



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

TIME IN	10:13am	TIME OUT	2:35pm
DATE	8-16-17	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: Crossroads Steakhouse and Lounge		OWNER: Monica Jenkins	PERSON IN CHARGE: Cookie Pierce		
ADDRESS: 1 West School Street		ESTABLISHMENT NUMBER: 4646	COUNTY: 187		
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-8820	FAX: 573-358-8924	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<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"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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 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 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						

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>				Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Cookie Pierce		Date: August 16, 2017	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 8-30-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Crossroads Steakhouse and Lounge		ADDRESS 1 West School Street		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold soup		198	Prep cooler amb		36
Hot hold au jus		98, adj 200	True cooler at grill amb		52
Cold hold lettuce		46	Raw chicken in prep True grill cooler		51
Sliced turkey in salad cooler		53	Sliced tomatoes and lettuce in True grill cooler		55-56
Salad cooler amb		58	Egg Mixture in True grill cooler		52

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

3-403.11A	A crock pot of au jus at the warewashing side of the kitchen was measured at 98F. According to the cook, the au jus was removed from the refrigerator and placed in the crock pot to heat. Reheated potentially hazardous foods must be heated from refrigerator temperatures to 165F within two hours. Crock pots, especially small ones, are not sufficient to heat foods to necessary temperatures within the required time-frame. COS by heating the au jus to above 165F on the stove top and then placing in the crock pot.	COS	
3-701.11A	A container of brown, slimy cut cauliflower was observed stored in the salad cooler. Food that is unsafe or adulterated shall be discarded. COS by discarding the food.	COS	
3-501.16B	The ambient temperature of the salad cooler was measured at 58F. Potentially hazardous foods in this cooler were: sliced turkey = 53F and cut lettuce at 46F. Potentially hazardous foods held refrigerated shall be maintained at 41F for less. The sliced turkey was discarded. Do not place potentially hazardous foods in this cooler until it has been demonstrated to maintain food temperatures of 41F or less.	8-30-17	
3-501.17A	Cooked chicken chunks and chicken salad was observed stored in the prep cooler with preparation dates on the food. Potentially hazardous food held refrigerated shall be marked with a discard date, which is six days after preparation, by which time the food will be sold, consumed or discarded. COS by marking the food with a discard date.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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	Upon arrival, the kitchen hand wash sink was not provided with paper towels. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by providing paper towels.	COS	
5-202.12A	Hot water is not provided at the kitchen hand wash sink. All hand wash sinks shall be provided with hot and cold running water through a mixing valve. Please restore hot water to the hand wash sink.		
4-302.14	The facility has chlorine sanitizer test strips but does not have the colorimetric scale for determining proper sanitizer concentrations. Please obtain a test kit that is complete with a colorimetric scale.	8-30-17	
4-903.11	Dust and food debris was observed on various pieces of clean equipment stored on the lower shelf of the prep table on the grill side of the kitchen. Clean equipment shall be stored so that is not exposed to splash, dust or other contamination. COS The equipment was moved to warewashing. Please protect clean equipment from contamination.	COS	
3-302.12	An unlabeled spray bottle of water was observed stored on the lower shelf of the prep table on the grill side of the kitchen. Food not in it's original packaging or that is not readily identifiable shall be marked with the common name of the food. COS by labeling the spray bottle.	COS	
4-601.11C	An accumulation of food debris was observed on the underside of the shelving above the prep table on the grill side of the kitchen. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean this area.	8-30-17	

EDUCATION PROVIDED OR COMMENTS

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Hamburger from grill		201	Whirlpool refrigerator/freezer at bar		32, 5
True freezer in kitchen		0	Delfield freezer in back room		0
Keg cooler at bar		34	Walk-in cooler		40
Beer cooler #1 at bar		38	Walk-in freezer		0
Beer cooler #2 at bar		40			

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7-202.12B	The bleach in use for equipment sanitation was observed to be scented bleach. Only unscented bleach may be used for sanitizing food equipment. Please use only unscented, regular bleach. Do not use the splashless beach.	8-30-17	
3-501.16B	The True cooler on the grill side of the kitchen was observed at an ambient temperature of 52F. Potentially hazardous foods in this unit were: raw chicken = 51F, egg wash 52, sliced tomatoes and lettuce = 56, open package of hot dogs = 47f, sliced roast beef = 41. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. All potentially hazardous foods in this unit were discarded. Do not place potentially hazardous foods in this cooler until it has been demonstrated to maintain food temperatures of 41F or less.		
3-501.16B	Containers of cooked bacon were observed stored on the shelf above the prep table at the grill side of the kitchen. Potentially hazardous foods shall be held under temperature control. COS by moving the bacon to the prep cooler.	COS	
7-201.11	Containers of sanitizer were observed stored on the prep surfaces in the kitchen. Toxic materials such as cleaners and sanitizers shall be stored where they cannot contaminate food and food contact surfaces. COS by moving the sanitizer to a lower shelf of the prep table.	COS	
2-301.14	Employees were not observed washing their hands at proper times. An employee was observed removing their gloves, using hand sanitizer and then putting on a new pair of gloves. Employees shall wash their hands between glove changes. Hand sanitizer may not be used in place of hand washing. COS by discussion with management and employees.	COS	

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4-601.11C	An accumulation of dirty water was observed on the bottom of the keg cooler in the bar area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the water from the inside of the cooler and sanitize it.	8-30-17	
6-501.112	A dead roach was observed on the liquor shelf in the bar area. Dead insects and rodents shall be removed from the premises to prevent accumulation and decomposition. Please remove the dead insect.		
4-601.11C	An accumulation of food debris was observed inside a plastic tote holding spices on the white shelving in the storage room. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the tote.		
6-202.15A	The door in the storage room opening to the outside was not self-closing. The outer openings of a food establishment shall be protected against the entry of insects and pests by solid, self-closing, tight fitting doors. Please provide a self-closing device on this door.		
6-202.11A	The light bulb in the walk-in freezer was not shielded. Light bulbs installed in areas of food preparation and storage shall be shielded or shatter resistant. Please provide shielding to the bulb or replace with a shatter resistant bulb.		
3-501.13	Frozen steaks were observed thawing on a table in the storage room. Potentially hazardous foods shall be thawed under temperature control or running water at 70F. COS by moving the steaks to the walk-in cooler.		

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4-601.11A	An accumulation of food debris was observed on the blade and mechanism of the can opener mounted on the rolling can rack. Food contact surfaces shall be clean to sight and touch. COS by moving the can opener to ware washing.	COS	
6-501.111	Mouse droppings were observed on the white shelving and on food packages on the shelving in the storage room. The presence of insects and pests shall be controlled to minimize their presence on the premises. Please pursue control measures such as regularly inspecting the premises for pests, limiting access by pests by closing entry points and harborage conditions, using traps and bait stations and professional pest control services.	8-30-17	
6-501.111	Mouse droppings and nesting materials were observed in and on various pieces of food equipment in storage in the storage room. The presence of insects and pests shall be controlled to minimize their presence on the premises. Please pursue control measures such as regularly inspecting the premises for pests, limiting access by pests by closing entry points and harborage conditions, using traps and bait stations and professional pest control services. Remove all unused equipment from the premises and clean and sanitize all remaining equipment in this area.		

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