



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

TIME IN	10:39 am	TIME OUT	1:10 pm
DATE	Sept. 19, 2018	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 CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: BSG	OWNER: Ivan Eaton DBA BSG	PERSON IN CHARGE: Julie Abel
ADDRESS: 406 Benham Street	ESTABLISHMENT NUMBER: 4779	COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-5100	FAX: (573)358-5100
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 checked="" 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		
	Employee Health			<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<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 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/> 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 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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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						

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

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 checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<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		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input 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"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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>Julie Abel</i> Julie Abel	Date: September 19, 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: October 2, 2018



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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	

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 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.		

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