



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

TIME IN DATE 7-2-19	8:53am	TIME OUT 1:40pm
		PAGE 1 of 6

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: Goose Creek Market & Pub	OWNER: Mike Reinsmith	PERSON IN CHARGE: Mike Reinsmith	
ADDRESS: 6161 Office Drive	ESTABLISHMENT NUMBER:	COUNTY: 187	
CITY/ZIP: French Village, 63036	PHONE: 573-358-5672	FAX: 573-358-5672	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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 checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled tbd _____	<input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <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/C <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input 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 type="checkbox"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				N/A = not applicable	N/O = not observed	
<input type="checkbox"/> IN <input checked="" 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"/>	<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" 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 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"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input 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 type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title:

Mike Reinsmith

Date:
July 2, 2019

Inspector:

John Wiseman

Telephone No.
(573)431-1947

EPHS No.
1507

Follow-up: Yes No
Follow-up Date: 8-5-19



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP			
Goose Creek Market & Pub	6161 Office Drive	French Village, 63036			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Hot hold: eggs, sausage	139, 151	Pizza cold table: ambient, tomatoes, beef	32, 36, 34		
Nacho cheese	138	Walk-in cooler: ambient, sliced lunchmeat,	52, 51		
Kitchen Frigidaire R/F	40, 18	raw burger	50		
Frigidaire freezers	10, 10, 10	Hot hold hot dogs	161		
Display cooler	32	Glass front coolers	38		
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
4-601.11A	Dried food debris was observed on the wall mounted fry cutter in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the fry cutter after each use, or every four hours if in continuous use.			7-2-19	
3-302.11	Raw chicken was observed stored above mini-tacos in the Frigidaire freezer in the kitchen. Food shall be protected from cross-contamination by storing raw animal food away from and below ready to eat foods. Please provide appropriate separation of raw meats and ready to eat foods.				
4-601.11A	An accumulation of food debris and metal particles was observed on the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the can opener daily.				
4-601.11A	Dried food debris was observed on the slicer in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the slicer.				
3-501.17A	Discard dates were not observed on any of the potentially hazardous foods stored in the Frigidaire refrigerator in the kitchen. All potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation of opening from a sealed package. Please put a discard date on all stored potentially hazardous foods.				
3-302.11	Raw beef was observed stored above ready to eat foods in the middle freezer in the kitchen. Food shall be protected from cross-contamination by storing raw animal food away from and below ready to eat foods. Please provide appropriate separation of raw meats and ready to eat foods.				
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
5-205.11B	Clean equipment was observed stored in the hand wash sink in the kitchen. Hand wash sinks shall be used for hand washing exclusively. Do not use the hand wash sinks for storage.			8-5-19	
6-501.18	The hand wash sink in the kitchen is dirty. Plumbing fixtures including hand wash sinks, ware washing sinks and mop sinks, shall be cleaned as often as necessary to keep them clean. Please clean the hand wash sink as often as necessary.				
6-501.11	A wall panel behind the hand wash sink in the kitchen has been pulled away from the wall. Physical facilities shall be maintained in good repair. Please repair.				
6-501.18	The three compartment sink in the kitchen is dirty. Plumbing fixtures including hand wash sinks, ware washing sinks and mop sinks, shall be cleaned as often as necessary to keep them clean. Please clean the sink as often as necessary.				
6-501.12A	Food splatters were observed on the wall behind the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in the kitchen.				
4-601.11C	An accumulation of dried nacho cheese was observed on the surface of the Gehl's cheese dispenser in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the dispenser as often as necessary.				
6-501.12A	An accumulation of grease and debris was observed on the interior and exterior of the hoods in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the inside and outside of the hoods.				

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:

Mike Reinsmith

Date: July 2, 2019

Inspector:

John Wiseman

Telephone No.

(573)431-1947

EPHS No.

1507

Follow-up:

Yes No

Follow-up Date: 8-5-19



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Goose Creek Market & Pub	6161 Office Drive	French Village, 63036	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
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.		
3-501.17A	Discard dates were not observed on any of the potentially hazardous foods held in the cooler cabinet of the pizza prep cooler. 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 sealed container. Please mark all potentially hazardous foods with a discard date.		
4-702.11	Dishes in the kitchen area were not cleaned properly. After washing and rinsing, the dishes were not sanitized. After washing and rinsing, food contact surfaces shall be sanitized by approved methods and solutions. Chlorine bleach is available for sanitizing food contact surfaces. Please ensure that all food equipment is sanitized after washing and rinsing.		
4-501.114 A	The concentration of the chlorine sanitizer in the sanitizer bucket was measured at a concentration greater than 200ppm. Chlorine sanitizers shall be used at a concentration of between 50 -100ppm. Chlorine test strips were available on the premises. Use the test strips to ensure that chlorine concentrations are at acceptable levels.		
4-601.11A	An accumulation of food debris was observed on the inside and outside of the kitchen microwaves. Food contact surfaces shall be clean to sight and touch. Please clean the inside and outside of the microwaves.		
3-501.17A	Clumps were observed in a tub of fish/chicken breading in the kitchen. Dry breading may be reused up to seven days as long as the breading is sifted of clumps at least every four hours. Please sift food breading at least every four hours when in use and at the end of service. Discard after seven days of use.		
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.		
4-601.11C	Various food utensils were observed inside a soiled white bucket attached to the wall above the three compartment sink in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the bucket. This is probably not a good location for storing clean equipment as it is subject of splash.		
4-601.11C	An accumulation of food debris was observed inside the oven in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the oven.		
6-501.12A	An accumulation of dirt and food debris was observed on the floor throughout the kitchen, especially below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen.		
4-601.11C	The kitchen in general is in need of a thorough cleaning. Most surfaces in the kitchen area are soiled to some degree including; sinks, cabinets, cooking equipment, refrigerators/freezers, storage areas, shelves, food containers and packages and equipment in storage. Please clean all surfaces in the kitchen.		
3-305.11	Cardboard boxes of canned food and of raw potatoes were observed stored on the floor in the kitchen area. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food off of the floor.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Mike Reinsmith

Date: July 2, 2019

Inspector:

John Wiseman

Telephone No. (573)-431-1947
EPHS No. 1507

Follow-up: Yes No
Follow-up Date: 8-5-19



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ESTABLISHMENT NAME Goose Creek Market & Pub	ADDRESS 6161 Office Drive	CITY / ZIP French Village, 63036			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
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3-501.16B	The ambient temperature of the walk-in cooler was measured at 52F. Food inside this unit was measured at 50 - 51F. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. All of the potentially hazardous food in this unit was relocated to other units. According to the owner, the increased ambient temperature was caused by the placement of a large quantity of warm beer in the cooler earlier in the day. The temperature of this unit was measured at 45F near the end of this inspection. Do not place any perishable food in the unit until it has been demonstrated to maintain food temperatures of 41F or less.			7-2-19	
3-501.17A	Various packages of sliced lunch meats were observed in the walk-in cooler without discard dates. 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 sealed container. Please mark all potentially hazardous foods with a discard date.				
4-601.11A	Debris was observed on the inside of soda nozzles of the self-service soda fountain. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the nozzles daily.				
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
4-903.11A	Dust and food debris was observed on dishes, equipment and shelving below the steel table in the kitchen. Clean equipment shall be protected from sources of contamination. Please clean the equipment on this shelf and the shelf itself.			8-5-19	
4-601.11C	The interior of the Frigidaire refrigerator in the kitchen is dirty. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the refrigerator.				
4-501.11B	The door seal on the freezer closest to the pizza oven is broken. Equipment components such as doors, seals, hinges, fasteners, and kick-plates shall be kept intact, tight and properly adjusted. Please replace the broken door seal.				
4-101.19	Duct tape was observed on the corner of the pizza table cold-well lid in the kitchen. Nonfood contact surfaces subject to frequent cleaning shall be constructed of a durable, non-absorbent and easily cleanable material. Please remove the duct tape.				
4-601.11C	An accumulation of water and food debris was observed inside the lower compartment of the pizza prep cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: <i>[Signature]</i>	Mike Reinsmith			Date: July 2, 2019	
Inspector: <i>[Signature]</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: 8-5-19
MO 580-1814 (9-17) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37A					



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ESTABLISHMENT NAME Goose Creek Market & Pub		ADDRESS 6161 Office Drive		CITY / ZIP French Village, 63036	
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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)
3-304.14E	The bleach sanitizer bucket was stored inside one of the basins of the three compartment sink. This is an inappropriate place to store the sanitizer. It is recommended that the sanitizer bucket be stored on an up-turned milk crate and placed where it can be easily accessed.				8-15-19
6-501.14A	An accumulation of dust and grease was observed of the ventilation fan installed in the wall above the pizza prep cooler. Intake and exhaust vents and ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.				
4-903.11A	Single use items were observed on the floor behind the steel table in the kitchen. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store all single use items off of the floor.				
4-203.12B	Two food thermometers were observed in the kitchen area. One was a meat-type thermometer and the other was a high-temp thermometer. A full range thermometer was not available. Please obtain a thermometer that has an operational range of 0 - 220F in two degree increments and which is graduated in two degree increments. A digital equivalent is acceptable.				
3-304.12C	A soiled pizza peel was observed stored directly atop the pizza oven. In-use utensils shall be stored between uses on a cleaned and sanitized surface. Please store the pizza peel on a clean tray or other durable surface.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge Title:		Mike Reinsmith		Date: July 2, 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: 8-5-19
MO 580-1814 (9-13) DISTRIBUTION: WHITE – OWNER'S COPY CANARY – FILE COPY E6.37A					



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4-802.11A	Soiled grease laden oven mitts were observed atop packages of food across from the pizza oven. Linens that do not contact food shall be laundered between operations if they become wet, sticky, or visibly soiled. Please clean or replace pot holders and pads as necessary.				8-5-19
6-202.15A	The doors to the outside from the kitchen were not self-closing. The outer openings of a food establishment shall be protected from the entry of insects and other pests by use of solid, self-closing, tight-fitting doors. Please install a self-closing device on the doors to the outside.				
5-202.12	Cold water was not available at the hand wash sink in the restroom. Hand wash sinks shall be provided with hot and cold running water through a mixing faucet. COS by restoring cold water service.				
5-501.116	A heavy accumulation of dirt and debris was observed on the trashcans in the bar area. Waste receptacles shall be cleaned at a frequency necessary to prevent them from becoming an attraction to insects and other pests. Please clean the trashcans.				
6-501.12A	An accumulation of dust and debris was observed on a floor fan and on a beer cooler in the bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the bar area.				
EDUCATION PROVIDED OR COMMENTS					
<p>Person in Charge / Title: <u>Mike Reinsmith</u> Date: <u>July 2, 2019</u> Inspector: <u>John Wiseman</u> Telephone No. <u>(573)431-1947</u> EPHS No. <u>1507</u> Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: <u>8-5-19</u></p>					