



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

TIME IN	11:10 am	TIME OUT	2:45 pm
DATE	Nov. 17, 2017	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 Restaurant	OWNER: Tony Sutton	PERSON IN CHARGE: Tony Sutton
ADDRESS: 6819 VoTech Road	ESTABLISHMENT NUMBER: 1328	COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-7316	FAX: none
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 <u>11/21/17</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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" 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 <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input type="checkbox"/> IN <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	✓			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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Chemical		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 checked="" 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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: <i>A.A.W.S.A.</i> Tony Sutton	Date: November 17, 2017
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: Dec. 1, 2017



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

ESTABLISHMENT NAME Lady Di's Shamrock Restaurant		ADDRESS 6819 VoTech Road		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
chicken wings, deep fryer		208 to 212	Prep table, top: cheese, sour cream, cut tomatoes		40, 39, 37
Hamburger, grill		201	Prep table, bottom: ambient, raw steak		34, 41
Shrimp, flat grill		168 to 193	Walk-in cooler: ambient, roast, baked potatoes		36, 35, 35
Catfish, deep fryer		168 to 200	Steak, flat grill		174 to 182
Kenmore refrigerator/freezer, ambient		36/22			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
NOTE	Water for this facility is provided by a non-community well that is chlorinated. The free chlorine concentration will be checked prior to collecting a water sample at 8:00 am on November 21. The wellhead and chlorinator were checked during this visit.		
7-201.11B	<b>KITCHEN</b> Two bottles of detergents were stored on the shelf above the 3-vat sink. Toxic items shall not be stored above clean equipment or above areas where food may be prepped. Please move detergents to chemical area or below the sink. COS by moving to floor	COS	
4-702.11	There was no sanitizer detected in the sanitizing cycle of the mechanical dishwasher. Chlorine shall be between 50 and 100 ppm in sanitizing solutions. CORRECTED ON SITE by replacing the sanitizer. Final concentration of chlorine was 100 ppm. Please use test strips daily to ensure equipment and utensils are correctly sanitized.	COS	
7-102.11	A spray bottle containing a yellow liquid was stored in the room with the mop sink. The bottle was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label all spray bottles. COS by labeling as degreaser	COS	
3-301.11B	The cook was observed preparing a sandwich with bare hands. Bare hand contact with ready-to-eat foods is prohibited. Please wash hands and put on a clean pair of gloves when handling ready-to-eat food; alternatively, deli tissue or utensils may be used. COS by discussion with owner	COS	
4-601.11A	The plastic tub holding taco shell bowls was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize container as often as needed to keep clean. COS by cleaning	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
6-501.12A	<b>KITCHEN</b> The pipes below the 3-vat sink were dirty. Facility shall be kept clean. Please clean pipes as often as needed to keep clean.	11/24/17	
4-501.14A	The spray nozzle and handle at the 3-vat sink were dirty. Warewashing equipment shall be cleaned at least daily. Please clean the spray nozzle and handle. COS by cleaning	COS	
4-501.14A	The mechanical dishwasher was dirty on the inside and below the door lips on the outside. Please clean entire dishwasher at least daily.	11/17/17	
4-601.11C	The outside surfaces of the stove and oven were dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean stove.	11/24/17	
4-601.11C	The freezer had an accumulation of frost and was dirty on the outside surfaces where hands touch. Food shall be protected from contamination from frost. Please defrost and clean freezer.	12/1/17	
3-305.11A	The mop sink was dirty and its access was blocked with a crate and cleaning supplies. Sinks shall be clean. Please clean the sink and remove items that block its access to allow its use for disposing of cleaning solutions.	11/24/17	
6-501.18	Accumulation of debris observed inside the toaster oven. Cooking equipment shall be cleaned at a frequency to prevent an accumulation of baked-on debris. Please clean oven.	11/24/17	
4-601.11C	Debris observed on the shelf below the work table and the shelf holding the bread, located across from the flat grill. Please clean shelves as often as needed to keep clean. COS by cleaning	COS	
6-501.18	The handles at the handwashing sink were dirty. Handwashing sinks shall be kept clean. Please clean all surfaces of sink at least daily.	11/17/17	

**EDUCATION PROVIDED OR COMMENTS**

NOTE: a line drawn through items on page one indicate the item was not observed or is not applicable.

Person in Charge /Title:		Tony Sutton	Date: November 17, 2017
Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Dec. 1, 2017



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
4-door produce cooler, ambient	41	2-door True cooler: ambient, ham	35, 35
Kenmore seafood/fish freezer, ambient	12	Soup, crock hot hold	156
Chest freezer, ambient	0	Frigidaire refrigerator/freezer, ambient	40/10
GE upright freezer, ambient	2	Westinghouse refrigerator/freezer, ambient	30/0
Glass front cooler, ambient, cooked eggs	39, 38	Crosley chest freezer, ambient	10

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
3-501.17A	KITCHEN, continued Baked potatoes, prepared on 11/12 and stored in the walk-in cooler, were not marked with the date of disposition. Fully cooked or ready-to-eat, potentially hazardous foods that are held for more than 24 hours shall be labeled with a 7-day disposition date. Please label container with the disposition date and do not add newer potatoes on top of the older potatoes.	11/17/17	
3-501.14	According to the owner, baked potatoes are cooled without monitoring time and temperature. Foods shall be cooled from 135F to 70F within two hours, and from 70F to 41F within another four hours. Please monitor and record time and temperature of all foods that are cooled for cold holding.	11/17/17	
2-401.11	BACK ROOM Employee drinks (coffee cup, opened can, and lidded container) were stored on the work table. Employees shall eat and drink only in designated areas where clean equipment, food, clean linens, and single-use items cannot be contaminated. Please designate an area where employees may eat and store their food where these items are protected. COS by moving beverages and discussion with owner	COS	
3-701.11	Water was pooled in the bottom of the 4-door produce cooler. Bags of lettuce were in the water. Please discard the lettuce that is in the water. Determine the source of the water and repair. Clean cooler and keep dry. NOTE: lettuce was voluntarily discarded.	11/24/17	
4-601.11A	Dried food debris was on the blade of the table-mount can opener. Food contact surfaces shall be washed rinsed, and sanitized after use. Please clean and sanitize can opener blade after use. COS by cleaning	COS	

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6-501.11	KITCHEN, continued There were gaps between the handwashing sink vat and the counter that held it where it did not fit snugly into. Please seal these holes to prevent areas that cannot be cleaned and where mold may grow.	12/1/17	
6-501.12A	The pipes and water heater beneath the handwashing sink were dirty. Please clean this area as often as needed to keep clean.	11/24/17	
6-501.14A	The portable floor fan, stored by the handwashing sink, was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan.	11/24/17	
6-501.12A	Food splatters observed in several areas on walls throughout the kitchen. Physical facilities shall be kept clean. Please clean walls as needed when soiled.	12/1/17	
4-601.11C	BACK ROOM Containers holding steak knives on the 4-tier plastic shelf were dirty. Clean equipment shall be protected from contamination. Please clean and sanitize holders. COS by cleaning containers	COS	
4-601.11C	Accumulation of debris on the inside surfaces and door seal creases, and the handle, of the Frigidaire refrigerator/freezer. Please clean all surfaces of the refrigerator.	11/24/17	
6-501.18	The counter around the handwashing sink was dirty. Please clean as often as needed to keep clean.	11/17/17	
6-501.12A	The wall behind the ice maker and around the paper towel dispenser were dirty. Please clean wall.	11/24/17	
5-102.13B	The last entry for the log where the concentration of free chlorine in the water is recorded was October 24. Chlorine levels shall checked and recorded weekly. Please check chlorine weekly and record the results.	11/17/17	

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Dec. 1, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
RCA refrigerator/freezer in bar, ambient		41/0		
Surety beer cooler, ambient		31		
Beer cooler, ambient (contains only beer)		43		

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4-601.11A	<b>WAIT/BEVERAGE STATION</b> The portable ice chest was dirty. Please wash, rinse, and sanitize all surfaces of ice chest at least daily.	11/17/17	
3-603.11B, C	<b>DINING ROOM</b> The menus lacked a disclosure and reminder. Menus shall disclose all food that contains raw or undercooked food, or may be ordered raw or undercooked with an asterisk that refers the consumer to a reminder that states that eating raw or undercooked food increases their risk of contracting a foodborne illness. Please add disclosures and reminders to the menus.	11/24/17	
5-102.11A	<b>OUTDOORS</b> The wellhead was not sealed after the pump was repaired. Please seal wellhead to prevent contamination of water.	12/1/17	
5-403.11A	Effluent was surfacing at the pump, and the high water alarm was not functioning. On site wastewater treatment systems shall be maintained and operated to preclude surfacing or discharging effluent, production of odors or the creation of habitat for insect breeding, contamination of surface water or groundwater or creation of a nuisance or health hazard. Malfunctioning systems shall be renovated according to 19CSR20-3.060 Minimum Construction Standards for ON-Site Sewage Disposal Systems. NOTE: septic serviceman was called during this visit. Please note that a major repair to the system requires permitting from our department. Please contact this office if a major repair is required.	12/1/17	

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3-305.11A	<b>BACK ROOM, continued</b> An accumulation of frost was observed inside the Westinghouse chest freezer. Please defrost at a frequency to prevent contamination of food packaging from frost.	12/1/17	
4-601.11C	Debris observed inside the Kenmore freezer (near the Toastmaster oven). Please clean freezer.	11/24/17	
4-601.11C	Accumulation of debris observed on the outside of the Toastmaster oven. Please clean.	11/24/17	
6-202.15A	The back entry door nor screen door were self-closing or sealed. One of these two doors need to be fully self-closing and sealed to reduce pest entry points. Please either repair and seal the screen door, or add a device to make the inner door self-closing and sealed.	12/1/17	
5-205.11B	<b>WAIT/BEVERAGE STATION</b> The handwashing sink had ice in it, indicating it was used as a dump sink. Handwashing sinks shall be used only for handwashing. CORRECTED ON SITE by discussion with waitress.	COS	
3-305.11A	The ice chest lid was open. Food shall be protected from contamination while inn storage. Please keep lid closed when not in use. CORRECTED ON SITE by closing lid and discussion with waitress.	COS	
6-501.112	<b>DINING ROOM</b> A dead cricket was lying by the HVAC unit. Dead animals shall be removed from the facility.	11/17/17	
6-501.14A	The air intake grate and pipes were dirty on the HVAC unit. Please clean as often as needed to keep clean.	11/24/17	
6-501.11	Stained ceiling tiles were observed. Please ensure there are no leaks, then paint or replace stained tiles.	12/1/17	

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

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NOTE	This inspection sheet will be emailed to Tony Sutton at vaderling@yahoo.com		
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6-501.12A	BAR Accumulation of bottle caps and debris on the floor between the Surety beer cooler and entry wall. Please clean floor.	12/1/17	AS ↓
4-601.11C	The door ledges of the Surety beer cooler were dirty. Please clean as often as needed to keep clean.	11/24/17	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Dec. 1, 2017