



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

TIME IN	10:29 am	TIME OUT	12:45 pm
DATE	May 30, 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: Lady Queene Restaurant	OWNER: Mark and Susie Williams	PERSON IN CHARGE: Deborah Lands, Manager
ADDRESS: 523 Center Street	ESTABLISHMENT NUMBER: 1502	COUNTY: St. Francois
CITY/ZIP: Bismarck, 63624	PHONE: (573)734-2525	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 type="checkbox"/> H <input checked="" 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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-11039, exp. 7-31-17	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <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"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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 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"/> C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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			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			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T 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						

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 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 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 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 type="checkbox"/>	<input checked="" 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 checked="" 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>Deborah Lands</i>	Deborah Lands, Manager	Date:	May 30, 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:	June 13, 2017



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

ESTABLISHMENT NAME Lady Queene Restaurant		ADDRESS 523 Center Street		CITY /ZIP Bismarck, 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, chest freezer		3	Frigidaire upright refrigerator: ambient, chocolate mix		36, 40
Woods freezer, ambient		11	Soft serve mix, hopper: chocolate, vanilla		36, 38
Chicken, deep fryer		202-208	Hotpoint refrigerator/freezer: ambient, choc. soft serve mix		41/0, 39
Hamburgers, grill		168-182	Frigidaire upright refrigerator: ambient, pulled pork		38, 40
			Kenmore freezers, ambients		0, 20

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
7-201.11	Candles, spray bottles containing cleaners, personal items were stored with and above food, single-use items, and clean equipment on the shelves below the service counter. Food and food-related items shall be protected from contamination while in storage. Please store chemicals and personal items separately or below food, single-use items, clean equipment and utensils, and clean linens. CORRECTED ON SITE by rearranging shelves to separate items.	COS	dl
3-501.16A	Cut tomatoes were stored on ice. The internal temperature of the tomatoes was 45 to 47F. According to the manager, these tomatoes are stored in the cooler before cutting, and were cut this morning. Potentially hazardous food shall be held at 41F or lower. CORRECTED ON SITE by nesting the tray of tomatoes deeper into ice and adding ice and water to make an ice bath.	COS	
4-601.11A	Black debris and possibly black mold observed on the gray deflector inside the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry machine before returning to service.	5/31/17	
4-601.11A	Debris observed on the handle of the ice scoop, stored inside the ice bin of the ice maker. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize ice scoop at least daily.	5/30/17	
5-203.14B	The Scotsman ice maker is water-cooled. Backflow prevention was not observed on the water-inlet line into the machine. Water shall be protected from contamination. Please install an American Society of Sanitation Engineering (ASSE) rated backflow prevention device on the water inlet line into this unit (the line connected to potable water). (rated for continuous pressure)	6/13/17	
5-203.14A	The drain line from the water-cooling system on the Scotsman ice maker ended below the rim of the receiving drain. Please provide an air gap between the end of the discharge drain and the receiving drain that is no less than one (1) inch. NOTE: an air gap is not required on the line discharging ice melt from bin.	6/13/17	

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). These items are to be corrected by the next regular inspection or as stated.		
6-202.14	The bathroom door was not self-closing. Bathroom doors shall be tight fitting and self-closing. Please install a device to make this door self-closing.	6/13/17	dl
6-501.12A	Debris observed on the base and behind the seat of the toilet. Toilets shall be kept clean. Please clean all surfaces of the toilet as often as needed to keep clean.	5/30/17	
4-903.11A	Clean cups were stored on a tray on the shelf below the cash register. Equipment shall be protected from contamination while in storage. Please clean tray as often as needed to keep clean.	5/30/17	
6-501.14A	Accumulation of debris observed on the portable floor fan, stored by the chest freezer. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of the fan as often as needed to keep clean.	5/31/17	
4-601.11C	Accumulation of debris observed inside the Frigidaire upright refrigerator (next to soft serve maker). Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of refrigerator.	6/13/17	
4-204.112	A thermometer was not found inside the Frigidaire upright refrigerator (next to soft serve maker). Cold holding units shall have an accurate thermometer on the inside of the unit. Please install a thermometer in a convenient-to-read location in the warmest part of this cooler.	6/13/17	
4-601.11C	Ice cream debris observed on the inside of the Hotpoint freezer. Please clean inside of freezer.	6/13/17	
3-302.11A	Accumulation of frost observed on the shelves and inside surfaces the Woods upright freezer. Food shall be protected from contamination. Please defrost the freezer as often as needed to prevent frost from contaminating food packages.	6/13/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: <i>Deborah Lands</i>	Deborah Lands, Manager	Date: May 30, 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: June 13, 2017



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Ambient, Kenmore freezer, storeroom		0	Frigidarie refrigerator/freezer, storeroom		40/20
			Frigidaire refrigerator, storeroom: vanilla mix		40
			Freezers, located in furnace room, ambient		8, 0

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	Yellow debris observed on a plate, stored above flat grill. Please inspect equipment and utensils for cleanliness after cleaning and before storing. CORRECTED ON SITE by taking to 3-vat sink for cleaning.	COS	
3-501.17A	Chicken salad and pulled pork, stored in the Frigidaire upright refrigerator, were not labeled with the date of disposition. Potentially hazardous food that is fully cooked and held for more than 24 hours shall be labeled with the date of disposition, which is the date of preparation (or opening if commercially prepared) plus an additional six days. Please label foods with date of disposition.	5/30/17	
4-601.11A	Yellow debris observed on the lid of a take-out container (aluminum pan with clear plastic lid). Please protect single-use items while in storage. CORRECTED ON SITE by discarding lid.	COS	
4-601.11A	Food splatters observed on the inside of both microwaves. Please wash, rinse, and sanitize inside of microwaves a minimum of every four hours, more often if needed to keep clean.	5/30/17	
4-601.11A	Debris observed on the hood by the microwaves. This debris can fall onto the food stored below. Please clean hood.	5/30/17	
2-301.14H	Staff did not wash hands prior to putting on single-use gloves. Please wash hands before putting on gloves.	5/30/17	
4-601.11A	The cooking thermometer and holder were coated in grease. Please clean and sanitize thermometer and case, and use it frequently to ensure food is cooked to the correct temperature, and the internal temperature of 41F or lower.	5/30/17	
3-302.11A	Raw shell eggs were stored over ready-to-eat food in the Frigidaire refrigerator, located in the storeroom. Please store raw, animal-derived foods below all other foods to prevent cross contamination.	5/30/17	
3-302.11A	Raw hamburger and bacon were store above buns in the Kenmore upright freezer, located in the storeroom. Please store raw animal foods below ready-to-eat foods.	5/30/17	

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4-601.11C	Accumulation of sticky debris (grease) observed on the yellow tray on which clean glasses were stored. Please clean tray as often as needed to prevent contamination of clean glasses and single-use items.	5/31/17	
4-601.11C	Debris observed on the shelves holding clean equipment below the work table next to the deep fryer. Please clean shelves as often as needed to keep clean.	5/31/17	
4-302.12A	The thermometer inside the Frigidaire upright refrigerator (located in cook line) read 30F when the actual temperature was 38F. Thermometers shall be accurate. Please install an accurate thermometer in this unit.	6/13/17	
4-204.112	A thermometer was not found in the Frigidaire refrigerator in the storeroom. Please install an accurate thermometer in a convenient-to-read location in the warmest part of this refrigerator.	6/13/17	
5-205.11B	Staff was observed rinsing plates in the handwashing sink. Handwashing sinks shall be used only for handwashing. Please use the 3-vat sink for storing and cleaning dirty equipment and utensils.	5/30/17	
3-304.14B	Wiping cloths were store in soapy water. Wet wiping cloths shall be stored in sanitizer between uses. Please provide a separate container of sanitizer to use and store wet cloths after cleaning and rinsing food contact surfaces.	5/30/17	

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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2-201.11 2-201.12 2-201.13	<p>A written employee health policy was not available upon request. Please provide a written policy based on Chapter 2 of the Missouri Food Code. You may use the FDA Employee Health and Personal Hygiene Handbook (example: employees shall read pages _ to _ in the handbook and sign page _). The Food Code references are 2-201.11, 2-201.12, and 2-201.13. The FDA handbook references are pages 5-11 (manager) 13-17 (staff), and 37-38 (agreement). Both the Missouri food code and FDA handbook are available online. The FDA forms may be modified.</p>	6/13/17	<i>RL</i>
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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EDUCATION PROVIDED OR COMMENTS

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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: June 13, 2017