



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

TIME IN DATE 5-24-19	10:24am	TIME OUT 2:10pm
		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 Di's Shamrock	OWNER: Tony Sutton	PERSON IN CHARGE: Tony Sutton	
ADDRESS: 6819 Vo Tech Rd.	ESTABLISHMENT NUMBER: 1328	COUNTY: 187	
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-358-7316	FAX: na	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY Date Sampled tbd	<input type="checkbox"/> PRIVATE 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input 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"/> OUT <input checked="" 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"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
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"/> 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.		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				N/A = not applicable	N/O = not observed	
IN <input type="checkbox"/> OUT <input type="checkbox"/> NO	Proper disposition of returned, previously served, reconditioned, and unsafe food				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"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source				<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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"/>		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"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
	<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"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
	<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"/>		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: 	Tony Sutton	Date: May 24, 2019
Inspector: 	John Wiseman	Telephone No. (573)431-1947
		EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 6-14-19



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP			
Lady Di's Shamrock	6819 Vo Tech Rd.	Bonne Terre, 63628			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Kitchen cold table: ambient, tomato, sour cream, raw beef	40, 41 40, 53	Salad cold table: ambient, ham, turkey, hb eggs Hot hold rice	38,40,41,41 191		
Grilled chicken breast	175	GE freezer	0		
Walk-in cooler: ambient, chicken wings, cooked beef, baked potato	40, 41 40, 40	Minute maid cooler Produce cooler	34 40		
Code Reference	PRIORITY ITEMS <small>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.</small>			Correct by (date)	Initial
7-201.11B	Antiperspirant and hand sanitizer was observed on the shelf above the prep surface in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. Please store all toxic materials away from food related items.			5-24-19	
3-501.16B	Raw beef patties stored in the bottom of the kitchen cold table were measured at 53F. Refrigerated potentially hazardous foods shall be maintained at 41F or less. When working with food in bulk, as when making hamburger portions; work with smaller amounts of food so as not to temperature abuse the product.				
2-401.11	An employee beverage was observed stored on the shelf above the cold table. Employee food and beverages shall be stored so that contamination of food, equipment and single use items is prevented. Please store employee beverages away from food and equipment.				
4-601.11A	Dried food debris was observed on the wall mounted fry cutter. Food contact surfaces shall be cleaned and sanitized after use or every four hours when in constant use. Please clean and sanitize the cutter as required.				
4-601.11A	Food debris was observed inside and outside the microwaves in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the microwaves as needed.				
4-501.114 A	A chlorine residual was not detected in the automatic dishwasher. Mechanical dishwashers which sanitize with chlorine shall have a chlorine residual in the rinse phase of 50 - 100 ppm. Until the dishwasher has been repaired, wash and sanitize equipment in the three compartment sink.				
Code Reference	CORE ITEMS <small>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.</small>			Correct by (date)	Initial
3-305.11A	A covered Cambro container of hot sauce was observed beside the hand wash sink in the kitchen. Food shall be protected from contamination. Please do not store food near the hand wash sink.			6-14-19	
4-601.11C	An accumulation of water was observed in the bottom of the kitchen cold table and food debris was observed inside the cold-well cabinet of the unit. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior surfaces of the cold table.				
4-601.11C	Dirt, grease and food debris was observed on most surfaces at the cook-line area including: tables, shelves, fans, coolers, freezers, cooking equipment such as the toaster oven and grill, and storage areas. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces at the cook-line area.				
6-501.12A	An accumulation of dust and dirt was observed in and around the window on the north side of the cook-line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.				
4-101.19	Grill melting domes were stored on wet, soiled cloths beside the grill. Nonfood-contact surfaces that are exposed to splash or food soiling shall be constructed of a nonabsorbent and smooth material. Please store the melting lids on a clean tray or such-like surface.				

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Tony Sutton

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Inspector:

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F			
Salad cooler		36	Reheated soup in electric kettle		114 cos to 165		
Upright freezer		10	Kenmore R/F		32, 0		
Chest freezer #1, #2		0, 0	Bar R/F		40, 0		
Frigidaire R/F		32, 0	Beer cooler #1, #2		30, 40		
Westinghouse R/F		20, 0					
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.							
3-501.17A	Discard dates were not observed on baked potatoes, twice baked potatoes, cook beef and cooked chicken wings in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the day of preparation or opening from a hermetically sealed package. Please put discard dates on all perishable foods in the cooler.				5-24-19		
4-601.11A	Dried food debris was observed on the slicer in the back room. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the slicer.						
3-403.11A	Reheating soup in the electric kettle was measured at 58F at 11:20am and at 114F at 11:50am. According to the cook, the soup was placed in the kettle at approximately 10:30am. Potentially hazardous foods reheated for hot holding shall be heated to at least 165F within two hours prior to placing in hot holding. COS by heating the soup on the stove to 165F.				COS		
4-601.11A	Debris was observed inside the multi-valve beverage dispenser in the bar area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the dispenser nozzle.				5-24-19		
5-403.11A	Sewage was observed surfacing near the holding tanks south of the building. Sewage systems shall be maintained and operated to preclude surfacing or discharging effluent, production of odors or the creation of a habitat for insect breeding, contamination of surface water, groundwater, or creation of a nuisance or health hazard. Please address the issue.						
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.							
6-501.12A	An accumulation of grease and food debris was observed in the floor in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen.				6-14-19		
3-304.14B	A wet wiping cloth was observed on the prep counter in the kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in an approved chemical sanitizer. Please use a sanitizer bucket to store wiping cloths in.						
4-501.14B	An accumulation of greasy residue was observed on the inner surfaces and doors of the dishwasher. The interior of ware washing machines shall be cleaned as often as necessary to prevent recontamination of equipment. Please clean the interior of the dishwasher.						
6-501.18	The three compartment sink and surrounding walls and backsplash are dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sink and surrounding surfaces.						
4-901.11	Plastic and metal pans stored in the mop sink room were wet-nested. After cleaning and sanitizing, food equipment shall be dry before placing in storage. Please air-dry food equipment after sanitizing.						
3-305.11	Water is dripping from the cooling unit in the walk-in cooler onto shelves of food below. Food shall be protected from contamination. Please place a tray below the drip.						

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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)
6-501.14A	An accumulation of black debris was observed on the fan cover of the cooling unit in the walk-in cooler. Please clean the fan cover.				6-14-19
4-601.11C	Water and mold was observed in the bottom of the produce cooler in the back room. The wire shelving in this cooler is dirty, rusted, and in generally poor condition. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the cooler interior and shelving.				
4-601.11C	An accumulation of food debris was observed on the exterior of the electric soup kettle. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the kettle.				
4-601.11C	Food debris was observed on the exterior of the salt, flour and sugar containers in the dry storage room. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the containers.				
5-205.15B	The hand wash sink faucet in the wait station does not turn off. A plumbing system shall be maintained in good repair. Please fix the leak.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title:		Tony Sutton		Date: May 24, 2019	
Inspector:		John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 6-14-19
MO 580-1814 (9-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37A					