





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

ESTABLISHMENT NAME Concessionaire Extraordinaire & Catering		ADDRESS 4010 Oakwood Court		CITY /ZIP Valles Mines, MO 63087	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pork steak on grill		170	Hot dog/Bratwurst/Warming cabinet		137/140
Pulled pork/Warming cabinet		183	True Refrigerator/Ambient		36
Pulled pork/True refrigerator		35	Uncooked hot dog/True refrigerator		33
Cheese/Gehl cheese dispenser		135	Frigidaire chest freezer/Supply truck		10
Whirlpool chest freezer/Supply truck		0			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
7-201.11B	A spray bottle of glass cleaner was observed on metal shelf above the 3-vat sink. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by locating them in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. (Corrected on-site by removing the glass cleaner and placing it in a cabinet below the 3-vat sink.)	COS	
2-301.14H	Mr. Marler was observed placing single-use gloves on his hands without first washing his hands. Food employees shall clean their hands and exposed portions of their arms for at least twenty (20) seconds at a handwashing sink prior to donning gloves for working with food. (Corrected by discussion with Mr. Marler)	COS	
Note:	According to file information the domestic well used by Mr. Marler had initial issues with coliform bacteria. The well was resampled on January 9, 2017 and was found to be satisfactory. Another water sample was collected on January 23, 2017 but the water sample container was broken in transit. Ms. Rose Mier was the previous inspector. Ms. Mier was consulted during this visit and she believed that 2 consecutive satisfactory bacteriological water samples were collected.		
Note:	Mr. Marler stated his gray water storage tank would be emptied at a discharge facility located at his property.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	Outside of the deep fryers were observed with the buildup of debris. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	Prior to next event or commissary inspection	DM
6-501.12B	A buildup of debris was observed on the floor below the deep fryers. Physical facilities shall be cleaned as often as is necessary to maintain cleanliness.		
Note:	No toileting facility was within the food trailer and porta-potties will be used according to Mr. Marler. Also, nearby garbage storage containers will be used according Mr. Marler.		
Note:	I met with Mr. Marler at approximately 7:30 pm to 7:45 pm to sign this inspection form.		

EDUCATION PROVIDED OR COMMENTS

NOTE: Inspection conducted at Desloge Labor Day Picnic located in the Desloge City Park. A separate visit will be made at a later time to inspect the commissary, the on-site wastewater treatment system (OWTS), the domestic well and to collect water sample(s).

Person in Charge / Title  David Marler		Date: September 1, 2017	
Inspector:  Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: