



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

TIME IN	10:41am	TIME OUT	2:05pm
DATE	8-24-18	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: Lady Di's Shamrock	OWNER: Tony Sutton	PERSON IN CHARGE: Tony Sutton
ADDRESS: 6819 Vo Tech Road	ESTABLISHMENT NUMBER: 1328	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-358-7316	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 _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input 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		
	Employee Health			<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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> N/O <input checked="" type="checkbox"/> 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"/> 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				Highly Susceptible Populations		
<input type="checkbox"/> IN <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	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<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 checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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						

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 type="checkbox"/>	<input checked="" 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 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					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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: 	Tony Sutton	Date: August 24, 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: 9-7-18



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

ESTABLISHMENT NAME Lady Di's Shamrock		ADDRESS 6819 Vo Tech Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler: ambient, cheese, sour cream, tomato		32, 37	True cooler, Kenmore freezer		36,0
Walk-in cooler: ambient, ham, potato		37, 37	Crosley chest freezers 1 & 2		5,0
Kitchen freezer		34,36,36	Frigidair refrigerator/freezer		28,0
Produce cooler		0	Westinghouse refrigerator/freezer		36,0
		38	Kenmore refrigerator/freezer		30,0

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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>			
4-601.11A	Food residue was observed inside both of the kitchen microwaves. Food contact surfaces shall be clean to sight and touch. Please clean the microwave interiors as often as necessary to keep them clean.	8-24-18	AW ↓ ✓
4-501.114 A	The chlorine sanitizer solution at the cook-line was measured at greater than 100 ppm. Chlorine sanitizers shall be prepared and used at concentrations between 50 - 100 ppm. Please use sanitizer test strips to ensure sanitizers are prepared at adequate and safe levels.	8-24-18	
4-601.11A	Dried food debris was observed in the wall mounted fry cutter. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the fry cutter at least every four hours when in use.		
7-201.11B	Various cleaning chemicals were stored on the shelf above the three compartment sink. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, single service items and clean linens. Please store the chemicals below the sink.	8-24-18	
3-501.17A	A discard date was not observed on portioned ham, cooked pasta and baked potatoes stored in the walk-in cooler. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days from the day of preparation or opening. COS by marking the food with a discard date.	COS	

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>			
4-601.11C	An accumulation of food debris was observed inside and in the door seals of the cook-line prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior and door seals of the cooler.	9-7-18	AW ↓ ✓
6-501.14A	An accumulation of dust and debris was observed on the fan on the back of the prep counter in the kitchen and on the fan below the hand wash sink in the kitchen. Air vents and ventilation systems shall be cleaned so that they are not a source of contamination by dust, dirt, and other materials. Please clean the fans.		
4-601.11C	An accumulation of food debris was observed inside the toaster oven in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the toaster oven as often as necessary to keep it clean.		
6-501.12A	An accumulation of grease and food debris was observed on the floor below kitchen equipment, especially the cook-line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the kitchen floor.		
5-501.116 B	Food debris was observed on the trash can in the kitchen. Waste receptacle shall be cleaned at a frequency that prevents a build-up of soil or becoming an attractant for pests. Please clean the trash cans as necessary.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Glass front refrigerator in back room		30	Fish from grill		173
GE freezer		10	Steak from grill		159
Hot held soup		194			
Bar fridge/freezer		58,0			
Bar beer coolers		38			

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
3-501.16B	<p>The refrigerator in the bar area was measured at an ambient temperature of 58 F. The unit thermometer indicated an ambient temperature of 52 F. A carton of half-and-half and a can of whipped cream were the only potentially hazardous foods present in the cooler. These items were discarded. Do not place potentially hazardous foods in this cooler until it has been demonstrated to hold foods at 41 F or less.</p> <p>Note: This inspection was conducted during a period of heavy rain. This condition will interfere with the observation of the outside sewage system. This observation will be done at a later date.</p> <p>Note: This facility is served by a DNR regulated, non-community well. A water sample will be collected at a later date.</p>	9-7-18	AS

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
4-501.14	An accumulation of greasy residue was observed on the interior of the mechanical dishwasher. Warewashing machines shall be cleaned at a frequency that prevents recontamination of cleaned items. Please clean the interior of the dishwasher.	9-7-18	AS
6-501.12A	An accumulation of dirt and debris was observed on the floor below the three compartment sink and the mechanical dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the kitchen floor.		
6-501.18	The facility mop sink is dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the mop sink.		
6-501.12A	Mildew was observed on the interior wall of the walk-in cooler and on the scratched hardboard surface of the walk-in door. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the walk-in cooler walls and door.		
6-501.11	Water was observed pooling on the floor in the dry storage room. According to the owner, the water is infiltration from the outside. All food items were above the floor surface by at least six inches. Physical facilities shall be maintained in good repair. Please repair the source of the water infiltration.		
6-501.12A	Dirt and debris was observed on the floor in the dry storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the storage room.		

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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.**

6-501.12A	An accumulation of dust was observed on the shelving and on some of the food stored on the shelving in the dry storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the shelves in this room.	9-7-18	
5-202.12A	The handwash sink in the back room is not provided with a mixing faucet. Hot and cold water is dispensed from separate spigots. A handwashing sink shall be equipped to provide water at a temperature of at least 100 degrees F through a mixing valve or a combination faucet. Please install a mixing faucet at the handwash sink.		
4-601.11C	An accumulation of water and debris was observed in the bottom of the produce cooler in the back room. Mildew was observed on interior surfaces in this cooler. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior surfaces of the this cooler.		
4-601.11C	Mildew and debris was observed on the inner surfaces of the True cooler in the back room. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior surfaces of the this cooler.		
4-203.12B	The thermometers in the True cooler and in the Westinghouse cooler were observed to be inaccurate by approximately 30 degrees. Thermometers in cold holding units shall be accurate to within three degrees F. Please replace the thermometers in these coolers.		

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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.**

6-501.11	A green hose emerges from the exterior of the walk-in cooler wall and hangs toward the floor in the back room. This appears to be a condensation tube from the walk-in cooler cooling unit. Water is dripping from the tube onto the floor in the back room. Physical facilities shall be maintained in good repair. Place a container below the tube to catch the drip and empty it daily.	9-7-18	
4-601.11C	Water and mold were observed in the bottom of the refrigerator in the bar area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the refrigerator.		↓
6-501.12A	Dirt, debris and broken glass was observed on the floor in the bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the bar area.		

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