



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

TIME IN	10:04am	TIME OUT	1:13pm
DATE	6-8-18	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: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-7277		FAX: na	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____	

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Duane Rosener		Date: June 8, 2018	
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: 6-22-18	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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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 cooler in the kitchen amb		38	True cooler near chicken prep		38
True hot cabinet		155	Pork stored in True cooler		41
Chicken from fryer		171	Freezer drawers in kitchen		10
Heated green beans		205	Buffet hot held: pot pie, stewed tomato,		203, 170
Gravy as prepared		138	mashed potatoes, fried chicken		160, 172

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.**

3-501.17A	Containers of pasta salad, diced ham, cut tomatoes, and beans were observed stored in the True refrigerator in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date that is no greater than six days from the time of preparation or opening.	6-8-18	
4-601.11A	Grease and food residue was observed on knives stored in the knife holder at the prep table below the small window. Food contact surfaces shall be clean to sight and touch. Please ensure that utensils are adequately cleaned.		
4-601.11A	Food debris was observed on the inside and outside of the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the microwave as often as necessary.		
4-601.11A	Food debris was observed on clear plastic containers stored above the three compartment sink in the kitchen/prep area. Food contact surfaces shall be clean to sight and touch. COS by moving the containers to ware washing.	COS	
7-102.11	An unlabeled gallon jug with a pump attached was observed stored with cleaning supplies below the three compartment sink in the kitchen/prep area. Working containers of toxic materials shall be labeled with the common name of the material. Please label the container.	6-8-18	
7-102.11	An unlabeled spray bottle of liquid was observed atop the small water heater in the ware washing area. Working containers of toxic materials shall be labeled with the common name of the material. Please label the container.		

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.**

5-205.11B	A kitchen employee was observed dumping water from a pot in the kitchen hand wash sink and refilling the pot at this sink. Hand wash sinks shall be used for hand washing exclusively. Please do not use the hand wash sinks for discarding waste liquids or for general kitchen use.	6-22-18	
4-601.11C	Food debris was observed on the interior surfaces of the two door True cooler in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler.		
6-501.12A	An accumulation of grease and food debris was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor throughout the kitchen area.		
4-901.11	Metal pans stored on the lower shelf of the table at the chicken prep area were observed to be wet nested. After cleaning and sanitizing, food equipment shall be air dried. Please ensure that equipment is dry prior to placing in storage.		
4-601.11C	Grease and food residue was observed on the exterior of most of the equipment in the kitchen including; coolers, lower surfaces of tables, oven fronts and drawer fronts. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of kitchen equipment and upper and lower table surfaces, doors and door seals.		

EDUCATION PROVIDED OR COMMENTS

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Buffet cold hold: ham, tomato, pasta sld		41, 40, 38			
Walk-in cooler		38			
Foods in W/I cooler: raw fish,		39			
potato casserole, cooked pork		40, 41			

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7-102.11 7-201.11	An unlabeled spray bottle of liquid and a jug of bleach were observed stored on the shelves above the dish washer drainboards. Working containers of toxic materials shall be labeled with the common name of the material. Please label the container. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, single service items and clean linens. Please store the bleach and spray bottle below equipment surfaces.	6-8-18	
4-601.11A	Food residue was observed on the meat slicer and the Nemco rotary slicer in the storage room. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the slicers.	COS	
3-202.15	A six pound can of chocolate pudding was observed with significant damage to the bottom seal of the can. Food packages shall be in good condition and protect the integrity of the contents. COS by removing the food from service.		

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11C	An accumulation of dust was observed on the equipment hanging device above the central prep table in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please remove items from the hanger and clean the hanger.	6-22-18	
4-601.11C	Food debris was observed on the wall and the shelf at the chicken prep area in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wall and all surfaces of the shelf at this area.		
4-601.11C	Food debris was observed on the wall and the shelf at the prep area below the small window in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wall and all surfaces of the shelf at this area.		
6-501.12A	Dirt and debris was observed on the floor below the prep table, three compartment sink, and hand wash sink in the kitchen/prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-501.12A	Dust and food splatters were observed on the wall, wall shelves, and lower table surfaces at the three compartment sink in the kitchen/prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the wall and shelving in this area.		
6-501.12A	What appears to be detergent of some kind was observed on the open plastic crate used to store cleaning supplies below the sink in the kitchen/prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the crate and this area.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: John Wiseman Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 6-22-18



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

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6-501.12A	Dirt and debris was observed below the ice machine. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.	6-22-18	
6-501.12A	Dirt and debris was observed on the floor in the ware washing area, especially in corners and behind equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the ware washing area.		
3-305.11	Ice was observed dripping onto boxes of dumpling dough in the walk-in freezer. Food shall be protected from sources of contamination. Please place a tray below the drip to protect foods.		
4-501.11C	An accumulation of metal particles was observed in the gear housing of the table mounted can opener in the storage room. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. Please clean the can opener and replace the blade.		

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