



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

TIME IN	9:15am	TIME OUT	12:51pm
DATE	9-11-17	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: The Tackle Box		OWNER: Lisa Brenneke	PERSON IN CHARGE: Lisa Brenneke	
ADDRESS: 721 South Cedar Street		ESTABLISHMENT NUMBER: 4806	COUNTY: 187	
CITY/ZIP: Bismarck, 63624		PHONE: 573-734-8255	FAX: na	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input 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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> 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"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<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 type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source	<input checked="" type="checkbox"/>		<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"/> COS <input 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				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 <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 type="checkbox"/>	<input checked="" 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"/>	<input checked="" 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 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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Lisa Brenneke</i> Lisa Brenneke		Date: September 11, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 9-29-17



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ESTABLISHMENT NAME The Tackle Box		ADDRESS 721 South Cedar Street		CITY /ZIP Bismarck, 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kenmore refrigerator/freezer		40, 0	Walk-in bev cooler		38
Hot hold gravy		131 - discard	Nacho cheese from dispenser		155
Chest freezer		8			
Tea cooler		34			
7-Up bev cooler		32			

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
3-501.16A	Hot held gravy in a crockpot was measured at 131F. Hot held potentially hazardous foods shall be maintained at 135F or greater. Please ensure that hot held foods are at 135F or greater or at their final cooking temperatures BEFORE being placed in hot holding. Please be advised that many crock pots are not adequate to heat foods to hot holding temperatures. The gravy was voluntarily discarded.	COS	<i>LB</i>
3-302.11A	Raw shell eggs were observed stored above ready to eat foods in the kitchen refrigerator. Food shall be protected from cross contamination by storing raw animal proteins below ready to eat foods. COS by rearranging the food.	COS	
3-501.17A	Discard dates were not observed on open packages of Canadian bacon, cooked steak, potato salad and and open package of turkey lunch meat. Potentially hazardous foods held refrigerated shall be marked with a day or date, not to exceed seven days total, by which time the food shall be sold, consumed or discarded. COS by marking with a discard date.	COS	
3-201.11A B	A jar of home-canned jam and a jar of raw milk was observed in the kitchen refrigerator. Food shall be obtained from inspected and approved sources that comply with law. Food prepared in a private home may not be used or offered for human consumption in a food establishment. The jam is employee food and was placed in a refrigerator drawer marked "employee food". The raw milk was discarded.	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
6-501.114	The kitchen area is generally cluttered with equipment, office supplies and single use and food items. The premises shall be free of items unnecessary to the operation or maintenance of the establishment and clutter. Please remove unnecessary items and organize the kitchen area. Surfaces that are unable to be accessed cannot be adequately cleaned.	9-29-17	<i>LB</i>
4-903.11A	Single service pizza boxes were observed stored on the floor in the kitchen. Single service items shall be protected from contamination by storing them at least six inches off of the floor. COS by placing the boxes on a crate.	COS	
5-205.15B	The sanitizer basin of the three compartment sink is temporarily unusable due to installation of a new drain. Until the drain adhesive sealing the sink is cured, wash and rinse equipment as usual and reuse one of the basins for sanitizing equipment.	9-29-17	
4-101.11	A paper towel was observed used as an absorbent surface in a plastic pitcher in which clean utensils are stored. Materials used for storing clean equipment shall be durable and non-absorbent. Please discontinue the use of paper towels as an absorbent surface.		
3-304.14	Dry and wet wiping cloths were observed in the kitchen area. Dry wiping cloths may not be repeatedly used for removing spills or any other purpose. Cloths used for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution. Please store wiping cloths in a sanitizer bucket and do not repeatedly use dry wiping cloths.		

EDUCATION PROVIDED OR COMMENTS

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Inspector (Signature): <i>John Wiseman</i>		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 9-29-17



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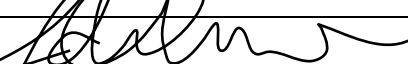
Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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7-202.12	NOTE: A can of insects spray was observed on a cart beside the kitchen refrigerator. The product label indicated that it is approved for use in a food establishment. It is a pyrethrin based product. It may be used in the establishment as long as it is used according to product instructions. A spray bottle labeled "Bug-B-Gone" was observed in the utility closet. This product is not approved for use in a food establishment. Only those insecticides approved for use in a food establishment may be present on the premises. COS by removing the material from the premises.	COS	B
4-601.11A	Food residue and metal particles were observed on the blade and gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener daily.	9-11-17	
4-202.11	Heat damaged plastic containers were observed in a drawer in the kitchen island. Multi-use food contact surfaces shall be free of cracks, breaks, pits and similar imperfections that adversely affect cleaning and sanitation. Please remove damaged equipment from service.		
7-201.11B	A spray bottle labeled "sanitizer" was observed hanging on an open wire shelf above the three compartment sink. Toxic materials shall be stored so they cannot contaminate food, equipment or single use items. Please store the sanitizer where it cannot contaminate the sink or equipment.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.12A	Dirt and debris was observed on the floor in the kitchen and utility room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen.	9-29-17	
4-302.12	The kitchen food thermometer was not conveniently located for cooks' use and was not adequately calibrated. A food thermometer shall be provided and readily accessible for use in assuring attainment and maintenance of food temperatures. Food thermometers shall be accurate to within two degrees Fahrenheit. COS by calibrating the thermometer. Please ensure that the thermometer is available for use.	COS	
4-203.11	The facilities soiled linens were stored in a plastic basket below the mop sink. Soiled linens shall be kept in a clean, non-absorbent receptacle. Please place soiled linens in a cleanable, leak-proof containers like a trash can or tote.	9-29-17	
4-803.11	The facilities soiled linens were stored in a plastic basket below the mop sink. Soiled linens shall be kept in a clean, non-absorbent receptacle. Please place soiled linens in a cleanable, leak-proof containers like a trash can or tote.		
6-501.114	Various pieces of unused beverage equipment was observed stored in the facility utility room. Items that are unnecessary such as equipment that is nonfunctional or no longer used shall be removed from the premises. Please remove unused equipment.		
6-201.11	The facility has expanded into an adjacent room to the north of the existing space. This space will be used to store bottled and canned beverages. The ice maker will be relocated to this space. Please ensure that the walls, floors and shelving are cleanable. Paint or seal wooden shelving. Install floor molding to close gaps between the wall and the floor.		
6-201.13	The facility has expanded into an adjacent room to the north of the existing space. This space will be used to store bottled and canned beverages. The ice maker will be relocated to this space. Please ensure that the walls, floors and shelving are cleanable. Paint or seal wooden shelving. Install floor molding to close gaps between the wall and the floor.		

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4-501.114 A	The spray sanitizer present in the kitchen did not have a measurable concentration of chlorine. Chlorine sanitizers shall be in the range of 50 - 100 ppm. Please ensure that sanitizers are correctly concentrated.	9-11-17 	
4-601.11A	Food residue was observed on the surface of the prep island in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the island surface as often as necessary.		
6-501.111	Rodent droppings were observed in the cabinet below the soda fountains in the retail area. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Please take action to control the presence of rodents such as: using traps, closing holes in walls and ceilings, closing points of entry into the building such as gaps around pipes and by removing harborage conditions such as clutter and unused equipment.		

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5-501.110 6-201.11	The facility dumpster is overflowing with trash. The receptacle lid cannot be closed. Refuse shall be stored in receptacles so that it is inaccessible to rodents and vermin. Please obtain a larger dumpster that has lids. If the dumpster has a drain hole, the hole must have a plug in place. Cabinets in the coffee bar area are unsealed. Please paint or seal the cabinets so that they are cleanable.	9-29-17 	

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