



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

TIME IN	9:32 am	TIME OUT	12:31 pm
DATE	Sept. 14, 2017	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: Homestead Restaurant		OWNER: Duane Rosener		PERSON IN CHARGE: Duane Rosener	
ADDRESS: 1024 Highway K			ESTABLISHMENT NUMBER: 0778		COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628		PHONE: (573)358-7277		FAX: none	
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input checked="" 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 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"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
	Employee Health			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/> <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food separated and protected						
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	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 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		
		Food Temperature Control			<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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input 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 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					Physical Facilities		
<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 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 type="checkbox"/>	<input checked="" 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 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>Duane Rosener</i> Duane Rosener		Date: Sept. 14, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: Sept. 29, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Homestead Restaurant		ADDRESS 1024 Highway K		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			True 2-door cooler: gravy, macaroni salad, ambient		45, 39, 39
			Salad bar: peas, ham, slaw		40, 39, 37
			Hot hold bar: beans, sausage, vegetable mix		174, 147, 152

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
7-202.11A	<b>DINING ROOMS/BATHROOMS</b> A bottle of hand sanitizer was stored on a shelf with clean equipment below the tea brewer in the east dining room. Chemicals shall be stored separately from or below clean equipment, food, clean linens, and single use items. Please store hand sanitizer where these items cannot be contaminated.	9/14/17	DR
4-601.11A	The empty Bunn coffee glass pots, stored on the coffee brewers and in the cabinet in the west and east dining rooms, were stained and dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize carafes at least daily. A total of six carafes were observed.	9/14/17	
4-601.11A	Dried, flaking food debris was observed on many of the handles of the serving utensils stored in the buckets in the west dining room. Please inspect and thoroughly clean all surfaces of these utensils.	9/14/17	
4-601.11A	Cooked-on food deposits observed on several of the food pan inserts for the hot hold and cold hold bars. Please inspect all pan inserts and clean off baked-on debris.	9/16/17	
7-202.11A	<b>KITCHEN</b> Sanitizer tabs were stored above the 3-vat sink, and a bucket of sanitizer was stored on the drainboard of the 3-vat sink. Toxins shall be stored below clean equipment. Please store these items where food, clean equipment, clean linens, and single-use items cannot be contaminated.	9/14/17	

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
6-301.14	<b>DINING ROOMS/BATHROOMS</b> There were no signs posted in the customer bathrooms to remind users to wash their hands. Handwashing signs shall be posted at all handwashing sinks. Please install a sign in each bathroom.	9/14/17	DR
4-903.11A	The tray on which cups sat, located in the east dining room under the tea dispenser, was dirty. Clean equipment shall be protected from contamination while in storage. Please clean and sanitize tray when dirty.	9/14/17	
4-903.11A	Two bottles of water were stored with clean equipment on the shelf below the tea brewer in the east dining room and also by the tea brewer in the west dining room. Employees may drink from a lidded and strawed container while working, but must store the drink(s) in an area where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please store drinks in a designated area.	9/14/17	
4-601.11C	Debris observed inside some of the plastic containers holding serving utensils in the west dining room, and the stainless steel buckets in which the inserts sat were greasy. Please clean and sanitize the plastic holders and the metal buckets as often as needed to keep clean and protect clean utensils from contamination.	9/14/17	
4-901.11A	Food pans stored in the west dining room were observed to be wet-nested. Equipment and utensils shall be completely air dried before storing nested. Please re-clean wet-nested equipment and allow air drying.	9/14/17	
5-205.11B	Corn and other large pieces of garbage were observed in the vat of the handwashing sink in the west dining room. Handwashing sinks shall be used only for handwashing. Please ensure all employees use this sink only for handwashing.	9/14/17	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Sept. 29, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, deep fryer		145 to 175	Potatoes, made from dehydrated, for hot holding		165
Pork steaks, smoker		155 to 165	True hot hold cabinet: ambient, gravy		158, 174
Soft serve mix, hopper		40	True 1-door cooler: ambient, roast beef		41, 41
Corn, green beans, stovetop		177, 188	Freezer drawers, ambient		0, 0, 0, 0
Meatloaf, oven		163 to 177			

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.**

3-501.16A	KITCHEN Gravy, made yesterday, had an internal temperature of 45F. According to manager, the gravy was moved from the walk-in cooler to the True 2-door cooler in the kitchen this morning. Both the True cooler and walk-in cooler were holding food at 41F or lower. COS by discussing not leaving food at room temp.	COS	
4-601.11A	Grease coated containers and many of the utensils held in the containers stored on the shelf on the center work table. Please clean utensils holders, dirty utensils, and protect utensils from contamination while in storage.	9/16/17	
3-401.11A	Chicken cooked in the deep fryer had internal temperatures ranging from 145 to 175F. Raw Poultry shall be cooked to a minimum 165F. Please use thermometers to check temperatures of cooked foods to ensure they reach minimum temperature. COS by re-cooking. Final temperature ranged from 175 to 202F.	COS	
4-601.11A	Food and grease coating observed on all inside and outside surfaces of the Sharp microwave. Please wash, rinse, and sanitize microwave at least every four hours, more often if needed to keep clean.	9/14/17	
4-601.11A	Debris/grease coating observed on many of the plastic serving utensils stored in white plastic buckets above the microwave. Please clean, sanitize, and protect while in storage.	9/16/17	
4-501.114A	The chlorine concentration in the sanitizer bucket, stored on the drainboard of the 3-vat sink, was greater than 200 ppm. Chlorine concentration shall be 50 to 100 ppm in sanitizer solutions. Please use test strips to ensure chlorine is at the correct concentration.	9/14/17	
4-501.114A	The chlorine concentration in the sanitizer bucket, stored below the middle work table across from the flat grill, was 10 ppm. Please use chlorine sanitizer made from regular, unscented bleach in sanitizer solutions, and use no other cleaners in the sanitizer buckets. When cleaning, use a 3-part method to clean, rinse, and sanitize with separate cloths and solutions. Please use sanitizer test strips to ensure chlorine is 50-100 ppm	9/14/17	

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.**

4-601.11C	KITCHEN The shelves and inside surfaces of the True heated cabinet were dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of cabinet as often as needed to keep clean.	9/29/17	
4-901.11A	Food pans stored on shelves below work tables were observed wet nested. Please allow all equipment to completely air dried before storing nested.	9/14/17	
4-601.11C	Accumulation of food splatters observed on the plastic film dispensers. Please keep dispensers clean to protect plastic from contamination, as bacteria grow in the food on the dispenser and may be transferred to food when the plastic film is used.	9/14/17	
4-601.11C	Accumulation of debris observed on all timer alarms. Please clean timers as often as needed to prevent contaminating hands when used.	9/14/17	
6-501.12A	Accumulation of debris on the floor in the room housing the soft serve machine. Physical facilities shall kept clean. Please clean floor as often as needed to prevent debris accumulation.	9/29/17	
4-601.11C	Grease and food debris coated handles, under handles, inside freezer drawer inserts, seals, and many equipment surfaces. Please clean all surfaces at a frequency to prevent debris build-up, especially o and under handles.	9/29/17	
6-301.12	Paper towels were not loaded in the dispenser at the handwashing sink. Paper towels shall be dispensed in a sanitary method. Please install towels in dispenser.	9/15/17	
6-501.12A	Pipes below the 3-vat sink were dirty. Please clean pipes at a frequency to prevent debris accumulation.	9/15/17	

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME Homestead Restaurant		ADDRESS 1024 Highway K		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Walk-in freezer, ambient		TEMP. in ° F 24	FOOD PRODUCT/ LOCATION True freezer, storage room, ambient		TEMP. in ° F 0
			Walk-in cooler: meat loaf, soft serve mix, ambient		38, 39, 40

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4-601.11A	BACK DESSERT PREP AND STORAGE ROOM The hand-held can opener, stored on the shelf of the dessert prep table, was dirty. Please wash, rinse, and sanitize the can opener after use.	9/14/17	DR
4-601.11A	Dried food debris observed on the Globe mixer (shaft and guard). Please wash, rinse, and sanitize all surfaces of mixer after use to prevent contamination from food falling into mixing bowl while in use.	9/14/17	
4-601.11A	Caked-on debris observed on the blade, holster, and area where it attaches to the table on the table-mounted can opener. Please clean all parts to remove caked-on debris, and wash, rinse, sanitize after use.	9/14/17	
4-601.11A	Dried food debris observed on the Nemco food slicer, stored on the table near the rear exit door. Please disassemble, wash, rinse, and sanitize all surfaces after each use.	9/14/17	
4-101.11A	Breading was stored two large bowls on a mobile stand. The mixes were covered with black plastic trash bags. These bags may not be food grade. Food shall be stored in food-safe materials. Please use lids or plastic that are food safe to cover the mixes.	9/15/17	
3-302.11A	Raw beef fritters were stored above raw fish and shrimp in the walk-in freezer. Food shall be stored to prevent cross contamination in the following vertical order: raw poultry on bottom, then ground meats (including tenderized meats), then whole muscle meats, then fish and seafood. All other food is stored above these raw animal-derived foods. Please rearrange freezer to protect food.	9/15/17	
4-501.114A	WAREWASHING AREA The chlorine concentration in the sanitizing cycle of the warewash machine was 10 ppm. Chlorine shall be 50 to 100 ppm. COS by priming and removing air bubbles from hose. Please use sanitizer test strips several times each day to ensure chlorine is at correct concentration.	COS	

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6-501.14A	BACK DESSERT PREP AND STORAGE ROOM Accumulation of debris observed on all surfaces of the portable floor fan. Ventilation systems shall not be a source of contamination. Please clean grates, housing, stand, blade, etc. as often as needed to keep clean.	9/29/17	DR
6-301.12	WAREWASHING AREA Paper towels were not in a dispenser. Please install paper towels in the dispenser to supply them in a sanitary manner.	9/15/17	
6-501.12A	Excessive mold and debris accumulation observed on the floor, walls, ceiling, hoses, and pipes in this area. Please clean entire area; use sanitizer to reduce mold growth after cleaning.	9/29/17	
4-501.14A	Accumulation of debris on the handle and head of the spray nozzle at the 2-vat sink. Warewashing equipment shall be kept clean. Please clean sprayer head and handle at least daily.	9/14/17	
4-501.14A	Accumulation of debris on the handle, head, and spring of the spray nozzle at the 1-vat sink. Please clean entire sprayer.	9/14/17	
4-501.14A	Excessive debris observed on the top, sides, behind the warewash machine. Please clean entire machine at least daily.	9/14/17	
6-202.11A	The shield was missing from the ceiling light fixture above the 2-vat sink. Please shield bulbs or install shatter resistant bulbs.	9/29/17	

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