



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

TIME IN	10:38am	TIME OUT	2:21pm
DATE	2-22-19	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: Dori's Bar and Grill		OWNER: Carla and Vince Amschler	PERSON IN CHARGE: Deb Mitchem	
ADDRESS: 6100 Highway Y		ESTABLISHMENT NUMBER: 4754	COUNTY: 187	
CITY/ZIP: French Village, 63036		PHONE: 573-358-7771	FAX: na	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 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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" 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	Management awareness; policy present			<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	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/C N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT 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				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 N/A	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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 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 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 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 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>Deb Mitchem</i> Deb Mitchem		Date: February 22, 2019	
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: 3-8-19



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ESTABLISHMENT NAME Dori's Bar and Grill		ADDRESS 6100 Highway Y		CITY /ZIP French Village, 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table: ambient, tomato, cheese, cooked chicken		30, 35	Frigidaire J, K		40, 20
Whirlpool freezer in kitchen		37, 35	Frigidaire A, C		36, 10
Frigidaire F, G		16	Frigidaire B, D, chest freezer E		38, 0, 10
Chest freezer H & I		38, 20	Chicken from fryer		193
		0, 0	Bar coolers:		40,40,40,40

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
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3-501.17A 3-501.18	Containers of alfredo sauce and cooked turkey stored in the kitchen cold table was marked with a prep date of 1/23 and 1/13 respectively. Other foods in this cooler have been marked with the start or preparation date. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Potentially hazardous food that is past it's discard date shall be discarded. COS by discarding the foods which are past the discard date and accurately dating remaining foods.	COS	
4-601.11A	Food debris was observed inside the breadng shaker at the prep station in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the equipment to warewashing.	COS	Ru
3-302.11A	Raw beef was stored above ready to eat foods in the Whirlpool freezer in the kitchen. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by moving the beef.	COS	
4-601.11A	Metal particles were observed inside the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please remove the metal particles and clean and sanitize the can opener daily.	2-22-19	
2-401.11B	An employee beverage was stored atop the prep table in the kitchen. Employees may drink from closed containers if the container is handled and stored to prevent contamination of food, equipment and single use items. COS by relocating the beverage.	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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4-601.11C	Minor food debris was observed inside the cold table cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cold table.	3-8-19	[Signature]
4-601.11C	Food splatters were observed on the underside of the shelf above the prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
6-501.12A	Minor dust and food debris was observed on the floor below cooking equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below equipment as often as necessary.		
6-501.18	The kitchen hand wash sink was dirty. Plumbing fixtures such as hand wash sinks shall be cleaned as often as necessary to keep them clean. Please clean the hand wash sink daily.		
4-601.11C	An accumulation of food debris was observed inside the Whirlpool freezer in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the kitchen.		
4-601.11C	An accumulation of food debris was observed on the exterior of the table top 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 oven.		

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	Food debris was observed on surfaces of the pizza peels below the pizza oven. Food contact surfaces shall be clean to sight and touch. COS by moving the peels to ware washing.	COS	DM
5-202.13	The hand sprayer at the pre-wash sink near the mechanical dishwasher was hanging below the top edge of the sink. An air gap of at least one inch must be maintained between a water supply inlet and the flood level rim of sinks. Please ensure that the air gap is reliably maintained.	3-8-19	
4-501.17	A chlorine residual was not detected in the rinse cycle of the mechanical dishwasher. Further observation of the dishwasher showed that nether the detergent nor the sanitizer were added at the appropriate time during the wash cycle. Until the dishwasher has been repaired to add all necessary chemicals and the proper times and volumes; discontinue it's use and wash, rinse and sanitize all equipment in the three compartment sink.		
4-501.114			
3-501.17A	Various potentially hazardous foods stored in the 'G' refrigerator in the kitchen area were marked with the start date and some were past the actual discard date. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Potentially hazardous food that is past it's discard date shall be discarded. COS by discarding the foods which are past the discard date and accurately dating remaining foods.	COS	
3-501.18			
4-501.114 A	The chlorine concentration in a bottle marked 'bleach sanitizer' was measured at a concentration greater than 200 ppm. Chlorine sanitizers shall be prepared and used at a concentration of 50 - 100 ppm. Please remake the sanitizer to correct concentrations.	2-22-19	

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4-501.14	An accumulation of grease and debris build-up was observed on the interior of the mechanical dishwasher. A ware washing machine shall be cleaned at a frequency necessary to prevent recontamination of food equipment. Please thoroughly scrub all grease and debris from the interior of the dishwasher and the inside of the dishwasher doors.	3-8-19	R
4-601.11C	An accumulation of dirt, debris and blood was observed inside the 'I' chest freezer in the kitchen 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 chest freezer.		

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3-302.11A	Packages of raw chicken, raw beef and raw fish were piled together in a tub in the 'G' refrigerator in the kitchen area. Food shall be protected from cross contamination by separating different raw animal foods from each other. COS by rearranging the foods.	COS	Dm
3-501.18	A container of moldy food was observed in the 'K' refrigerator in the kitchen area. Food which is unsafe shall be discarded. COS by discarding the food.	COS	
3-302.11A	Raw shell eggs were observed stored above produce in the 'C' refrigerator in the kitchen area. Food shall be protected from cross contamination by separating different raw animal foods from each other. COS by rearranging the foods. Note: The bacteriological water sample will be collected at the time of the follow-up inspection. Note: The condition of the lagoon was observed at the time of this inspection. The berm and the area around the lagoon is mowed and free of woody vegetation. The fence is in good repair the the gate is locked. A 'Keep Out" sign is posted on the fence in two places. The berm is in good condition and covered with grass and other low vegetation. An aerator was observed in use in the lagoon.	COS	

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