



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

TIME IN	8:56am	TIME OUT	1:10pm
DATE	10-10-17	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: Goose Creek Market & Pub		OWNER: Mike Reinsmith		PERSON IN CHARGE: Donna Dunn	
ADDRESS: 6161 Office Drive			ESTABLISHMENT NUMBER: 1324		COUNTY: 187
CITY/ZIP: French Village, 63036		PHONE: 573-358-5672		FAX: 573-358-5672	
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 checked="" 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 checked="" type="checkbox"/> PRIVATE Date Sampled pending _____ 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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 checked="" 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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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"/> 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				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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		
		<b>Food Temperature Control</b>			<input type="checkbox"/>	<input checked="" 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					<b>Utensils, Equipment and Vending</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" 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>					<b>Physical Facilities</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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: Donna Dunn		Date: October 10, 2017	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10-24-17	



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

ESTABLISHMENT NAME Goose Creek Market & Pub		ADDRESS 6161 Office Drive		CITY / ZIP French Village, 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza prep cooler amb		38	Chest freezer		0
Cold hold: tomato, sausage, cheese		36,38,40	Walk-in cooler		36
Frigidaire refrigerator/freezer		32, 5	Glass front beverage coolers		36,40
Frigidaire freezers #1,#2,#3		0,12,4	Cooked ground beef for spaghetti		204
Nacho cheese from dispenser		137	Ice cream freezer		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
3-302.11A	A case of raw fish was observed stored above ready to eat foods in the middle Frigidaire freezer in the kitchen. Cross contamination of foods shall be prevented by storing raw animal proteins below ready to eat foods. Place the raw fish below all other foods that are ready to eat.	10-10-17	COS
7-202.12A	Cans of commercial flying insect spray were observed near the kitchen hand wash sink and below the sink. Only those insecticides approved for use in a food establishment may be used and stored in the establishment. Remove the insecticides from the establishment. This portion of the Food Code does not apply to insecticides offered for retail sale elsewhere in the establishment.		
3-501.17A	Discard dates were not observed on open packages of hot dogs, a container of cooked chicken, and an open can of chicken broth stored in the Frigidaire refrigerator in the kitchen. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold consumed or discarded. Date all potentially hazardous foods appropriately.		
3-302.11A	Raw shell eggs were observed stored above ready to eat foods in the Frigidaire refrigerator in the kitchen. Cross contamination of foods shall be prevented by storing raw animal proteins below ready to eat foods. Place the raw eggs below all other foods that are ready to eat.		
7-201.11B	Hand sanitizer and petroleum jelly was stored on the service counter above single use items. Toxic materials shall be stored where they cannot contaminate single service items. COS by removing the sanitizer and petroleum jelly.		

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	Food debris and dead flies were observed inside the left side Frigidaire freezer in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the freezer.	10-24-17	DJD
6-501.12A	A bucket of fetid, moldy water was observed below the three compartment sink in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove the water from the area.		
6-501.12A	Grease, dirt and food debris was observed on the floor below the sinks and food equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area.		
6-501.14A	Grease was observed dripping from interior surfaces of the hood above the cook line. Intake and exhaust ductwork shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the interior of the hood.		
4-601.11C	Food debris was observed on horizontal surfaces of the low-boy table on which cooking equipment is placed. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the equipment table.		
4-903.11A	Food debris was observed on plastic serving baskets stored below the steam table in the kitchen. Clean equipment shall be protected from sources of contamination. Please clean the baskets and protect them from soiling.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Glass front cooler in bar area		38			
Bar beer coolers		32,36			

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4-601.11A	Food residue was observed on a plastic container and a metal pot stored below the pizza oven. Food contact surfaces shall be clean to sight and touch. COS by moving the equipment to ware washing.	COS	
4-601.11A	An accumulation of dried food residue was observed on the blade and gear housing of the counter mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the can opener daily.		
4-601.11A	Dried food residue was observed on the blade guard of the kitchen electric slicer. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize all surfaces of the slicer.		
3-501.17A	A discard date was not observed on sliced lunch meat and left-over potato casserole stored in the walk-in cooler. Potentially hazardous food stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed or discarded. Mark all ready to eat potentially hazardous food with a discard date.		
3-701.11	Debris was observed in the ice bin at the bar. Food that is adulterated shall be discarded. Discard the ice in the ice bin. Wash, rinse and sanitize the interior of the ice bin before putting fresh ice in it.		
5-203.14B	A garden hose was observed attached to the outside well hydrant without backflow prevention. The water system shall be protected against contamination by backflow. Attach an A.S.S.E. approved hose bibb vacuum breaker between the hydrant and the hose.		

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4-802.11A	Heavily grease and food debris laden mitts and cloths were observed stored atop the refrigerator in the kitchen. Non-food contact linens shall be laundered if they become wet, sticky, or visibly soiled. Please launder or replace the mitts.	10-24-17	
4-502.13A	Single use aluminum pans stored atop freezers in the kitchen were observed to have been previously used. Single service and single use articles may not be reused. Please discard used single use items.		
4-903.11A	Packages of cardboard pizza boxes were observed stored on the floor in the kitchen area. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store all single service items off of the floor.		
5-501.116 B	Food debris was observed on the trash cans in the kitchen area. Trash cans shall be cleaned at a frequency that prevents a build-up of soil or becoming an attractant for insects and rodents. Please clean the trash cans in the kitchen area.		
4-203.11	Two meat thermometers were observed in use in the kitchen for determining food temperatures. These thermometers are not scaled appropriately for kitchen use. Two digital thermometers were available in the kitchen area and were determined to be accurate. Discontinue the use of the meat thermometers.		

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

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6-501.11	There are a lot of flies in the kitchen and dining area which are landing on all surfaces accessible to them. There are dead flies inside refrigerators and freezers. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Take action to minimize the presence of flies in the facility. Control measures may include but are not limited to: using fly paper and traps in areas away from food and preparation areas, keeping the kitchen area clean of food residue and debris to remove sources of attraction, keeping trash cans clean, eliminating standing water and areas of moisture, protecting food from access by insects by storing in closed containers and limiting access by closing holes or gaps around windows, doors, and pipes entering the building.	10-24-17	
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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
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6-501.14A	An accumulation of grease, debris and dead insects was observed on a ceiling vent in the dining room. Intake and exhaust vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean or replace the ceiling vent.	10-24-17	
6-501.12A	Dead flies were observed on the floor below beverage shelving in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in cooler.		
4-601.11C	Debris and dead insects were observed in the bottom of the ice cream freezer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer.		
4-603.16A	The kitchen employee was observed improperly washing food equipment. The equipment was being washed in a soap and bleach solution and then rinsed. Food equipment shall be washed, rinsed, sanitized and air dried. Wash all food equipment appropriately.		
5-202.12A	Hot water was not available at the hand wash sink in the dining room restroom. All hand wash sinks shall be provided with hot and cold water. Please restored hot water to the hand wash sink.		
5-501.17	The trash can in the dining room restroom is not covered. Trash cans in restrooms accessed by females shall be covered. Please use a trash can with a lid in the restroom.		
6-501.12A	The floor fan in the dining room is dirty. Please clean the fan.		

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

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.**

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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.**

4-302.14	Sanitizer test strips were not available for use in the kitchen. A sanitizer test kit shall be available for determining correct sanitizer concentrations. Please obtain an appropriate sanitizer test kit.	10-24-17	カド
6-202.14	There were no self-closing devices on the mens and womens restroom doors in the bar area. Doors to toilet rooms shall be fully self-closing. Please install self-closing devices on the restroom doors.		
4-903.11B	Single use cutlery was observed stored in cups beside the soup pot in the bar area. Clean utensils shall be inverted to prevent contamination of food contact surfaces. Please present cutlery inverted so that the handle of the utensils are upward.		
5-501.17	The trash can in the bar area restroom is not covered. Trash cans in restrooms accessed by females shall be covered. Please use a trash can with a lid in the restroom.		
5-501.116 B	The trashcans in the bar area are heavily soiled. Trash cans shall be cleaned at a frequency that prevents a build-up of soil or becoming an attractant for insects and rodents. Please clean the trash cans in the bar area.		
6-501.12A	The floor of the entire bar area is generally dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the bar area with particular attention to areas below equipment such as the ice machine, the bar itself and the sinks.		

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