



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

TIME IN	10:05 am	TIME OUT	12:20 pm
DATE	April 27, 2018	PAGE	1 of 3

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: The Market at Terre DuLac		OWNER: Mike Marler and David Crook		PERSON IN CHARGE: Chris Marler	
ADDRESS: 100 Rue Terre Bonne			ESTABLISHMENT NUMBER: 4739		COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628		PHONE: (573)358-1133		FAX: none	
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 checked="" type="checkbox"/> DELI SUMMER F.P. <input checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/> OUT N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		<input checked="" type="checkbox"/>
<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 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 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: <i>Chris Marler</i> Chris Marler		Date: April 27, 2018	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:	



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ESTABLISHMENT NAME The Market at Terre DuLac		ADDRESS 100 Rue Terre Bonne		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Grill: sausage and hamburger		189, 192	Sausage, held under heat lamp on counter		96
Stovetop: eggs		187	Steam hot hold: pot roast, milk gravy, corn, gravy		178, 170, 179, 177
Arctic Air freezer, ambient		10	Raw shell eggs, held at room temperature near stove		60
Cooked potatoes, cooler		57	Cold prep table, top: cut tomatoes, ham		40, 40
Holiday chest freezer, ambient		0	Cold prep table, bottom: ambient, chix salad, ham		41, 40, 41

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 Sausage was cooked this morning and held under a heat lamp approximately 3 hours prior to this visit. Upon order, the sausage was reheated on the grill. The temperature of the sausage was 96F. Potentially hazardous food shall be held hot at 135F or higher, or cold at 41F or lower. Please monitor the temperature of food that is held hot. CORRECTED ON SITE by placing sausage in cooler.	COS	
3-501.16A	Two containers of raw shell eggs were stored on the table by the stove. The internal temperature of the eggs were 60F. According to staff, the eggs had been out of the refrigerator for about 40 minutes. Raw shell eggs shall be held at 45F or lower. Please remove smaller amounts from the cooler during busy times, and replace in cooler frequently to prevent a substantial rise in temperature. CORRECTED ON SITE by returning eggs to cooler.	COS	
3-501.14 3-501.15	Potatoes that were cooked and diced yesterday had an internal temperature of 57F. According to staff, the potatoes were in and out of the cooler frequently this morning. Also, food is not monitored during the cooling process. Therefore, the reason for the high temperature is not known. Please remove small quantities of food at a time and return unused portions quickly to the cooler. Please monitor the time and temperature during cooling of all foods: Cool from 135F to 70F within 2 hours, then from 70F to 41F within another 4 hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin the process again, or discard the food. If the second benchmark is not met, discard the food. To facilitate cooling, cut large portions into smaller portions, spread into single layer, nest pan in ice water, place in freezer, stir, add ice as an ingredient, if covered, allow vents for steam to escape, do not stack pans. NOTE: the potatoes were voluntarily discarded. CORRECTED ON SITE by discussion with staff and manager, discarding potatoes	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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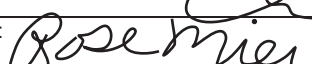
Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.			
3-304.13	KITCHEN Biscuits, cooked sausage, and cheeses were observed stored on paper or cloth toweling. Food may not be stored in direct contact with absorbent materials. CORRECTED ON SITE by removing towels.	COS	
4-101.19	Paper towels lined the rotating plate inside the microwave oven. Surfaces that require frequent cleaning shall be smooth and non-absorbent, and food may not be placed on absorbent materials. CORRECTED ON SITE by removing paper towels.	COS	
3-304.14B	Wet wiping cloths were stored on the work table. Wet wiping cloths shall be stored in sanitizer between uses. CORRECTED ON SITE by placing cloths in sanitizer bucket.	COS	
3-304.12C	According to staff, in-use cooking utensils may be cleaned only once a day. Utensils that are in-use for potentially hazardous food shall be washed, rinsed, and sanitized (or replaced) a minimum of every four hours, and shall be stored on a surface that is cleaned and sanitized at least every four hours. CORRECTED ON SITE by discussion with manager and staff.	COS	
6-202.15A	Some of the holes where utilities entered the building in the outside walls were not sealed. Facility shall be sealed against the entry of pests. Please seal all holes on outside of building.	5/10/18	

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date:



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Frigidaire freezer, ambient		21	True cooler: ambient, green beans, cooked hamburger		40, 39, 41	
Shrimp, deep fryer		158	True glass front cooler: ambient, cooked steak		38, 41	
Deli display cooler: ambient, sausage		38, 40	Salad prep cooler, top: boiled egg, cut tomatoes		40, 39	
Beverage/condiment cooler: ambient		40	Salad prep cooler, bottom: corned beef, ambient		39, 39,	
Retail cooler, ambient		40	Steam hot hold: mashed potatoes, meat loaf		154, 135	
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
3-302.11A	Containers of breading were stored directly on top of raw ground beef. Foods shall be protected from cross contamination during storage. CORRECTED ON SITE by moving the the breading to a different cooler.				COS	
3-501.17A	There was no date of disposition on the cooked green beans held in the True SS cooler, on corned beef in the salad prep cooler, and cooked ribeye was labeled with a disposition date of 4/31. Potentially hazardous food that is ready-to-eat or fully cooked and held for more than 24 hours shall be labeled with a 7-day disposal date (day of preparing or opening plus an additional six days). Please label the green beans and correctly label the ribeye (5/1). CORRECTED ON SITE by labeling correctly and discarding corned beef				COS	
3-302.11A	Two packages of raw sausage were stored above fully cooked foods and whole muscle meat (rib eye) in the Figidaire freezer. Raw animal foods shall be stored below all other foods, and raw ground meats shall be stored above whole muscle meats. CORRECTED ON SITE by placing the raw sausage in a raw meat freezer.				COS	
7-202.12A	A can of Raid Ant and Roach killer was stored on the shelf in the mop room. This insecticide is not approved for use in a food facility. Please remove from facility. CORRECTED ON SITE by removing from facility				COS	
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
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