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

TIME IN 7:50 am	TIME OUT 9:15 am
DATE Oct. 24, 2017	PAGE 1 of 2

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: Crown Pointe Lodge Breakfast Bar	OWNER: Eagle Lake Restaurant, LLC	PERSON IN CHARGE: Debra Vallon
ADDRESS: 4245 Hunt Road	ESTABLISHMENT NUMBER: 4616	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)701-9747 FAX: (573)701-9722	P.H. PRIORITY: ☐H ☒M ☐L

ESTABLISHMENT TYPE
☒ RESTAURANT ☐ BAKERY ☐ C. STORE ☐ SCHOOL ☐ CATERER SENIOR CENTER ☐ DELI SUMMER F.P. ☐ GROCERY STORE TAVERN ☐ INSTITUTION TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ☒ Not Applicable
License No. _____

SEWAGE DISPOSAL
☒ PUBLIC ☐ PRIVATE

WATER SUPPLY
☒ COMMUNITY ☐ NON-COMMUNITY ☐ 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✓ OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O✓ N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O✓ N/A	Proper reheating procedures for hot holding		
IN✓ OUT	Management awareness; policy present			IN OUT N/O✓ N/A	Proper cooling time and temperatures		
IN✓ OUT	Proper use of reporting, restriction and exclusion			IN✓ OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT✓ N/A	Proper cold holding temperatures		✓
IN OUT N/O✓	Proper eating, tasting, drinking or tobacco use			IN✓ OUT N/O N/A	Proper date marking and disposition		
IN✓ OUT N/O	No discharge from eyes, nose and mouth			IN OUT✓ N/O N/A	Time as a public health control (procedures / records)		✓
	Preventing Contamination by Hands				**Consumer Advisory**		
IN✓ OUT N/O	Hands clean and properly washed			IN OUT N/A✓	Consumer advisory provided for raw or undercooked food		
IN✓ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				**Highly Susceptible Populations**		
IN✓ OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A✓	Pasteurized foods used, prohibited foods not offered		
	Approved Source				**Chemical**		
IN✓ OUT	Food obtained from approved source			IN OUT N/A✓	Food additives: approved and properly used		
IN OUT N/O✓ N/A	Food received at proper temperature			IN✓ OUT	Toxic substances properly identified, stored and used		
IN✓ OUT	Food in good condition, safe and unadulterated				**Conformance with Approved Procedures**		
IN OUT N/O N/A✓	Required records available: shellstock tags, parasite destruction			IN OUT N/A✓	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN OUT N/A✓	Food separated and protected						
IN✓ OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O✓	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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
✓		Pasteurized eggs used where required			✓		In-use utensils: properly stored		
✓		Water and ice from approved source				✓	Utensils, equipment and linens: properly stored, dried, handled	✓	
		Food Temperature Control				✓	Single-use/single-service articles: properly stored, used	✓	
	✓	Adequate equipment for temperature control			✓		Gloves used properly		
✓		Approved thawing methods used					**Utensils, Equipment and Vending**		
✓		Thermometers provided and accurate			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Food properly labeled; original container				✓	Nonfood-contact surfaces clean	✓	
		Prevention of Food Contamination					**Physical Facilities**		
✓		Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
✓		Contamination prevented during food preparation, storage and display			✓		Plumbing installed; proper backflow devices		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Sewage and wastewater properly disposed		
✓		Wiping cloths: properly used and stored			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Fruits and vegetables washed before use			✓		Garbage/refuse properly disposed; facilities maintained		
						✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title: *Debra Vallon* Debra Vallon	Date: October 24, 2017
Inspector: *Rose Mier* Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390	Follow-up: ☐ Yes ☒ No Follow-up Date:

MO 580-1814 (9-13) DISTRIBUTION: WHITE – OWNER'S COPY CANARY – FILE COPY E6.37

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

PAGE 2 of 2

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Crown Pointe Lodge Breakfast Bar	4245 Hunt Road	Farmington 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cold hold: eggs	48 to 50	Kitchen refrigerator: ambient, eggs	39, 39
Milk on breakfast bar, held by time	49	Kitchen freezer, ambient	12
Cream cheese in packets on breakfast bar	64	Steam table hot hold: sausage, eggs	167, 186
		Juice dispenser: ambient, apple juice	36, 39

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
3-501.19B	Milk held on the breakfast bar had an internal temperature of 49F. A Time as a Public Health Control policy was established September 17, 2015 for this product. However, the milk was not labeled for the time of disposal. Food held by time shall be labeled with the discard time, or a log used to designate the disposal time. Please label the milk or use a log. CORRECTED ON SITE by establishing a discard log	COS	DV
3-501.16A	Hard boiled eggs were held on ice on the breakfast bar. The internal temperature of the eggs ranged from 48 to 50F. Potentially hazardous food shall be held at 41F or lower. CORRECTED ON SITE by staff agreeing to discard the eggs after four hours and to use time as a public health control for the eggs.	COS	
3-501.16A	Cream cheese packages on the breakfast bar had an internal temperature of 64F. Cream cheese shall be held at 41F or lower. Please provide a way to keep the cheese at 41F or lower. CORRECTED ON SITE by discarding the cream cheese.	COS	
NOTE	Because the last two inspections noted that milk was not labeled for the time of disposition, as required when using time as a public health control, and because the eggs and cheese were not at 41F or lower during this inspection, please obtain a small refrigerator for the breakfast bar to hold the items requiring refrigeration for safety.		

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
4-903.12A	Single-use plastic food film and freezer bags, and pitchers were stored below a drain line in the cabinet below the kitchen sink. Single-use items and clean equipment shall not be stored below an unshielded drain line. CORRECTED ON SITE by moving these items to another cabinet.	COS	DV
4-602.12	Debris was observed on the metal tray below the equipment drain rack. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean drain boards, racks, and catch trays at a frequency to prevent debris accumulation. CORRECTED ON SITE by cleaning and sanitizing.	COS	
4-603.16 4-901.11B	When questioned, staff stated dishes are washed, sanitized, rinsed, and cloth dried. Food contact surfaces shall be washed, rinsed, sanitized, and air dried. Please allow complete submersion of rinsed equipment in sanitizer solution (mix 1/2 to 1 teaspoon of regular, unscented bleach per gallon of water) for a minimum of 10 seconds. Equipment and utensils may be dried with a cloth or paper towel, but each towel may be used only once. Additionally, the largest sink vat was used for washing and the smaller sink vat for sanitizing. To allow complete submersion, the largest sink vat should be used for sanitizing. CORRECTED ON SITE by discussion with staff, preparing sanitizing solution at 50 ppm chlorine in the largest sink vat, and allowing air drying after washing, rinsing, and sanitizing.	COS	
6-202.15A	Daylight was observed beneath the patio entry doors. Outside entries shall be sealed to protect against pest entry. Please seal door.	10/31/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: _Debra Vallon_	Debra Vallon	Date: October 24, 2017
Inspector: _Rose Mier_	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: ☐Yes ☑No Follow-up Date: