





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

ESTABLISHMENT NAME Miller's Quick Stop		ADDRESS 1601 St. Francois Road		CITY/ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza Hot Hold: Ambient, Pepperoni Pizza		132, 119	Hot Hold Case: Chicken Tenders, Wings, Chimichanga		124, 120, 148
Hot Hold Case: Ambient, Fried Fish		190, 160	Pizza From Oven: Vegetable, Pepperoni		192, 194
Fryer: Chicken Livers, Chicken Gizzards		178-192, 176-196	Pizza Prep Cooler - Bottom: Ambient, Sausage Gravy		41, 40
Frigidaire Freezer/Refrigerator: Ambient		12/40	French Vanilla Creamer from Dispenser		38
Pizza Prep Cooler Top: Sausage, Burger		40, 40	Walk-In Cooler: Ambient, Milk, Lunchable Meat		41-46, 45, 45

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.**

4-601.11A	<b>KITCHEN:</b> An accumulation of dust was observed on the ceiling in the kitchen. Because this is located directly above food preparation activities it is considered a food contact surface. Food contact surfaces shall be clean to sight and touch. Please clean the dust from the ceiling when no food preparation is being done in the kitchen.	3/16/19	
3-302.11A	Raw chicken was observed in the Frigidaire refrigerator in the kitchen above raw vegetables which are considered ready-to-eat food. Raw animal derived foods shall not be stored above ready-to-eat foods. CORRECTED ON SITE by placing the vegetables above the chicken.	COS	
7-208.11B	A first aid kit was observed stored in a cabinet with clean linens. First aid supplies shall be stored in a location to prevent contamination of food, clean equipment, utensils, and clean linens. CORRECTED ON SITE by moving the first aid kit.	COS	
2-301.14D	An employee was observed eating and then entering the kitchen and did not wash hands before engaging in food service activities. Employees shall wash hands after eating before working with facility food and clean equipment. CORRECTED ON SITE by discussion with employee.	COS	
3-501.17A	No discard date was observed on a container of gravy in the pizza prep cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is the date of opening or preparation plus 6 additional days.	3/13/19	

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3-305.11A	<b>KITCHEN:</b> A fly strip with an accumulation of flies was observed above the kitchen hand washing sink and breadng station. Pest control devices shall not be located where they may contaminate food, clean equipment, linens, or single use items. Also fly strips shall be removed when they develop an accumulation of dead flies. CORRECTED ON SITE by discarding the fly strip.	COS	
4-903.11A			
6-501.112			
4-203.12B	The thermometer in the Frigidaire refrigerator in the kitchen indicated a temperature of 60 degrees when the actual temperature was 40 degrees. Thermometers in mechanically cooled refrigerators shall be accurate within 3 degrees Fahrenheit. Please replace the thermometer in the refrigerator.	3/15/19	
4-204.112A	No thermometer was observed in the Frigidaire freezer in the kitchen. Mechanically refrigerated equipment shall be equipped with a thermometer located in an easy to read location in the warmest part of the unit. The thermometer shall be accurate within 3 degrees.	3/15/19	
4-203.12B			
4-501.11B	The door seals on both doors of the pizza prep cooler were observed to be broken. Equipment shall be maintained in good repair. Please replace the broken door seals.	3/27/19	
3-305.11A	<b>WALK IN FREEZER:</b> A box of beef patties was observed on the floor in the walk in freezer. Food shall be stored at least 6 inches above the floor to prevent contamination. CORRECTED ON SITE by placing the box of beef patties on a shelf.	COS	
6-501.12A	An accumulation of debris was observed on the floor beneath the shelves in the walk in freezer. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor beneath the shelves in the freezer.	3/27/19	

**EDUCATION PROVIDED OR COMMENTS**

A line through an item on page 1 of this report indicates the item was either not applicable or not observed.

Person in Charge /Title:		Shelly Miller		Date: March 13, 2019	
Inspector:	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date:



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Walk In Freezer: Ambient		0	Monster Beverage Cooler (No PHFs): Ambient		46
Dip 'n Dots Freezer: Ambient		<0			
Nestle Ice Cream Freezer: Ambient		<0			

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3-302.11A	WALK IN FREEZER: A box of raw frog legs was observed stored above a box of donuts. Raw animal derived products shall not be stored above ready-to-eat foods. CORRECTED ON SITE by moving the frog legs.	COS	<i>SM</i>
3-501.16A (2)	WALK IN COOLER: Ambient and food temperatures in the walk in cooler were measured above 41 degrees Fahrenheit. Cold holding units for potentially hazardous foods shall maintain foods at or below 41 degrees Fahrenheit. Please repair the unit so it maintains food temperatures at or below 41 degrees. Do not use this cooler for potentially hazardous foods until repair is complete and temperature monitoring with non-potentially hazardous foods shows that food temperatures are kept at or below 41 degrees. NOTE: Staff moved all potentially hazardous foods to alternative cold holding units during this inspection.	3/14/19	<i>SM</i>
4-601.11A	RETAIL: An accumulation of mold, residue, and lime buildup was observed on the surfaces of the customer soda machine around the dispensing nozzles and the ice chute. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the surfaces around the dispensing assembly of the soda machine.	3/15/19	
3-501.17A	The French Vanilla and 1/2 and 1/2 creamer containers in the dispensers had no labels indicating a discard date. Ready-to-eat potentially hazardous foods held under refrigeration shall be labeled with a discard date that is the date of opening or preparation plus six additional days. Staff reported that the containers were opened the previous Thursday (March 7, 2019). Today (March 13, 2019) is the discard date for the creamer. Please discard the remaining creamer at close of business today and label the new containers with the discard date.	3/13/19	

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3-305.11A	WALK IN COOLER: Mold growth was observed in the walk in cooler on the walls, ceiling, and condensers. Food shall be stored where it is not exposed to contamination. Please clean and sanitize all surfaces inside the walk in cooler.	3/27/19	<i>SM</i>
6-501.11	A ceiling light fixture in the walk in cooler was observed partially detached from the ceiling. Physical facilities shall be maintained in good repair.	3/27/19	
4-501.11B	RETAIL: The rubber seal on the retail cooler door number 2 (from left to right) is detached from the door and the rubber seals on doors number 4 and 8 are broken. Equipment shall be maintained in good repair. Please reattach the seal on door number 2 and replace the seals on doors number 4 and 8.	3/27/19	
4-601.11C	The door seals on all of the retail cooler doors and the wire racks holding beverages inside all of the retail doors have mold growth on them. Non-food contact surfaces shall be free of debris, residue, and other contamination. Please clean and sanitize the door seals and the wire racks.	3/27/19	
4-601.11C	Dried food residue was observed on exterior surfaces of the cappuccino maker where splatter from the dispenser accumulates. Non-food contact surfaces shall be free of residue accumulations. Please clean the residue from the cappuccino maker. CORRECTED ON SITE by cleaning.	COS	
6-501.14A	An accumulation of dust was observed on the ceiling HVAC return vent above the pizza hot hold cabinet. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the dust from the vent.	3/15/19	

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7-202.12A (2)	A can of "No-Pest" insecticide labeled for outdoor use only was observed below the service counter. Only insecticides labeled for use in food establishments may be used or stored in the facility. Please remove the can of insecticide from the facility.	3/13/19	SM
5-203.14B	No backflow prevention devices could be located for the cappuccino machine, tea makers, and coffee maker in the retail area. A plumbing system shall be equipped with a backflow prevention device at each point of use to prevent the backflow of solid, liquid, or gas contamination into the water supply. Accepted backflow prevention devices shall be approved by the American Society of Sanitary Engineers (ASSE). If backflow prevention devices are already installed please locate them where they can be seen before the follow up inspection. If there are no backflow prevention devices installed on the the cappuccino machine, tea makers, and coffee maker please have ASSE approved backflow prevention devices installed between each machine and the water source.	3/27/19	SM
4-501.114A	When questioned about equipment washing procedures, staff stated that equipment is washed in detergent and bleach then rinsed and air dried. Equipment shall be cleaned using a three-step wash, rinse, sanitize process before air drying. Bleach sanitizer solution shall be between 50 and 100 parts per million (ppm). Approximately 1/2 to 1 teaspoon of unscented plain bleach should be mixed with 1 gallon of water to achieve the correct concentration. CORRECTED ON SITE by discussion with kitchen staff.	COS	
NOTE	The ambient temperature in the Monster beverage cooler was measured at 46 degrees. No potentially hazardous foods were stored in the refrigerator. Do not use the Monster beverage cooler for potentially hazardous foods unless it is repaired to maintain food temperatures at or below 41 degrees.		

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4-601.11C	RETAIL CONTINUED: Debris was observed in the door slides of the Nestle ice cream freezer. Non-food contact surfaces shall be free of debris accumulations. Please clean the door slides on the freezer.	3/15/19	SM
5-202.12A	RESTROOM: There is no hot water in the restroom hand washing sink. Hand washing sinks shall be equipped to provide water of at least 100 degrees Fahrenheit. Please repair the water source in the restroom to provide hot water at the hand washing sink.	3/27/19	
3-501.13A, B, and C	KITCHEN: Thawing chicken was observed in the 3-vat sink without water running over it. Potentially hazardous food shall be thawed using the following methods: 1) under refrigeration that maintains the food at or below 41 degrees Fahrenheit, 2) under running water that is 70 degrees or less, or 3) in a microwave if the food is immediately transferred to conventional cooking methods without interruption after thawing. CORRECTED ON SITE by discussion with kitchen staff and placing the chicken under cool running water.	COS	

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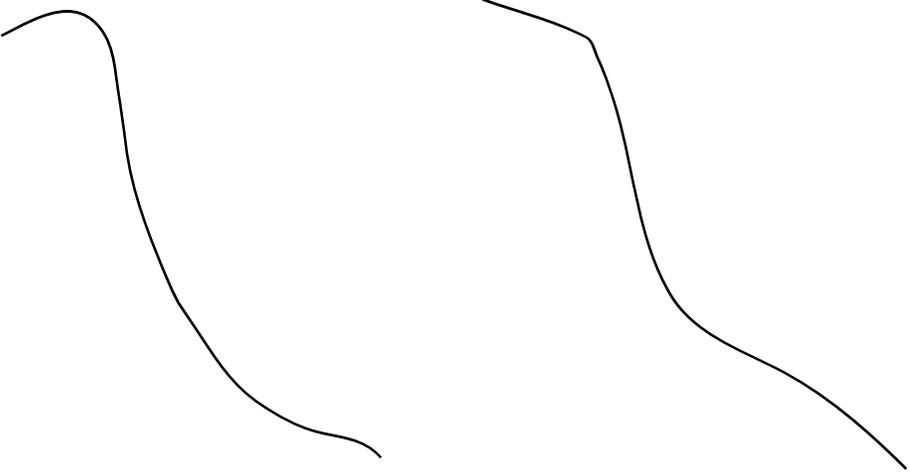
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*SM*

NOTE:	<p>Several items in the main hot hold cabinet and the pizza hot hold were measured at temperatures below 135 Fahrenheit. Hot held foods shall be maintained at 135 degrees or higher. Otherwise, if hot held foods are held below 135 degrees they shall be discarded after no more than 4 hours. According to staff all hot held foods are held for 4 hours or less. Based on this practice this facility is placed on Time as Public Health Control for all potentially hazardous foods held in the main hot hold cabinet and the pizza hot hold.</p> 		
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