



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

TIME IN	1:22 pm	TIME OUT	4:05 pm
DATE	March 28, 2017	PAGE	1 of 4

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: Barney's Gas and Mini Mart	OWNER: Steve Erchien	PERSON IN CHARGE: Tracy Skaggs
ADDRESS: 9217 Berry Road	ESTABLISHMENT NUMBER: 0006	COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-7005	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 _____		
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable <input type="checkbox"/> PUBLIC <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE License No. _____ <input checked="" type="checkbox"/> PRIVATE Date Sampled <u>3/28/2017</u> Results <u>Pending</u>		

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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" 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"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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		
	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 <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		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <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
<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" 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>Eric Erchien</i> Tracy Skaggs	Date: March 28, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Date: April 3, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Barney's Gas and Mini Mart		ADDRESS 9217 Berry Road		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, ice cream freezer		-11	Deli cold hold display case, ambient: top, bottom		45, 44
Ambient, Edesa freezer, retail		-10	Ambient, walk-in cooler		40
Ambient, Edesa freezer, retail		6	Roast beef, ham, bologna, sandwiches		47 to 48
Ambient, retail beverage coolers			Ambient, upright freezer		5

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
2-401.11	An opened can of employee soda, cigarettes, and cell phone were sitting on top of the deli cold hold display case. Employees may eat, drink, and use tobacco only in designated areas where food, clean equipment, linens, and single-use items cannot be contaminated, and employee personal items shall be stored where these items cannot be contaminated. NOTE: employees may drink from a closed container with a straw as long as the container is handled to prevent contamination of hands and is stored where food and food-related items cannot be contaminated. CORRECTED ON SITE by moving to area to prevent contamination.	COS	EE
4-702.11	The meat slicer was cleaned with sanitizer only. Food contact surfaces shall be washed with soapy water, then rinsed with clear water, then rinsed with sanitizer, then air dried. Please wash and rinse equipment before sanitizing. CORRECTED ON SITE by discussion with staff.	COS	
7-201.11B	A spray bottle of glass cleaner was stored on top of the deli cold hold display case. Chemicals shall be stored separately or below clean equipment, food, single-use items, and clean linens. Please store glass cleaner where these items cannot be contaminated. COS by moving below handwashing sink,	COS	
7-201.11B	Dish detergent, hand soap, and sanitizer were stored on the drainboard of the 3-vat sink. Please store these chemicals below the sink.	3/28/17	
7-202.12A	Four cans of insecticides were stored on the floor below the medicines (stored below the shrink wrap machine). These insecticides are not approved for use in a food establishment. Please remove from the facility.	3/28/17	
3-101.11	Numerous over-the counter medicines were past their expiration dates (2015, 2016, Jan. and Feb. 2017). Food shall be safe. Please discard or designate for return to distributor. CORRECTED ON SITE by discarding.	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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
3-602.11B	Cheese, roast beef, ham, and bologna are repackaged on-site for retail sale. The packages were not fully labeled. Items repackaged for retail shall be labeled with (A) the name and place of business, (B) a list of ingredients and allergens if made from more than one ingredient, (C) the quantity, (D) the common name of the food. Please label all items that are packaged for retail.	4/3/17	EE
4-204.112	Thermometers were not found inside the top or bottom sections of the cold hold deli display case. Please install an accurate thermometer, reading from 0 to 220F in two degree increments, in the top and bottom of this unit in an easy-to-read location.	3/29/17	
6-501.14A	Accumulation of debris observed on the portable fan, located near the 3-vat sink. Ventilation systems shall not be a source of contamination. Please clean all parts of fan.	4/3/17	
6-202.11A	The bulb inside the walk-in cooler was not shielded. Bulbs shall be shatter resistant or shielded in areas of food storage or preparation. Please install a shatter-resistant bulb (coated, LED, etc.) or a shield over the bulb.	4/3/17	
3-305.11A	Accumulation of frost, debris on the ledges, and mold growth on seals observed on the chest ice cream freezer. Food shall be protected from contamination while in storage. Please defrost freezer and clean.	4/3/17	
4-601.11C	Accumulation of debris on the cover over the fan, ledges, and bottom shelf of the retail cooler holding milk. Nonfood contact surfaces shall be clean. Please clean cooler.	4/3/17	
4-501.11B	A handle on the door of the retail side of the walk-in cooler was broken, held on with duct tape. Tape is not an acceptable repair. Please repair or replace handle on the door.	4/3/17	
6-501.11	Duct tape was used on the bottom of the retail beer coolers. Please repair or replace what is broken.	4/3/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Tracy Skaggs</i> Tracy Skaggs		Date: March 28, 2017
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: April 3, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Ambient, retail cooler holding milk		44
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.				
3-302.11A	Raw sausage, brats, hamburger, and fish were stored above fully cooked foods in the Edesa freezer in the retail area. Food shall be stored to prevent cross contamination. Please store food in the following order: all raw animal-derived foods below all other foods. Raw animal-derived foods in the following vertical order: raw poultry on bottom, then ground meats (including raw sausage and brats), then whole muscle meats, then fish and seafood. Please rearrange freezer to protect food from cross contamination.			3/28/17	E
7-201.11B	A spray bottle of cleaner was stored on top of soda syrup below the coffee brewer. Please store chemicals in a separately from or below food.			3/28/17	
4-601.11A	Mold observed on the inside of the some of the soda dispenser nozzles. Food contact surfaces shall be clean to sight and touch. Please remove and dismantle nozzles daily to wash, rinse, and sanitize.			3/28/17	
3-501.16A	The ambient temperature of the retail cooler holding milk was 44F. Food requiring refrigeration shall be held at 41F or lower. Please remove milk to a cooler that holds at 41F or lower. Adjust thermostat or repair unit. Please do not place potentially hazardous food in this unit until it reliably holds food at 41F or lower. NOTE: milk held in this unit were placed in the walk-in cooler.			4/3/17	
3-501.16A	The ambient temperature of the deli display case was 44 to 45F and the deli meats and sandwiches held in the cooler were 47 to 48F. Potentially hazardous food shall be held at 41F or lower. Please do not use this unit to store potentially hazardous food until it is repaired or adjusted to hold food at 41F or lower. NOTE: deli meats and sandwiches held in this unit more than four hours since cutting were voluntarily discarded.			4/3/17	
5-403.11B	Effluent was observed flowing out of the top of one of the tanks of the on-site wastewater treatment system. Sewage systems shall be maintained and effectively treat sewage. Please have the system serviced.			4/3/17	
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.				
4-203.12A	The thermometer inside the retail cooler holding milk was not accurate, reading 30F when the actual temperature was 44F. Please calibrate thermometer.			4/3/17	E
6-301.11	The light bulb in the employee bathroom was not working. Please replace bulb or fixture to provide adequate light for cleaning.				
5-202.12A	There was no hot (100F minimum) water at the handwashing sink in the employee bathroom. Handwashing sinks shall be supplied with hot water at all times. Please turn on the hot water at this sink.				
6-301.12	There were no disposable towels at the handwashing sink in the bathroom. Handwashing sinks shall be supplied with disposable towels at all times.				
6-6-304.11	The vent fan in the bathroom made a lot of noise and may not be functional. Vent fans are required in bathrooms. Please repair or replace the fan.				
6-202.11A	Ceiling bulbs in the food preparation area were not shielded. Please install shatter resistant bulbs or shields.				
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2-201.11 2-201.12 2-201.13	An employee illness policy was not available. Please provide a written policy that refers to chapter 2 of the Missouri Food Code or the FDA Employee Health and Personal Hygiene Handbook. Both documents are available online; a copy of the FDA handbook was provided. See especially pages 5-17, 37 -38.	4/3/17	LE
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