



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

TIME IN	10:24 am	TIME OUT	1:36 pm
DATE	Oct. 30, 2018	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: Goose Creek Market and Pub	OWNER: Mike Reinsmith	PERSON IN CHARGE: Laurie Isenhart
ADDRESS: 6161 Office Drive	ESTABLISHMENT NUMBER: 1324	COUNTY: St. Francois
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 type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled <u>10/30/18</u> Results <u>Pending</u>		

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 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 reheating procedures for hot holding		
<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 cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<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	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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
<input 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"/>	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 type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<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		
		Food Identification			<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		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input 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 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 checked="" 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>Laurie Isenhart</i> Laurie Isenhart	Date: October 30, 2018
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: Nov. 15, 2018
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



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

ESTABLISHMENT NAME Goose Creek Market and Pub		ADDRESS 6161 Office Drive		CITY / ZIP French Village 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Frigidaire freezer, ambient		12	Frigidaire refrigerator: ambient, milk		40, 34
Frigidaire upright freezers, ambient		4, 12, 13	Pizza prep table, top: cut lettuce, cut tomatoes, sausage		41, 40, 29
Pizza, oven		171	Pizza prep table, bottom: ambient, marinara sauce		38
Ice cream freezer, ambient		0	Walk-in cooler: potato casserole, green beans		36, 40
Walk-in cooler, ambient		40	Hamburger, grill		192

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	<b>KITCHEN</b> Raw chicken was stored above raw shrimp, and both were stored touching fully-cooked food in the Frigidaire freezer. Also, raw chicken and raw shell eggs were stored above fully-cooked food in the Frigidaire refrigerator. Raw meats were stored above fully cooked foods in the upright freezers and ice cream freezer. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods separately or below all other foods, and store raw animal foods in the following vertical order: raw poultry and eggs on bottom, then raw ground meats (beef, sausage), then raw whole muscle meats, then fish and seafood.	10/30/18	LT
3-501.17A, B	Fully cooked foods that were prepared or opened, stored in the Frigidaire refrigerator and walk-in cooler, were not labeled with the date of disposition. Potentially hazardous food that is fully cooked and held more than 24 hours shall be labeled with a 7-day disposition date, which is the day of opening, or preparation, plus an additional six days. Please label all required foods with a 7-day disposition date.	10/30/18	↓
4-601.11A	Dried food splatters observed in side both microwaves. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the inside of the microwaves a minimum of every four hours, more often if needed to keep clean.	10/30/18	
4-601.11A	Debris observed on the following food-contact surfaces: wall-mounted potato cutter, meat/cheese slicer, shake mixer, table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please disassemble and wash, rinse, sanitize, and air dry before returning to service. Clean and sanitize in-use items (such as can openers) a minimum of every four hours while in continual use.	10/30/18	
3-501.17A	Clumps were observed in a tub of fish breeding, held at room temperature. Dry breeding may be reused up to seven days as long as the breeding is sifted a minimum of every four hours, or after use. After seven days, breeding shall be discarded and the container cleaned and sanitized.	10/30/18	

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
4-601.11C	Debris observed on the inside of the Frigidaire refrigerator. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of refrigerator.	11/15/18	LT
6-501.11	Liquid was pooled in the bottom of the pizza prep table, and a cloth was stored in the bottom of the cooler. Absorbent material shall not be used in areas exposed to moisture or that require frequent cleaning. Please determine source of liquid in cooler, repair, and clean. Keep cooler dry to reduce mold and bacteria growth.		
4-601.11C	Debris observed on the inside bottom shelf of the freezers, and debris on several of the handle areas on the outside of the refrigerators and freezers. Please clean all surfaces of refrigerators and freezers.		
4-903.11A	Debris observed in containers holding utensils, stored on the shelf below the work table. Clean equipment shall be protected from contamination while in storage. Please clean containers as often as needed to keep clean.		
4-904.11B	Utensils were stored with their handles down in containers on the shelf below the work table. Utensils shall be stored with their handles up to prevent contamination of the food contact surface when retrieving. Please store utensils with their handles up.		
6-202.15A	Daylight was observed around the window air conditioner. Outside openings shall be sealed to prevent pest entry. Please seal around the air conditioner.		
4-601.11C	Accumulation of oil observed on the inside door and floor below the deep fryer. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean floor under fryers and inside cabinets.		
6-501.12A	Baked on food and debris observed inside the oven and oven drawer. Please clean oven and drawer as often as needed to keep clean.		
4-601.11B			

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title: <i>Laurie Isenhart</i> Laurie Isenhart		Date: October 30, 2018	
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: Nov. 15, 2018



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Chest freezers, outside, ambient		5, 22	Beverage coolers/retail, ambient		32, 35, 40
			Ice cream freezer, ambient		0
			Nacho cheese, dispenser		157

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4-601.11A	Mold growth and debris observed on the shelves and shelf-liners in the walk-in cooler. Please wash, rinse, and sanitize the shelves and shelf liners as often as needed to prevent mold growth.	11/1/18	LI ↓
4-601.11A	Mold and accumulation of debris observed on the covers over the condenser fans. Ventilation systems shall not be a source of contamination. Please clean covers.	11/1/18	
7-207.11B	Employee medicine and hand lotion were stored next to the nacho cheese dispenser. Employee medicines shall be stored in a designated area, labeled with the employee's name, where food and food-related items cannot be contaminated. Please store these items in a designated employee area.	10/30/18	
3-101.11A	Six bottles of Naproxen and one bottle of children's cold medicine were past their expiration date (8/18 and 9/18). Food and medicines shall be discarded or returned to distributor when past their expiration date.	10/30/18	
4-601.11A	Debris observed inside some of the nozzle rings on the soda dispenser. Food contact surfaces shall be clean to sight and touch. Please disassemble nozzles and wash, rinse, sanitize daily.	10/30/18	

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4-501.114	According to staff, test strips are not used to check the concentration of chlorine in sanitizer solutions. Please use test strips to ensure chlorine is between 50 and 100 ppm in sanitizer solutions; prepare solution by mixing approximately 1/2 to 1 teaspoon of regular, unscented chlorine bleach in each gallon of water.	11/15/18	LI ↓
4-601.11C	Mold and debris observed on the ledges of the glass door slides of the "ice cream freezer" that held raw meats, and frost was building up and touching food packages. Please defrost freezer, clean and sanitize ledges and door as often as needed to protect food from contamination.		
3-305.11A	A box of pork was stored on the floor in the walk-in cooler. Food shall be stored a minimum of six inches off the floor. Please elevate food off the floor.		
3-307.11	Employee food was stored above facility food in the walk-in cooler. Please store employee food below all other foods and in a designated area to protect facility food from contamination.		
4-203.12A	The thermometer inside the walk-in cooler read 30F when the actual temperature was 40F. Thermometers shall be accurate to within two degrees. Please install an accurate thermometer in this cooler.		
4-904.11B	Single-use utensils, held in cups on the tables, were stored with their handles down. Handles shall be stored up to protect food contact surface from contamination. Please invert utensils.		
6-501.14A	The floor fan in the dining room was dirty. Please clean all surfaces of fan and blades as often as needed to prevent contamination from blowing debris.		
5-501.17	The trash can in the customer bathroom was not lidded. Bathrooms used by women shall have lidded trash cans. Please install a trash can with a lid in this bathroom.		
4-601.11C	Debris observed in the ledges of the door glides of the ice cream freezer in the dining room. Please clean		

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beverage cooler/bar, ambient		40			
Beer coolers/bar, ambient		38, 40			

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4-601.11A	BAR Mold observed on the deflector of the ice maker. Please discard ice, then wash, rinse, sanitize and air dry all inside surfaces before returning to service.	10/31/18	LI ↓
3-101.11	Two containers of liquor were observed with fruit flies inside. Food shall not be adulterated. Please check all opened containers of liquor and discard those that have fruit flies in them. NOTE: the two bottles of liquor observed during this visit were voluntarily discarded.	10/30/18	
4-601.11A	The popcorn maker was dirty on the inside. Please wash, rinse, and sanitize the popcorn maker after each use.	10/30/18	
NOTE: water was collected for bacteriological analysis during this visit. The OWTS was observed and appeared to be functioning correctly. However, hoses and electrical cords were observed by one of the dosing tanks. Mr. Reinhart will be contacted to determine whether this dosing tank is working correctly.			

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6-501.14B	Grease was dripping out from around the exhaust fan on the outside of the building, near the entry door into the kitchen. Numerous flies were observed in the area. Exhaust systems vented to the outside may not create a public health hazard or nuisance. Please seal around vent and prevent a discharge of grease onto the ground.	11/15/18 ↓	LI ↓
6-202.15A	The outside entry door into the kitchen was not self-closing. Please install a device to make door fully self-closing and sealed against the entry of pests.		
6-202.15A	BAR The outside entry doors that opened onto the porch dining area was not self-closing. Outside entries shall be self-closing and sealed. Please install a device on each outside entry door to make them self-closing.		
6-202.14	The doors on the bathrooms were not self-closing. Doors on bathrooms shall be fully-self-closing. Please install a permanent self-closure on these doors.		
5-501.17	There was no lid on the trash can in the women's bathroom. Please install a lidded trash can in this bathroom.		
5-202.12A	There was very little cold water stream at the sink in the women's bathroom. Handwashing sinks shall have cold and hot water supplied through a mixing valve. Please repair to fully supply cold water to this sink.		

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