



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

TIME IN	10:29 am	TIME OUT	1:51 pm
DATE	April 10, 2017	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: Dairy Queen		OWNER: H and J Frozen Assets		PERSON IN CHARGE: Stephanie Owings	
ADDRESS: 1006 Highway K			ESTABLISHMENT NUMBER: 0181		COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628		PHONE: (573)358-4200		FAX:	
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 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 type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-16797, exp. 6/30/17		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		
	<b>Employee Health</b>			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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 <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			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"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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		
		<b>Food Temperature Control</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input 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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>	<input 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		
		<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<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 type="checkbox"/>	<input checked="" 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>Stephanie Owings</i> Stephanie Owings		Date: April 10, 2017	
Inspector: <i>Rose Mier</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: April 26, 2017



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

ESTABLISHMENT NAME Dairy Queen		ADDRESS 1006 Highway K	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hamburger, broiler	160	Cut lettuce, cut tomatoes, cold hold on ice	48-50, 43-45
Chicken, deep fryer	180	Metalfrio cooler: ambient, hotdogs	39, 40
Hot hold: chicken, hamburgers	168, 146	Beverage Air cooler: ambient, turkey sandwich	31, 36
Ambient, Fricon chest freezer	18	Steam hot hold: gravy, chili	157, 162
Ambient, freezer by broiler	0	Cheese, in dispenser, hot hold	138

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
3-501.16A	Cut lettuce and cut tomatoes, held on an ice bath, had internal temperatures greater than 41F (43-50F). According to staff, the lettuce and tomatoes are stored in the walk-in prior to cutting and placing on the ice. It was observed that the containers were sitting on top of the ice, and no water was visible in the ice bath. Please add enough water to prepare an ice water bath and nest the containers of food deep into the ice bath. Monitor the temperatures of the potentially hazardous food stored on ice to ensure it stays below 41F. NOTE: the containers were nested deeper into the ice during this visit. Final temperature of each was 41F	COS	<i>[Handwritten initials]</i>
4-601.11A	The hot cheese dispenser, held by the chili and gravy hot hold table, was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize dispenser daily.	4-10-17	<i>[Handwritten signature]</i>
4-601.11A	Debris observed on the blade on the table-mounted can opener. Please wash, rinse, and sanitizer after use, or a minimum of every four hours if in continual use.	4-10-17	

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4-601.11C	The Fricon chest freezer, located next to the deep fryers, was dirty on the inside and outside surfaces. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of this freezer as often as needed to keep clean.	4-26-17	<i>[Handwritten signature]</i>
4-601.11C	Accumulation of debris observed on the outside top and the inside door of the Metalfrio freezer. Please clean freezer as often as needed to keep clean.	<i>[Handwritten signature]</i>	
4-601.11C	Accumulation of debris observed on the inside and outside surfaces of the Metalfrio cooler. Please clean.		
4-601.11C	Accumulation of debris observed on the outside and inside surfaces of the cabinets below the deep fryers. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on the top of the Beverage Air cooler. Please clean.		
4-601.11C	Accumulation of greasy debris observed on the lids of the chest freezer by the broiler. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of grease debris on the fire suppression pipes above the broiler. This presents a fire hazard as well as a sanitation issue. Please keep suppression system clean of grease and debris.		
4-601.11C	Accumulation of debris observed on the table top below the broiler. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris on the outside surfaces of the conveyor toaster, stored on the table with the chili hot hold. Please clean all surfaces as often as needed to keep clean.		
6-501.12A	Debris observed on the floor under shelves and equipment throughout the facility, especially at the floor-wall juncture. Physical facility shall be kept clean. Please clean under shelves and equipment.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Signature): <i>[Handwritten Signature]</i>		Stephanie Owings	Date: April 10, 2017
Inspector (Signature): <i>[Handwritten Signature]</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
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ESTABLISHMENT NAME Dairy Queen		ADDRESS 1006 Highway K	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION Ambient, walk-in freezer		TEMP. in ° F 0	FOOD PRODUCT/ LOCATION Walk-in cooler: ambient, baked potatoes, soft serve mix Cheese, reheat for hot holding
			TEMP. in ° F 39, 40, 39 198

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4-601.11A	Debris observed on several pieces of clean equipment, stored on the mobile rack by the 3-vat sink. Food contact surfaces shall be clean to sight and touch. Please inspect all equipment and utensils stored on this rack and re-clean and sanitize all that have debris on them. Inspect for cleanliness after cleaning.	4/10/17	[Handwritten Initials]
4-601.11A	The coffee carafes and coffee brewer, stored in the cake decorating room, were dirty. Please wash, rinse, and sanitize coffee carafes at least daily, and clean the coffee brewer as often as needed to keep clean.	4/10/17	

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6-501.12A	Accumulation of debris observed on the walls and caulking around the 3-vat sink. Please clean walls and caulking as often as needed to keep clean.	4/26/17	[Handwritten Initials]
4-903.11A	The shelves holding clean equipment above the 3-vat sink, and on the mobile rack by the 3-vat sink, were dirty. Clean equipment shall be protected from contamination while in storage. Please clean all greasy-buildup on both shelving systems.		
4-901.11A	Clean equipment was stored wet nested on the mobile rack by the 3-vat sink. Equipment and utensils shall be air dried before storing. Please allow complete air drying before nesting.		
6-501.12A	The wall and floor around the mop sink were dirty. Please clean as often as needed to keep clean.		
6-501.18	The mop sink was dirty on both the outside and inside surfaces. Sinks shall be kept clean. Please clean sink after use.		
4-203.12A	The indicating liquid in the thermometer inside the walk-in cooler was split, making accurate reading difficult. Thermometers shall be accurate. Please replace thermometer.		
6-501.18	The handwashing sink and towel dispenser in the kitchen was dirty. Please clean.		
5-501.116	Accumulation of debris observed on most of the trash cans in the kitchen, storage, and decorating rooms. Trash receptacles shall be cleaned at a frequency to prevent pest attraction. Please clean all surfaces and lids when emptied, and replace liners at least daily.		
4-601.11C	Debris observed splattered over equipment and containers in the cake decorating room, and on the cord and surfaces of the blow heater, especially in the heater opening. Please clean all items, walls, and floor in this room, and organize to allow effective cleaning.		

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Ambient, specialty drink prep cooler		34	Soft serve mix, hopper, ambient
Ambient, Beverage Air freezer, serving line		0	Soft serve mix, hopper; ambient
Ice cream freezer, drive-up, ambient		0	Beverage Air cooler, service line: ambient, milk
Ambient, retail ice cream freezer		23, 24	

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4-202.11A	Many of the specialty drink mixers, stored on the shelf above the smoothie prep cooler, were broken or cracked. Food contact surfaces shall be smooth and free of imperfections. Please inspect all mixer holders and dispose of those that are marred.	4/26/17	JKO
3-501.16A	The ambient temperature in the bottom of one soft serve maker was 42, and the mix held in the bottom was 42 (chocolate) and 43(vanilla). Potentially hazardous food shall be held at 41F or lower. NOTE: When the cooler was opened to adjust the thermostat, the filters and condenser coils were found to be heavily coated in debris. They were in the process of being cleaned at the end of this inspection, and instructions on adjusting the thermostat were being relayed via phone.	4/10/17	JKO
4-601.11A	Mold observed on the housing of the nozzles of the soda dispenser in the dining room. Please wash, rinse, and sanitize the nozzle holders at least daily.	4/10/17	
4-601.11A	Food debris observed on the high chairs and booster seats in the dining room. This furniture is considered food-contact. All surfaces shall be washed, rinsed, and sanitized after each use. Please clean.	4/10/17	

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6-501.18	The handwashing sink in the cake decorating room was dirty. Please clean all surfaces.	4/26/17	JKO
4-601.11C	Debris observed inside the Beverage Air freezer in the service line. Please clean inside of cooler as often as needed to keep clean.	JKO	
4-601.11C	Accumulation of debris observed inside the Beverage Air cooler (holding milk) in the service line. Please clean inside of cooler.		
4-601.11C	Debris observed on the towel dispenser, stored on top of the soft serve maker near the handwashing sink in the drive-up area. Please clean towel dispenser.		
6-501.12A	Debris splatters observed on the wall behind the handwashing sink in the drive-up area. Please clean all walls that have debris on them.		
6-501.18	Algae growth observed below the caps over the faucet handles on the handwashing sink in the drive-up area. Please clean and sanitize faucets.		
4-601.11C	Accumulation of debris observed inside the freezer holding ice cream in the drive-up area. Please clean freezer.		
6-501.12A	Accumulation of debris observed behind and under equipment in the drive-up area. Please clean floors.		
4-601.11C	Debris observed on the containers holding Blizzard flavorings in the drive-up area. Please clean around inserts as often as needed to keep clean.		
4-601.11C	Food splatters observed on the sides of the slushy maker. Please clean outside of equipment.		

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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2-201.11	A written employee health policy was not available upon request. Please develop a written policy based on Chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook. Refer to codes 2-201.11, 2-201.12, and 2-201.13 in the Food Code, and/or pages 5-17, and 37-38 in the FDA Handbook. The policy may state that all employees will read selected pages or codes and sign a reporting agreement.	4/26/17	JK
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6-502.11	The finishing cap was missing on the half-wall behind a bench in the dining room, exposing raw wood, and tape was used on the edge. Equipment requiring frequent cleaning shall be smooth and nonabsorbent. Please finish and seal top.	4/26/17	JK
6-501.14A	Accumulation of dust observed in the grate over the mechanical fan in the women's bathroom. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	4/26/17	JK

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