18	
6-301.11	There was no soap in the dispenser, nor towels in the dispenser, at the handwashing sink near the 2-vat prep sink. This sink is the most convenient for use by the cook. Please keep sink supplied at all times.	9/19/18	
6-301.12			

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Julie Abel Date: September 19, 2018

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: October 2, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Chicken, deep fryer		172 to 197	Prep cooler/cooking area, top: ham, cut tomatoes
Freezers/cook area, ambient		22, 5, 20,	Prep cooler/cooking are, bottom: ambient
True cooler/storage room: ambient, cheese		39, 41	Berg cooler/store room: ambient, beef
Frigidaire freezer/storeroom: ambient		5	Coolers, bar: ambient
Dessert cooler/wait station, ambient		40	

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4-601.11A	PREP AREA The can opener blade and area around the blade were heavily soiled. Please wash, rinse, and sanitize blade and holder after use, no less often than every four hours while in continual use.	9/19/18	
4-601.11A	COOKING AREA The cutting board on the prep table was grooved and stained. Please resurface or replace the cutting board.	10/2/18	
4-601.11A	STORAGE AREA Meat blood in the bottom and a soiled, wet cloth on a shelf were observed inside the True refrigerator. Please wash, rinse, and sanitize the inside of this cooler when meat blood contaminates the surfaces, and do not keep soiled or wet cloths inside the refrigerator. Place soiled cloths in the laundry, and keep wet wiping cloths in sanitizer between uses.	9/19/18	
3-302.11A	Raw meats were stored above a keg of beer and crab salad in the 3-door Berg refrigerator. Raw animal-derived foods shall be stored below all other food. Please arrange cooler foods to prevent cross contamination: raw poultry and eggs on bottom, then ground meats, then whole muscle meats, then fish and seafood. All other foods are above or separate from these foods.	9/19/18	
4-601.11A	WAIT/BEVERAGE STATION Mold and other debris observed on the side and deflector of the ice maker. Please discard ice, wash, rinse, sanitize and air dry all inside surfaces prior to returning to service.	9/20/18	

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6-202.11A	COOKING AREA, continued Endcaps were missing from one ceiling bulb, located above the 2-vat prep sink. Please add endcaps to fully shield this bulb.	10/2/18	
4-601.11C	Debris observed on the handles and outside surfaces of most of the refrigerators and freezers in the cooking, preparation, and storage rooms. Please clean handles and outside surfaces of all refrigerators and freezers as often as needed to keep clean and prevent soiling of hands when opening door.	9/21/18	
4-203.12A	The cook's thermometer read 20F when the actual temperature was 32F. COS by calibrating	COS	
6-501.12A	STORAGE AREA The floor was soiled and sticky in places. Physical facilities shall be maintained clean. Please clean floor	10/2/18	
4-601.11C	WAITRESS/BEVERAGE STATION Soiled water was observed in the wells of the hot hold table (not in use during this visit). Please remove water after use and wash, rinse, and sanitize wells to prevent bacterial and mold growth.	9/20/18	
4-901.11A	Glasses were stacked wet. Equipment shall be air dried before storing nested. Please allow air drying.	9/19/18	
6-501.14A	BATHROOMS- Customer The fan vent covering in the men's bathroom had an accumulation of dust. Ventilation systems shall not be a source of contamination. Please clean vents as often as needed to keep clean.	10/2/18	
NOTE	According to Mr. Eaton, owner, the outdoor cooking area is no longer in use. This area was observed with a torn screen and debris. If it is put back into service, the screening must be repaired and area cleaned. Please contact this office before putting area back into use.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 	Julie Abel	Date: September 19, 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: October 2, 2018