



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT
 4-17-18: Arrival 11:43am, Depart 12:45pm

TIME IN	12:35pm	TIME OUT	3:35pm
DATE	4-16-18	PAGE	1 of 5

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: Bonne Terre BP		OWNER: Milap Patel bda Sri Narayan LLC		PERSON IN CHARGE: Nancy Bezner	
ADDRESS: 416 Benham Street			ESTABLISHMENT NUMBER: 0238		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-0044		FAX: 573-358-3922	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			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			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>	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		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			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			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>	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		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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>Nancy Bezner</i>		Nancy Bezner		Date: April 16-17, 2018	
Inspector: <i>John Wiseman</i>		Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 5-2-18					



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

ESTABLISHMENT NAME Bonne Terre BP		ADDRESS 416 Benham Street	CITY / ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Hot bar: chicken, strips, potato wedges		141,104,109	Idylis freezer, Holiday freezer	
Hot hold pizza		130	Landshire cooler	
Burger from grill		177	Ice cream freezer	
Prep cooler #1 & #2		32, 32	Cream from dispenser	
Cold hold: beef, mushrooms		37,39	Walk-in cooler/freezer	
			34, 0	

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.		
3-501.16A	Chicken strips and potato wedges stored on the bottom shelf of the hot bar were measured at 104F and 109F respectively. Potentially hazardous foods held hot shall be held at 135F or greater. The foods were moved to the top shelf of the hoot bar and measured at 140F and 143F one hour later. Use a food thermometer to measure hot held food temperatures and ensure that they are held at 135F or greater.	COS	
3-501.17A	Discard dates were not observed on open containers of cheese sauce in prep cooler #1 in the kitchen. Potentially hazardous foods shall be marked with a discard date that is not greater than six days after the food is opened or prepared. Please mark all potentially hazardous food held refrigerated with an appropriate discard date.	4-19-18	
3-501.17A	A discard date was not observed on an opened package of bologna stored in prep cooler #2 in the kitchen. Potentially hazardous foods shall be marked with a discard date that is not greater than six days after the food is opened or prepared. Please mark all potentially hazardous food held refrigerated with an appropriate discard date.		
7-201.11B	Spray bottles of Orange Cleaner and Totally Awesome cleaner were observed stored with food items on a table in the kitchen. Toxic materials shall be stored where they cannot contaminate food, equipment, single service items and clean linens. COS by removing the cleaners from the area.	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.		
6-301.12	Paper towels were not available from the dispenser at the hand wash sink in the kitchen. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels through the dispenser.	5-2-18	
4-601.11C	An accumulation of food debris was observed on all inside surfaces of prep cooler #1 in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and sanitize all surfaces inside prep cooler #1.		
4-601.11C	An accumulation of food debris was observed on all inside surfaces of prep cooler #2 in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and sanitize all surfaces inside prep cooler #2.		
4-501.11B	The door seals are broken and accumulating debris and mold in prep coolers #1 and #2 in the kitchen. Equipment components such as door seals shall be kept intact and in good repair. Please replace the door seals on both prep coolers.		
4-204.112 A	A thermometer was not observed in either prep coolers in the kitchen. Mechanically cooled food holding units shall be provided with a thermometer that is accurate to within three degrees F. Please place a thermometer in each of the prep cooler.		
4-601.11C	Surfaces of equipment, cabinetry, shelving and upper and lower table surfaces in the kitchen area have some level of soilage by dust, dirt, and food residue. Non-food contact surfaces shall be kept clean. Please clean all exposed surfaces in the kitchen, including shelving and equipment.		

EDUCATION PROVIDED OR COMMENTS

Due to time constraints, the inspection was halted at 3:35pm on 4-16-18 and will be resumed the following day.

Person in Charge (Title)	Nancy Bezner		Date:	April 16-17, 2018
Inspector:		John Wiseman	Telephone No.	(573)431-1947
			EPHS No.	1507
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	5-2-18



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ESTABLISHMENT NAME Bonne Terre BP		ADDRESS 416 Benham 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
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4-501.114 A	A spray bottle labeled "bleach water" was observed on the lower shelf of the work table in the kitchen. Chlorine was not detected in the material. Chlorine sanitizers shall be in the concentration range of 50 - 100 ppm. The kitchen employee refilled the spray bottle with Fabuloso general purpose detergent and labeled it as such. Please be aware that this product may only be use for general cleaning and may not be use for sanitizing food contact surfaces such as work table surfaces, cutting boards, trays and anything else that may contact food.	4-16--18	
7-207.11	A bottle of Mylanta was stored above single service items in the shelving below the hot food reach-in. Employee medicines shall be stored to prevent the contamination of food, equipment, utensils, single service items and clean linens. COS by removing the medicine.	COS	
3-501.16A	A previously opened bag of nacho cheese was observed stored in the cabinet below the cheese dispenser at the central island in the retail area. This product is a potentially hazardous food that must be held under temperature control after opening. This product was discarded. The nacho cheese dispenser was not in use at the time of this inspection due to a broken dispenser mechanism. Note: Please be aware that the product use directions on the inside lid of the cheese dispenser indicates that the bags of cheese must be heated to 140F BEFORE being placed in the dispenser. The dispenser must be capable of holding the cheese at 135F or greater.	COS	

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4-903.11A	Boxes of fryer filters were observed on the floor beside the pizza oven. Single use items shall be protected from contamination by storing them at least six inches off of the floor. COS by removing these items from the floor.	COS	
4-601.11C	An accumulation of debris was observed on the exterior of the pizza oven in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the outside of the pizza oven.	5-2-18	
3-304.12C	A pizza peel was observed to be stored on the table surface below the pizza oven. During pauses in food preparation or dispensing, food utensils shall be stored on a clean, sanitized surface. Please clean and sanitize the pizza peel at least every four hours and store it on a clean/sanitized surface such as a tray.		
4-601.11C	Dust and food debris was observed on the exterior of the plastic condiment drawers below the work table in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the drawers.		
4-204.112 A	A thermometer was not observed inside the Idylis chest freezer in the kitchen. Mechanically cooled food holding units shall be provided with a thermometer that is accurate to within three degrees F. Please place a thermometer in the freezer.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Nancy Bezner Date: April 16-17, 2018

Inspector: John Wiseman Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 5-2-18



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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3-302.11A	Cases of raw chicken were observed stored above thawing packages of ground beef in the walk-in cooler. Food shall be protected from cross contamination by separating types of raw animal foods from each other. Please ensure that poultry is stored away from or below other animal foods.	4-16-17	OB
2-102.11	Twelve priority Food Code violations were observed and cited during this inspection including: 1. Potentially hazardous foods not held at safe holding temperatures. 2. Potentially hazardous foods not marked with discard dates. 3. Toxic materials and medicines were stored with food and single service items. 4. Food contact surfaces were not sanitized. 5. Food contact surfaces were dirty. 6. Food was exposed to cross contamination in storage. Persons in charge and operators of a food establishment shall demonstrate sufficient knowledge and practices necessary to prevent foodborne diseases by: understanding the relationship between maintaining time and temperature of potentially hazardous foods and the prevention of foodborne illness, marking potentially hazardous foods with discard dates to ensure safe holding times, demonstrating correct cleaning and sanitizing procedures for food contact surfaces, and preventing contamination of food by practicing proper storage and handling. It is highly suggested that the person in charge and all kitchen personnel receive basic food safety training. This training will be provided by SFCHC free of charge.		

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4-901.11A	Plastic containers were wet-nested in clean storage in the ware washing room. After cleaning, food equipment shall be air dried. Please ensure that food containers are dry before nesting them together.	5-2-18	OB
4-601.11C	Ground beef was observed thawing in the walk-in cooler. The drip tub below the thawing meat had an accumulation of old, discolored blood in it and did not appear to have been cleaned recently. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the drip tub after each use.		
6-301.11	Soap was not available at the hand wash sink in the men's restroom. Hand wash sinks shall be provided with soap. Please provide soap at the sink. NOTE: According to the person in charge, this business will be under new ownership on May 1, 2018. The name of the new owner is only know as "AZ" at this time. Please notify the St. Francois County Health Center as soon as the actual name of the new owner is know.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:		Nancy Bezner		Date: April 16-17, 2018	
Inspector:		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				Follow-up Date: 5-2-18	