



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

TIME IN	8:45 am	TIME OUT	12:58 pm
DATE	June 20, 2017	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: Bonne Terre BP	OWNER: Milap Patel DBA Sri Narayan LLC	PERSON IN CHARGE: Amy Tinker, store manager
ADDRESS: 416 Benham Street	ESTABLISHMENT NUMBER: 0238	COUNTY: St. Francois
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 _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
Employee Health				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input 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			<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		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)	<input checked="" type="checkbox"/>	
Preventing Contamination by Hands				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	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			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Food separated and protected						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	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	COS	R	IN	OUT	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control				Utensils, Equipment and Vending			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				Physical Facilities			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		

Person in Charge /Title: <i>[Signature]</i>	Amy Tinker, store manager	Date: June 20, 2017
Inspector: <i>[Signature]</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: June 27, 2017



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
			Chicken and hamburger, thawing in sink
			Ambient, Holiday and Idylis chest freezers

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	WAREWASHING ROOM The ice buckets (green pickle bucket and Eco Lab ice bucket) stored on top of the soda dispenser, were dirty, and were stored upside down in pooled water. Please wash, rinse, and sanitize ice buckets daily on all surfaces, and store so the buckets drain on a grate or tray that is clean and sanitized at least daily.	6/20/17	AT
3-302.11A	Live ants observed crawling up the wall by the ice maker, in a box containing liquid sweetener, and on the countertop in the kitchen. Facility shall be free of pests. Please provide evidence that facility is routinely treated for insect control, including ants.	6/27/17	
4-601.11A	Debris, possibly mold, observed on the deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please dispose of ice in the ice maker, wash, rinse, sanitize, and air dry before returning to service.	6/21/17	
6-301.12, 6-501.18, 5-205.11B 4-702.11	The handwashing sink was dirty, there were no paper towels available, and a basket was stored in the vat. Handwashing sinks shall be kept clean, accessible, and supplied with paper towels at all times. Please clean sink, supply towels, keep accessible, and use for no purposes other than handwashing.	6/20/17	
4-702.11	There was no sanitizer detected in the sanitizer pre-mix at the 3-vat sink. Food contact surfaces shall be sanitized after cleaning and rinsing. It was noted the container of sanitizer was empty. Please replace sanitizer and regularly check sanitizer concentration with test strips to ensure the correct concentration is achieved for sanitizing.	6/20/17	
7-201.11B	A container of Dawn dish detergent was stored above the sanitizing vat of the warewashing sink. Chemicals shall be stored below clean equipment. Please store Dawn where it cannot contaminate clean equipment, food, single-use items, or clean linens.	6/20/17	
4-202.11A	The ice scoop was cracked and stored wet in a bag. Please replace scoop and store on sanitized surface	6/21/17	

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
3-501.13	WAREWASHING ROOM Packages of raw chicken and a chub of raw ground beef were thawing in the 3-vat sink. The internal temperatures were 42 and 40, respectively. Thawing shall be conducted using one of these methods: A) under refrigeration at 41F or less; (B) completely submerged under running water that is 70F or lower and for a period of time that no part of the food temperature rises above 41F; (C) as part of the cooking process; (D) in a microwave if immediately cooked after thawing. Please thaw food correctly. NOTE: the chicken was placed in the refrigerated prep cooler and the hamburger was pattied and placed in cooler.	6/20/17	AT
6-301.12	Paper towels were not available at either handwashing sink. When questioned, food staff stated she dried her hands on a cloth towel. Cloth may not be used to dry hands except for a one-time use only (clean cloth obtained, hands dried, cloth placed in laundry). Please supply paper towels for employees to dry hands.	6/20/17	
6-501.12A 6-501.18	The mop sink and wall around the mop sink were dirty. Sinks and walls shall be kept clean. Please clean all surfaces of mop sink and wall as often as needed to keep clean.	6/27/17	
4-601.11C	Accumulation of debris and syrup observed on some of the cabinets and doors below the soda dispenser. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean.	6/27/17	
4-904.11A	A box of single-use syrup bags was stored in a pool of water on top of the soda dispenser. Single-use items shall be stored where they are protected from contamination. Please do not store bags in an area where they get wet.	6/20/17	
6-501.12A 6-501.11	The wall behind the 3-vat sink was dirty. Please clean as often as needed to keep clean. Stained ceiling tile above ice maker. Please ensure there are no leaks, then replace or paint tile.	6/27/17 6/27/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: 		Amy Tinker, store manager	Date: June 20, 2017
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: June 27, 2017



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	
Chicken tenders, deep fryer		200-214	Storage prep cooler: ambient,	
Pizza cabinet: ambient, pizza		146, 144	Storage prep cooler: nacho cheese, pulled pork	
Chicken, ribs, pulled pork, from pizza oven		148,167,166	Storage prep cooler: milk gravy, cooling from about 6 am	
			Pizza prep cooler, top: pepperoni, sausage	
			Pizza prep cooler, bottom: ambient, raw shell egg	

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	KITCHEN Debris observed in the hood above the deep fryer. Please clean ribs and other hood surfaces to prevent debris from falling into food.	6/27/17	AT
3-302.11A	Houseflies and ants were observed. Please begin and provide evidence for approved methods of pest control for ants and flies.	6/27/17	
7-201.11B	A container of "Krud Remover" was stored with single-use hot dog holders in a drawer below the tea dispenser. Toxins shall be stored below or separately from single-use items. Please store cleaner separately with other chemicals.	6/20/17	
3-501.19B	Food held in the self-service hot hold deli display case are held by time (four hour disposal). Some of the food held in the unit was marked with a disposal time, but some were not. Food held by time shall be labeled with a disposal time that is no more than four hours. Please mark all food held in this unit with a four-hour or less disposal time. COS by labeling with disposal time.	COS	
3-501.16A	The storage prep cooler was not holding food at 41F or lower. Pulled pork and nacho cheese had internal temperatures of 46F, and the ambient temperature was 45F. Food shall be held at 41F or lower. Please remove all potentially hazardous food from this unit until it is repaired or replaced. NOTE: Refrigeration repairman was called and will be on-site today.	6/20/17	
3-501.17A	An opened container of pulled pork, and an opened can of nacho cheese, stored in the prep cooler, were not labeled with the day of disposition. Fully-cooked, potentially hazardous food that is held for more than 24 hours shall be labeled with a 7-day disposal day once opened or prepared. Please label applicable foods with a 7-day disposal date (day of opening plus an additional six days) or less.	6/20/17	

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.			
6-501.12A	KITCHEN The wall next to the breeding station was dirty. Physical facilities shall be kept clean. Please clean wall as often as needed to keep clean.	6/27/17	AT
3-304.14	Damp cloths were stored on counters. Wiping cloths shall be stored in sanitizer between uses. Please provide buckets of sanitizer and store cloths in sanitizer. Change sanitizer solution and cloths when soiled.	6/20/17	
4-601.11C	The middle and bottom shelves of the mobile cart, located next to the deep fryer, had grease accumulation. Please clean cart as often as needed to keep clean.	6/27/17	
5-501.116	The trash cans were dirty. Trash receptacles shall be cleaned on all surfaces as needed to prevent pest attraction. Please clean trash cans when emptied.	6/27/17	
4-601.11C	Debris observed inside the four drawers below the tea dispenser. Please clean drawers as often as needed to keep clean.	6/27/17	
6-501.110B	An employee purse was stored in a "cubby" with flour. Personal items shall be stored in a designated area where food, single-use items, clean linens, and clean equipment cannot be contaminated. Please store purse in a designated area.	6/20/17	
6-501.14A	The portable floor fan was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean.	6/27/27	
4-601.11C	The top portion of the storage prep cooler was no longer used to hold food. An empty pan insert that was dirty and had mold growth was in the top. Please wash, rinse, and sanitize pan. Also, the handles and outside surfaces of this cooler were dirty with grease debris. Please clean all surfaces of this cooler.	6/20/17	
4-501.11A	Water ran from beneath the storage prep cooler. Please determine source of leak and repair.	6/21/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:		Amy Tinker, store manager		Date: June 20, 2017	
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: June 27, 2017



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 dogs, on roller		146, 138	Ambient: Beverage coolers
Ambient, ice cream freezer, Dippin Dots		0, 0	Nacho cheese and chili, in dispenser
			CecilWare countertop cooler, ambient (empty)
			Landshire sandwich cooler: ambient, chicken wrap,

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	KITCHEN, continued Accumulation of debris observed on the outside surfaces and top moving grill of the pizza oven. Please clean the pizza oven, especially the "hanging debris" on the oven above the outlet side of the bottom rack to prevent debris from falling onto food.	6/20/17	AT
3-302.11A	Raw shell eggs were stored above cooked bacon and biscuits in the bottom of the pizza/sandwich prep cooler. Raw animal-derived foods shall be stored below all other foods, and raw shell eggs below all other food. Please store eggs on bottom shelf.	6/20/17	
3-401.11	Chicken, cooked in the oven for hot holding, had internal temperature of 148F. Chicken shall be cooked to 165F minimum. Please use a cook's thermometer for ensuring food is cooked to correct temperature. COS by re-cooking chicken	COS	
4-601.11A	RETAIL AREA The West Bend customer use microwave was dirty on the inside. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize inside of microwave a minimum of every four hours.	6/20/17	
3-501.16A	The ambient temperature of the Landshire sandwich cooler was 48F, and sandwiches had internal temperatures of 47 and 51F. Please discard all sandwiches in this cooler and do not use until it reliably holds food at 41F or lower. NOTE: Landshire company was contacted and is providing a new cooler. A note was placed on the outside of this cooler stating sandwiches were not for sale. Sandwiches placed in walk-in cooler for company to pick up for credit.	6/27/17	
6-501.12A	The floor was dirty with black on the tile. Please clean floor.	6/27/17	

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.**

3-302.12	KITCHEN, continued A spray bottle containing a clear liquid was stored on the top of the pizza prep table. The liquid was identified as water by staff. Foods that are not easily identifiable shall be labeled. COS by labeling bottle.	COS	AT
6-501.14A	The vents in the ceiling and the area around the vents were dirty. Please clean vents and ceiling around vents as often as needed to keep clean.	6/27/17	
4-904.11B	Unwrapped, single-use knives were stored with their handles down in a container. Utensils shall be stored with their handles up to prevent contamination when retrieving. Please invert knives.	6/20/17	
4-203.12B	The thermometer in the storage prep cooler read 50F when the measured temperature was 45F. Thermometers shall be accurate. Please install accurate thermometer in convenient-to-read location.	6/27/17	
4-601.11C	Mold growth observed on the plastic shelf liners in the Pepsi cooler holding fruit and beverages. Please clean and sanitize inserts and shelves.	6/27/17	
4-204.112	Thermometers were not found in the Pepsi cooler (with PHF) or the Landshire sandwiches cooler. Please install accurate thermometers in a convenient-to-read location in the warmest part of these coolers.	6/21/17	
4-601.11C	Debris observed on the ledges of the ice cream freezer lid glides. Please clean inside of freezer as often as needed to keep clean	6/27/17	
4-601.11C	Debris accumulation observed on the outside surfaces of the hot dog bun holder, located below the hot dog cooker. Please clean all surfaces of bun holder.	↓	
4-601.11C	Accumulation of debris in the cabinet below the sink in the island station. Please clean cabinet.		
4-601.11C	Mold and debris on the shelves and shelf liners inside the Vitamin Water cooler. Please clean and sanitize to reduce mold growth.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Amy Tinker, store manager	Date:	June 20, 2017
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:	June 27, 2017



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	TEMP. in ° F
		Ambient: walk-in cooler and freezer	41 , 12

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.**

--	--	--	--

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.**

4-204.11B	KITCHEN, continued The cook's thermometer was not accurate, reading 58F when the actual temperature of ice water was 33F. Please supply an accurate thermometer reading from 0 to 220F in 2 degree increments.	6/27/17	OT
6-202.15A	RETAIL AREA, continued The front entry door did not fully close, and daylight observed between and below doors when pulled closed. Entry doors shall be fully self-closing and sealed. Please repair so door self-closes and is sealed.	6/27/17	
4-501.11A	The outer glass on the double-pane door on the walk-in freezer was broken. Shreds of glass remained, and condensation water accumulated on the door and pooled on ledge below door. Equipment shall be maintained in good repair. Please remove all broken glass and repair or replace door.	COS	
4-601.11C	A grocery bag, located below hot pockets in the walk-in freezer, contained a disposable cup with unidentifiable contents. The lid was removed. It is assumed this was placed in the freezer by a customer or by an employee. Please dispose of bag and cup. COS by management removing bag and cup.	6/27/17	
4-601.11C	Some of the shelf liners holding pint containers of milk in the walk-in cooler were observed with mold growth and debris. Please clean and sanitize all shelf liners that are dirty or have mold growth.	6/27/17	
5-205.15B	BATHROOMS The handwashing sink in the women's bathroom was pulling away from wall. Please secure sink and recaulk to keep plumbing fixtures in good condition.	6/20/17	
6-301.14	There was no sign to remind users to wash their hands in the men's bathroom. Please install sign.	6/27/17	

EDUCATION PROVIDED OR COMMENTS

--	--	--

Person in Charge /Title:	Amy Tinker, store manager	Date:	June 20, 2017
--------------------------	---------------------------	-------	---------------

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:	June 27, 2017



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	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
----------------	--	-------------------	---------

--	--	--	--

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
----------------	---	-------------------	---------

4-501.11A	WALK-IN COOLERS Liquid was pooled on the lower shelf and floor near the freezer entry. Please clean food packaging contaminated by the liquid. Please determine source of leak and repair.	6/27/17	AT
4-601.11C	Mold observed on the grates over the condenser fans in both the cooler and freezer. Please clean.		
6-501.114B	OUTSIDE PERIMETER OF BUILDING Trash and leaf debris observed in back of building. Premises shall be kept clean of litter and unused equipment. Please remove debris.		
6-501.114A	Six trash cans that lacked lids, and that contained trash were stored in the back of the building. Outside trash receptacles shall have tight-fitting lids, and unused equipment shall be removed from facility. Please either empty containers of trash and supply lids, or remove from facility.		
5-501.15	One blue trash can was lidded, but the lid was not closed. Please keep lids closed on outside trash receptacles to reduce pest attraction.		
5-501.113			
4-904.11A	OUTSIDE STORAGE ROOM Boxes of single-use cups and lids were on the floor. Single-use items shall be stored a minimum of six inches off the floor. Please provide pallets or shelves to store boxes until they are able to be placed on the top shelves.		

EDUCATION PROVIDED OR COMMENTS

--

Person in Charge /Title: 	Amy Tinker, store manager	Date: June 20, 2017
------------------------------	---------------------------	------------------------

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: June 27, 2017
----------------	-----------	--------------------------------	------------------	--	-------------------------------