



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

5/24/18: In 11:11 am; out 2:20 pm  
 5/25/18: In 11:08 am; out 1:15 pm

TIME IN	TIME OUT
DATE	PAGE 1 of 8
5/24-25/2018	

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: Dori's Bar and Grill		OWNER: Carla Amschler		PERSON IN CHARGE: Carla Amschler, Owner	
ADDRESS: 6100 Highway Y			ESTABLISHMENT NUMBER: 4754		COUNTY: St. Francois
CITY/ZIP: French Village 63036		PHONE: 573.358.7771		FAX: none	
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 type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled 5/30/18    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"/> IN <input checked="" type="checkbox"/> Q/T	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<b>Employee Health</b>							
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> IN <input 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"/> IN <input checked="" type="checkbox"/> Q/T	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Consumer Advisory		
<b>Approved Source</b>							
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Food obtained from approved source	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" 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"/> IN <input checked="" type="checkbox"/> Q/T	Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Chemical		
<b>Protection from Contamination</b>							
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected			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"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input 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	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<b>Prevention of Food Contamination</b>									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Carla Amschler</i> Carla Amschler, Owner		Date: May 24, 2018	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: May 30, 2018 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Fish, deep fryer		198	Prep cooler, top: chicken, ham, lettuce, cut tomatoes		38, 33, 40, 34
Hamburger, grill		187	Prep cooler, bottom: ambient, chicken, eggs		30, 40, 40
Whirlpool freezer, ambient		10			
Frigidaire freezer, ambient		20			

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4-601.11A	<b>KITCHEN</b> The mixer, stored on the shelf below the pizza oven, had debris on the shaft and housing. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all surfaces of mixer after use.	5/25/18	
4-601.11A	Debris observed on the blade and in the area behind the blade on the table-mounted can opener. Please wash, rinse, and sanitize the blade and cutters after use, and clean the holster as often as needed to keep clean.		
3-301.11B	Cook was observed touching ready-to-eat food with her bare hands. She stated that she is sanitizing her hands in sanitizer solution and does not wear gloves. There shall be no bare hand contact with ready-to-eat food. Please wash hands with soap and water before putting on gloves, and wear single-use gloves when touching any ready-to-eat food. COS by discussion with cook and owner	COS	
4-601.11A	Two knives, held in the wood holder, were observed with debris on them. Food contact surfaces shall be clean to sight and touch. Please inspect all equipment after cleaning and before storing to ensure cleanliness.	5/25/18	
4-601.11A	Several food containers, stored on the shelf below the work table holding the microwave, were observed to have sticky residue from labels and intact-labels on them. Please remove all labels and residue during the cleaning process.	5/25/18	
4-601.11A	The Farberware oven was dirty on both the inside and outside surfaces. Please wash, rinse, and sanitize the microwave a minimum of every four hours, more often if needed to keep clean.	5/25/18	
4-601.11A	The Hamilton Beach microwave oven was dirty on the inside. Please wash, rinse, and sanitize the microwave a minimum of every four hours.	5/25/18	

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
6-501.18	<b>KITCHEN</b> The handwashing sink was observed dirty. Handwashing sinks shall be kept clean. Please clean all surfaces of the sink.	5/25/18	
4-601.11B	Accumulation of debris observed on the inside of the oven and drawer below the oven. Baking equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean oven and drawer.	5/30/18	
6-501.12A	Pipes below the sinks were observed dirty. Physical facilities shall be kept clean. Please clean pipes as often as needed to keep clean.	5/30/18	
4-903.11A	Plates and other equipment were held on various shelves throughout the kitchen without protection from contamination. Clean equipment shall be protected while in storage. Please cover or invert all clean equipment that is not inside a cabinet.	5/25/18	
4-904.11B	Utensils were stored with their handles down in several containers. Utensils shall be stored with their handles up to prevent contamination of the food-contact surface when retrieving. Please invert.	5/25/18	
4-903.11A	Containers holding a variety of utensils were observed dirty on the inside. Equipment shall be protected while in storage. Please wash, rinse, and sanitize the containers as often as needed to keep clean. Please wash, rinse, and sanitize all utensils stored in the soiled containers.	5/25/18	
4-601.11A	Accumulation of debris observed beneath the flat grill (not being used during this inspection). Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean.	5/26/18	
4-101.11B	A cardboard box was used for food removed from the deep fryer. Food contact surfaces shall be made of nonabsorbent material. Please use a food-grade container that is cleanable for all food.	5/25/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page one indicates the item was not observed or is not applicable.  
 NOTE: I left the facility at 2:20 pm and will return on 5/25/18 to complete the inspection and exit interview with Ms. Amschler.

Person in Charge / Title 	Carla Amschler, Owner	Date: May 24, 2018
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: May 30, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A	KITCHEN, continued A spatula, stored in a container holding clean cooking utensils, was dirty. Please inspect equipment and utensils after cleaning and before storing.	5/25/18	CA
4-601.11A	Debris was observed on plates stored below the flat grill. Please inspect and wash, rinse, and sanitize all dirty plates. Protect plates while in storage.	5/25/18	
7-201.11A	Oven/grill cleaner was stored with plates and food under the flat grill. Chemicals shall be stored separately from or below food and food-related items. Please store cleaners in a location where these items cannot be contaminated.	5/25/18	
4-601.11A	The inside of the top and bottom of the prep cooler were dirty. Please clean all surfaces of prep cooler at least daily, and clean lids of containers as often as needed to keep clean.	5/25/18	
3-501.14A 3-501.15A	According to cook, food is cooled to room temperature, then placed in the refrigerator. Time and temperature are not monitored during the cooling process. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. To facilitate cooling, divide food into shallow containers and nest in an ice bath; stir, if covered, provide vents to allow steam to escape; use ice as an ingredient. Please use a log to monitor time and temperature during the cooling process. (log provided)	5/25/18	
4-101.11A	Several blue buckets (at least six) were labeled with "Lowe's". The buckets were used to hold food. Food shall be stored on surfaces that will not impart deleterious substances to the food. Please determine whether these buckets are "food-grade;" if they are not, please obtain food grade buckets.	5/26/18	
3-302.11A	Raw hamburger was stored above ready-to-eat food, and raw poultry touching ready-to-eat food. Raw animal food shall be stored separately or below all other food; raw animal food in the following vertical order: poultry, then ground meats, then whole muscle meats, then fish and seafood. COS by arranging correctly.	COS	

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3-304.13	KITCHEN, continued Paper towels were used to line a cardboard box to drain fried foods, and to line containers holding food in the prep cooler. Food may not be stored on absorbent material. Please do not use paper towels to line equipment.	5/25/18	CA
4-601.11A	The inside and outside of the Whirlpool refrigerator/freezer were dirty. Please clean as often as needed to keep clean.	5/30/18	
4-501.14C	The sprayer at the 3-vat sink and the sprayer at the pre-clean sink were dirty on their sprayer heads, handles, and holders. Warewashing equipment shall be cleaned at least daily. Please clean.	5/25/18	
4-501.14C	The inside and outside of the warewashing machine was dirty. Please thoroughly clean all surfaces of the machine at least daily.	5/25/18	
5-205.15B	A hole was observed in the pressure reducing valve below the warewashing machine. Plumbing shall be maintained in good repair. Please repair the leak.	5/30/18	
3-501.16A	A large chub of raw hamburger was observed sitting on the sink at the beginning of this inspection. Approximately one hour later it was still on the sink. When questioned, the cook said she was going to patty it up and put it back in the cooler. This was not done for approximately one additional hour. Please do not remove potentially hazardous food from temperature control until able to prep, and return it as soon as possible, or if the prepping is interrupted. Temp was 52F. NOTE: the hamburger was voluntarily discarded. COS by discussion with cook and owner	COS	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: May 30, 2018



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3-401.14	<p>KITCHEN, continued</p> <p>Chicken was partially cooked and held for individual orders. This process was not pre-approved by this office. Raw animal foods that are cooked using a non-continuous cooking process shall be:</p> <p>(A) Subject to an initial heating process that is no longer than 60 minutes in duration;</p> <p>(B) immediately after initial heating, cooled according to the time &amp; temperature stated on pg. 3 above (code 3-501.14);</p> <p>(C) after cooling, held frozen or cold at 41F or lower</p> <p>(D) prior to service, cooked using a process that heats all parts of the food to a temperature of at least 165F;</p> <p>(E) prepared and stored according to written procedures that:</p> <ol style="list-style-type: none"> <li>(1) have obtained prior approval from this office</li> <li>(2) are maintained in the food establishment and are available upon request by this office</li> <li>(3) describe how the requirements of A-D are to be monitored and documented by the PIC and the corrective actions to be taken if the requirements are not met</li> <li>(4) describe how the foods, after initial heating, are to be labeled as foods that must be cooked to 165F for 15 seconds prior to being offered for sale or service, and</li> <li>(5) describe how the foods, after initial heating, are to be separated from ready-to-eat foods.</li> </ol> <p>Please submit the documentation for approval to partially cook foods, or discontinue the practice.</p>	5/30/18	
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7-202.12A	KITCHEN, continued Scented bleach was used to prepare sanitizer solutions. Scented bleach is not an approved sanitizer. Please use only regular, unscented bleach to prepare sanitizer solutions.	5/26/18	
4-501.114	There was no chlorine detected in the sanitizing cycle of the warewashing machine. It appeared that the container holding sanitizer was almost empty. There was not a replacement container on-site. Food contact surfaces shall be washed, rinsed, and sanitized. Please manually clean and sanitize equipment and utensils at the 3-vat sink until the unit provides 50 to 100 ppm chlorine in the sanitizing cycle.	5/25/18	
4-601.11A	STORAGE ROOMS Plastic food containers that once held commercially prepared food were being reused. One container that once held salad dressing was observed with oil and food debris on the inside. Food contact surfaces shall be clean to sight and touch. Please clean container.	5/25/18	
5-203.14A	An air gap was not provided between the discharge hose on the water softener and the receiving drain. Water shall be protected from backflow by use of an air gap. Please provide an air gap that is at least two times the diameter of the hose, but not less than one inch, between the end of the discharge hose and the rim of the receiving drain.	5/30/18	
3-201.11A	A carton of farm eggs was stored in the refrigerator. Food shall be from an approved (inspected) source. Please store only food that is from an approved source in this facility. COS by removing eggs.	COS	
3-302.11A	Raw animal foods were intermixed with other foods in the chest freezers. Please arrange so the raw animal foods are separated from all other foods, and separate different kinds of raw animal foods. Lidded tubs and dividers are helpful to keep foods from touching each other in chest freezers.	5/30/18	

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4-502.13A	STORAGE ROOMS Used single-use aluminum pans were stored on the shelf in the storage room. Single-use items may not be reused. Please discard pans and do not re-use single-use or single-service items.	5/25/18	
4-601.11C	Debris was observed on the outside surfaces of the food processor. Please clean.	5/30/18	
4-601.11C	The outside surfaces of most of the refrigerators and freezers were dirty. Please clean, especially around handles, door frames, and door seals, as often as needed to keep clean.	5/30/18	
4-901.11A	The ice bucket was observed with melt water pooled in the bottom. Please invert the ice bucket on a clean and sanitized surface that allows draining of the ice bucket. Wash, rinse, sanitize, and air dry the ice bucket and the surface on which it is stored at least daily.	5/25/18	
4-204.112A	Thermometers were not found in several of the refrigerators and freezers. Accurate thermometers shall be installed in a convenient-to-read location in the warmest of the coolers. Please attach thermometers toward the front of refrigerators and top of chest freezers.	5/26/18	
6-501.11	Ceiling tiles were stained in the back storage room. Please ensure there are no leaks, then either paint or replace the ceiling tiles.	5/30/18	

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Freezers, ambient		10,20,8, 7, 11, 9	Frigidaire refrigerator: raw hamburger, meatballs, deli mea		52, 48, 49
Produce refrigerator, ambient		40	Frig. refrigerator: ambient, chicken, precooked chicken		49, 51, 44
Cream cheese, Frigidaire cooler #3		49	Frig. refrigerator: bacon, cut lettuce, cut tomatoes		53,51, 54, 55, 48
Taco meat in the Frigidaire refrigerator		73	Frig. refrigerator: eggs		53, 50, 50, 52, 55
Frigidaire #3 cooler, ambient, Cheese, milk		45, 44, 46	Frig. refrigerator: chicken breast, hamburger		50, 53

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3-501.17A, B	STORAGE ROOMS, continued A container of cut lettuce was noted with an 8-day discard date (May 31); other foods lacked discard dates or had discard dates greater than 7 days in several refrigerators. Discard dates shall be seven-days. Please label all potentially hazardous food that is fully cooked or ready to eat and held for more than 24 hours with a 7-day discard date once it is opened or prepared (add six days to the day it is opened or prepared).	5/25/18	
3-302.11A	Raw eggs were stored above lettuce in the Frigidaire refrigerator, raw chicken above bacon, and ground turkey above ham in the Frigidaire freezer. Please store all raw animal-derived foods separated from or below all other foods. Store different raw animal-derived foods separately from each other or in the following vertical order: raw poultry and eggs on bottom, then ground meats, then whole muscle meats, then fish and seafood. Please inspect and arrange foods in all refrigerators and freezers to protect from cross contamination.	5/25/18	
3-501.14A	Taco meat was prepared around 11:00 am this morning. At approximately 1:30 pm, the temperature was 73F. Food shall be cooled from 135F to 70F within two hours. Please monitor time and temperature while cooling food. NOTE: meat was reheated to 188F, but cooling was not completed prior to leaving this facility at 2:50 pm.	5/25/18	
3-501.16A	Cheese and milk had internal temperatures of 44 and 46, and cream cheese (in door) was 49F in the Frigidaire refrigerator. Please monitor temperature of foods in coolers to ensure they remain below 41F. NOTE: all potentially hazardous food in this refrigerator was moved to the produce cooler and the cream cheese was discarded.	5/26/18	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
6-501.12A 6-501.18 5-501.113B	The toilet and handwashing sink in the employee bathroom (off the kitchen) were dirty. Toilets and sinks shall be cleaned as often as needed to keep clean. Please clean all surfaces of both.	5/25/18	
	The lids on the outside trash dumpster were open. Lids shall be closed and tight-fitting on outside trash receptacles to reduce pest attraction. Please keep lids closed. COS by closing	COS	
6-202.15A	The back entry door was not self-closing. Outside entry doors shall be fully self-closing and sealed. Please install a device that will fully self-close this door.	5/30/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	 Carla Amschler, Owner	Date:	May 24, 2018
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:	May 30, 2018



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

ESTABLISHMENT NAME Dori's Bar and Grill		ADDRESS 6100 Highway Y		CITY / ZIP French Village 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Bar coolers, ambient		32, 36, 34, 32

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.16A	STORAGE ROOMS, continued One Frigidaire refrigerator had an ambient temperature of 49F; potentially hazardous food (PHF) inside the cooler had temperatures between 48F and 55F. PHF shall be held at 41F or lower. NOTE: all PHF inside this cooler was voluntarily discarded, except chicken that was thawing and still partially frozen. These meats were placed in another cooler. Do not use this cooler until it reliably holds food at 41F or lower. Please monitor the temperature of foods inside the coolers at least every four hours.	5/26/18	
5-403.11B	The lagoon was observed during this visit. The fence was intact, the gate locked, woody vegetation was not growing on the berm, and there was no detectable sewage odor. However, numerous animal holes were observed dug into the berm. Wastewater lagoon berms shall be maintained to prevent seepage or failure. Please contact the Southeast Regional Office of the Missouri Department of Natural Resources in Poplar Bluff, water pollution control unit [(573)840-9750] for berm repair and the Missouri Department of Conservation [(573)290-5730] for animal removal and control.	5/30/18	
NOTE	The refrigeration units in use in this facility were designed for residential use. It is possible they are not adequate for their current use. It is very important that the temperatures of the food stored in all the coolers be monitored to ensure they remain below 41F. If the coolers cannot maintain food at the correct temperatures during normal daily use, then commercial refrigerators may be required.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-903.11A	BEVERAGE STATION The shelf holding equipment above the soda dispenser was dusty. Please clean shelf to protect clean equipment from contamination.	5/26/18	
6-301.12	BAR and BAR DINING AREAS There were no paper towels at the handwashing sink. When asked for a towel, I was handed a cloth towel. Cloth towels may not be used for hand drying. Please supply paper towels at all times at all handwashing sinks, and do not use cloth towels for drying hands. COS by supplying paper towels and discussion with bartender.	COS	
4-903.11A	A dry wiping cloth was stuck in the belt of the bartender. Dry wiping cloths may be used as long as they are placed in the laundry as soon as they are soiled or damp, or as soon as they are used to clean up food residue. They must be stored where they cannot be contaminated by personnel. Please store dry wiping cloths on a surface where they cannot become contaminated. COS by discussion and storing on cabinet.	COS	
6-501.12A	Black debris/mold was observed on the pipes, walls, and floor below the 4-vat sink. Please clean and use a sanitizer after cleaning to reduce mold growth.	5/30/18	
6-202.11A	Holes were observed in the wall where utilities entered inside the closet holding the HVAC equipment, (the right side of the stage). Please seal all holes to reduce pest entry and hiding areas.	5/30/18	
4-903.11A	Plates were stored food-contact side up on the shelf in the wait station for the bar. Please cover or invert the plates to protect while in storage.	5/25/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: this inspection was completed on 5/25/2018 from 11:08 am to 1:10 pm  
 NOTE: the wellhead was observed on 5/24/18 and appeared to be sealed and in good condition. A water sample will be collected on 5/30/18

Person in Charge / Title: 	Carla Amschler, Owner	Date: May 24, 2018
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: May 30, 2018



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

ESTABLISHMENT NAME Dori's Bar and Grill		ADDRESS 6100 Highway Y		CITY / ZIP French Village 63036	
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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-202.11A	<b>BEVERAGE STATION</b> A measuring cup, stored on the shelf, was broken. Food contact surfaces shall be free of breaks and other imperfections. Please dispose of measuring cup.	5/26/18	
7-102.11A	<b>BAR</b> A squeeze bottle containing a green liquid was stored with the chemicals below the 4-vat sink. Working containers of chemicals shall be labeled with the common name of the contents. Please label the bottle.	5/25/18	
7-201.11B	Containers of concentrated sanitizer were stored above food and single-use items in the room leading into the walk-in cooler. Toxins shall be stored separately from or below food, single-use items, clean equipment and utensils, and clean linens. Please store the sanitizers in a designated location for chemicals.	5/25/18	
2-401.11	An unlidded staff beverage was stored on the bar. Staff may drink in areas of food preparation and dispensing as long as the container is covered with a straw or sippable lid and the container is stored in a designated area where food and food-related items cannot be contaminated. Please use only lidded and strawed containers in the working area and store in a designated area. Wash hands after drinking.	5/25/18	
NOTE	TEMPERATURES TAKEN ON 5/25/18 Refrigerators in the very most back storage room: 37F and 41F New refrigerator that replaces the refrigerator in the front storage room:		
NOTE	A water sample will be taken on May 30; a follow-up inspection will be conducted on that day. A second follow-up may be scheduled if all of the violations are not corrected due to a busy holiday weekend.		

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	Debris observed on the inside of the small Frigidaire refrigerator, located in the walk-in cooler entry room. Please clean inside of cooler.	5/30/18	
6-501.12A	Black debris, possibly mold, was observed on the white plastic tubing, located inside the walk-in cooler. Please clean to protect food from debris and mold.	5/30/18	
4-903.11A	Single-use cups were stored on the floor in the area in front of the walk-in beer cooler. Please store at least six inches off the floor.	5/25/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:	Carla Amschler, Owner	Date: May 24, 2018
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: May 30, 2018