



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

TIME IN	11:42 AM	TIME OUT	3:15 PM
DATE	July 9, 2019	PAGE	1 of 5

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: Terre du Lac Country Club	OWNER: Terre du Lac Country Club, Inc.	PERSON IN CHARGE: Everardo Benitez, Manager
ADDRESS: 1424 Rue Riviera	ESTABLISHMENT NUMBER: 1758	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-562-7528	FAX: 573-562-1017
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
ESTABLISHMENT TYPE: <input checked="" type="checkbox"/> BAKERY <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 checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		
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 _____		
License No. _____		

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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present			<input type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<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"/> Q/T <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				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"/> Q/T <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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<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				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<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"/> V/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> V/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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/>
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display		<input checked="" type="checkbox"/>	<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 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 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		<input checked="" type="checkbox"/>

Person in Charge /Title:	Everardo Benitez, Manager	Date:	July 10, 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:	7/24/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME Terre du Lac Country Club		ADDRESS 1424 Rue Riviera	CITY /ZIP Bonne Terre, 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-In Freezer: Ambient	22	Prep Cooler Bottom: Amb, Cut Melon, Sliced Ham, Milk	50, 51, 51*
Burgers from the Grill	178	Prep Cooler Bottom: Boiled Eggs, Chicken Salad	63, 49*
Chicken from the grill	176-184	Prep Cooler Bottom: Nacho Cheese	49*
Queso Dip removed from walk-in cooler	40	Prep Cooler Top: Lettuce	54*
Head of Lettuce removed from walk-in cooler	42	Chicken Tender from Fryer	190

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.		
3-302.11A	Bags of raw fish in contact with loaves of bread and raw sausages in contact with whole muscle meats. Raw animal derived foods shall be stored below or separately from ready to eat foods. Raw animal derived foods shall also be stored in the following vertical order to prevent cross contamination: Poultry/eggs on the bottom, then ground meats such as burger or sausage, then whole muscle meats such as bacon and roasts, and fish/seafood on the top. Please rearrange foods in the walk-in freezer to prevent cross contamination. CORRECTED ON SITE.	COS	F
3-501.17A and B	Bags of food including cooked meat, hot dogs, and cooked bratwurst were not labeled with 7-day discard dates. Ready-to-eat potentially hazardous foods held cold shall be labeled with a discard date that is the date of opening or preparation plus 6 additional days. Please label all ready to eat potentially hazardous foods with a 7-day discard date.	7/11/19	}
4-601.11A	Cook Line: Debris and residue was observed on the blade of the table mounted can opener. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the can opener at least every 4 hours when used. CORRECTED ON SITE by placing the can opener in the warewashing area. Food splatters were observed inside both microwaves. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the inside of the microwaves at least every 4 hours when used.	COS	
3-501.16A (2)	All food temperatures measured in the prep cooler ranged from 49 to 63 degrees Fahrenheit and the ambient temperature in the cooler was 50 degrees. Potentially hazardous foods held cold shall be 41 degrees or less. All potentially hazardous foods from this cooler were voluntarily discarded. Please have the cooler repaired so it reliably holds foods at 41 degrees or lower. Until the cooler is repaired please do not store potentially hazardous foods in the bottom door of the cooler.	7/17/19	

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.		
3-302.12	Bags of what appeared to be cut potatoes and some variety of meat were observed in the walk-in freezer with no label identifying the food. Food that is not obviously identified by sight shall be labeled with the common name of the food.	7/16/19	F
3-307.11	Vacuum packaged pulled pork was observed in the walk-in freezer above other facility foods. According to staff, the packages of pulled pork were leftover from a recent function and were for employees to take home. Vacuum packaging shall not be used for facility foods unless an approved Hazard Analysis and Critical Control Point (HACCP) plan and an approved Special Process or waiver. Food shall be protected from contamination from personal foods by storing personal foods separately and below facility foods. Please remove the pulled pork from the facility or store it in a designated separate location for staff food.	7/16/19	
3-305.11A	Boxes of food were observed on the floor of the walk-in freezer. Food shall be stored at least 6 inches above the floor to prevent contamination. Please place boxes of food on shelves. CORRECTED ON SITE.	COS	
3-305.11A	A buildup of ice was observed on food boxes and on the floor below the condenser unit. Food shall be protected from contamination including ice and moisture. Please remove ice from food packages and repair the condenser unit so it does not create an accumulation of ice. CORRECTED ON SITE.	COS	
4-601.11C	Residue and debris was observed inside the cabinet used occasionally for proofing dough. Non-food contact surfaces shall be free of accumulations of residue and debris. Please clean the cabinet.	7/17/19	
3-304.12B	In-use scoops in bulk containers of sugar and bread crumbs had no handles. In use scoops stored in bulk containers of non-potentially hazardous foods shall have handles and the scoops shall be stored with their handles above the surface of the food. CORRECTED ON SITE by removing the scoops without handles.	COS	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the item was either not observed or not applicable.
 This majority of this inspection was conducted on July 9, 2019 but was completed on July 10, 2019 from 1:20 PM to 3:21 PM.

Person in Charge /Title:	Everardo Benitez, Manager	Date:	July 10, 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:	7/24/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Terre du Lac Country Club		ADDRESS 1424 Rue Riviera	CITY /ZIP Bonne Terre, 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Sliding Door Cooler: Amb, Milk		38, 34	Cold Drawers Left of Fryer: Ambient, Italian Sausage
Ice Cream Freezer: Ambient		10	Cold Drawers across from Flat Grill: Amb, Raw Chicken
Salad Dressing Cooler: Ambient		43	Cold Drawers across from Flat Grill: Raw Burger
Tomato Soup Hot Hold		172	Walk-In cooler: Amb, Baked Potatoes, Roast Beef
Beer Cooler at the Bar: Ambient		29	

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 (2)	The lettuce in the top of the prep cooler was measured at a temperature of 54 degrees. As noted on the previous page, the prep cooler is not functioning to maintain the required temperature of 41 degrees or lower for potentially hazardous food. Until the cooler is repaired, this is temporarily CORRECTED ON SITE by placing this facility under a Time as a Public Health Control for potentially hazardous foods such as lettuce and cut tomatoes held on the top of the prep cooler. Potentially hazardous foods shall be held for no more than 4 hours before being used or discarded. Temporarily CORRECTED ON SITE.	COS	E
4-202.11A	Two rubber spatulas hanging on the clean utensil rack on the cook line were torn and chipped on their edges. Food contact surfaces shall be smooth and cleanable and shall be free of imperfections that prevent effective cleaning and sanitizing. Please discard rubber spatulas when they become torn or cracked. CORRECTED ON SITE by voluntarily discarding.	COS	
5-402.11A	A kitchen staff member was observed washing lettuce and tomatoes in the hand washing sink on the cook line. Food, equipment, and utensils shall be placed only in sinks that are designated for food preparation and warewashing. CORRECTED ON SITE by discussion with staff.	COS	
4-601.11A	Residue was observed on utensils stored in the drawers to the the left of the prep cooler. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the items in the warewashing area.	COS	
3-501.17A	Open packages of hot dogs, cooked bratwurst, and roast beef in the drawers across from the flat grill did not have discard date labels. Refrigerated ready-to-eat potentially hazardous foods shall be labeled with a 7-day discard date that is the date of opening plus 6 additional days. Please label all ready to eat potentially hazardous food with a 7-day discard date.	7/11/19	

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
5-501.13A	The trash can near the walk-in cooler was cracked and broken in its sides. Waste receptacles shall be cleanable, insect and rodent resistant, and free of leaks. Please replace the broken trash can.	7/24/19	E
5-205.11B	Upon arrival for this inspection, the hand washing sink near the walk-in freezer was not in use and a dry mop head was stored in its basin. Hand washing sinks shall be accessible at all times and shall be used for no other purpose besides hand washing. CORRECTED ON SITE by removing the mop head from the sink.	COS	
4-903.11A	Racks holding clean plates are located beside the hand washing sink on the cook line. The plates are exposed to splash from hand washing. Clean equipment shall be stored where it is not exposed to splash or other contamination. Please install a splash guard to protect the clean plates or store the plates in a different location.	7/17/19	
6-501.18	An accumulation of debris and residue was observed in the mop sink. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the mop sink after each use.	7/13/19	
4-601.11C	Debris and residue was observed in the drawers to the left of the prep cooler holding utensils. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the drawers.	7/13/19	
4-601.11C	Mold and residue were observed on the door seal of the walk-in cooler. Non-food contact surfaces shall be free of residue accumulations. CORRECTED ON SITE by cleaning the door seal.	COS	
4-601.11C	Residue was observed on the exterior surfaces of the Hamilton Beach blender. Non-food contact surfaces shall be free of residue accumulations. Please clean as often as necessary to prevent residue accumulation. CORRECTED ON SITE.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Everardo Benitez, Manager	Date:	July 10, 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:	7/24/19



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

ESTABLISHMENT NAME Terre du Lac Country Club		ADDRESS 1424 Rue Riviera	CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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
3-302.11A	A paper carton of raw shell eggs was stored in a drawer across from the flat grill with other foods including ready-to-eat foods. Raw animal derived foods shall be stored separately or below ready-to-eat foods to prevent cross contamination. CORRECTED ON SITE by removing the eggs from the drawer.	COS	E
4-601.11A	Grease droplets were observed inside the ventilation hood above the range stove top. Because the hood is located directly above a food preparation area the drips can fall onto food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please routinely clean the grease accumulation from inside the hood so droplets do not form.	7/11/19	
3-501.17A	Roast beef, baked potatoes, cut melons, and cooked brats in the walk-in cooler were not labeled with discard dates. Please label all ready-to-eat potentially hazardous foods with a 7-day discard date.	7/11/19	
4-601.11A	Food residue was observed on the meat slicer and the kitchen-aid mixer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the fry cutter, the meat slicer, and the kitchen-aid mixer after each use or at least every 4 hours if used frequently. CORRECTED ON SITE.	COS	
3-302.11A	Two cases of raw shell eggs were stored in the bottom of the sliding door cooler with other foods including ready-to-eat foods (butter, milk, and single serving creamers). Raw animal derived foods shall be stored separately or below ready-to-eat foods to prevent cross contamination. CORRECTED ON SITE by removing all other foods besides the eggs from the bottom of the cooler.	COS	
3-501.16A (2)	The True salad dressing cooler has an ambient temperature of 43 degrees. Refrigeration units shall be capable of holding foods at 41 degrees or lower. Please adjust or repair the refrigerator so it maintains a temperature of 41 degrees or lower.	7/24/19	
4-601.11A	Food residue was observed on the potato cutter. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the fry cutter.	7/11/19	

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4-601.11C	Mold and residue were observed on the door and doors slides of the sliding door cooler. Non-food contact surfaces shall be free of residue accumulations. CORRECTED ON SITE.	COS	E
3-305.11A	An accumulation of water was pooled in the bottom of the sliding door cooler. Several food items were also in the bottom of the cooler exposed to the moisture. Individually packaged butter slices were voluntarily discarded. Food shall be stored where it is not exposed to contamination. Please remove the pooled water from the cooler and repair the unit so the water does not continue to accumulate. CORRECTED ON SITE.	COS	
4-501.11B	One of the doors on the sliding door cooler is damaged so it is difficult to close. Equipment shall be maintained in good repair. Please repair the door on the cooler.	7/24/19	
6-501.18	An accumulation of residue was observed on the hand washing sink by the ice machine and on the backsplash behind the sink. Plumbing fixtures shall be kept clean. CORRECTED ON SITE.	COS	
6-501.12A	Broken glass was observed on the floor under and beside the ice machine. Physical facilities shall be cleaned as often as needed to keep them clean. CORRECTED ON SITE.	COS	
4-501.11B	The door seal on the ice machine is damaged. Equipment shall be maintained in good repair. Please replace the door seal on the ice machine.	7/24/19	
4-601.11C	Residue was observed on the door of the ice cream freezer. Non-food contact surfaces shall be free of residue accumulations. Please clean door on the ice cream freezer. CORRECTED ON SITE.	COS	
3-305.11A	I thick ice buildup was observed in the ice cream freezer with ice in contact with paper cartons of ice cream. Food shall be stored where it is not exposed to moisture and encroaching ice or frost buildup. Please defrost the freezer. CORRECTED ON SITE. The freezer was fully defrosted on July 10, 2019.	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 7/24/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A	Residue and debris was observed pans and bowls stored on the clean equipment rack to the right of the Blakeslee mixer. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the equipment in the warewashing area.	COS	FH
7-201.11B	A bottle of Goo-be-Gone and tile sealant were stored on a shelf above the drain board next to the warewashing machine. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by removing the items from the facility.	COS	
6-501.111	Rodent feces was observed on the floor beneath the shelves in the dry storage room. Please remove all evidence of rodents and monitor for return. If evidence is found, begin an approved method of pest control.	7/24/19	
4-202.11A	The surfaces of three cutting boards, mounted on the prep surface on the main cook line were heavily grooved from knives and damaged around the edges. Food contact surfaces shall be smooth and cleanable and shall be free of imperfections that prevent effective cleaning and sanitizing. Please resurface or replace the cutting boards.	7/24/19	
3-603.11	The menu had a footnote with a consumer advisory regarding consumption of undercooked animal derived foods. However, individual items that may be served undercooked were not asterisked to connect them with the advisory note. Please asterisk the items on the menu that may be served undercooked.	7/24/19	
4-601.11A	Food debris was observed on the highchairs in the dining room. High chairs are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the highchairs between use by customers.	7/10/19	
3-101.11	A bottle of McCormick whiskey and a bottle of Montezuma tequila at the bar contained dead fruit flies. Food, including liquor shall be unadulterated. CORRECTED ON SITE by voluntarily discarding the liquor. Please cover bottles with pour spouts to prevent fruit fly entry.	COS	

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4-501.11A 4-204.115	The temperature gauge for the rinse cycle of the mechanical dishwasher did not function during this inspection. Because this machine sanitizes by heat, it is critical the temperature gauge functions correctly to ensure the rinse cycle water reaches the minimum temperature of 180 degrees Fahrenheit for effective sanitizing of equipment and utensils. The thermolabel used to test the machine for this inspection indicated that the machine did reach adequate sanitizing temperatures. However, the temperature gauges shall function properly.	7/24/19	EH
4-601.11C	Mold was observed on the left-hand door seal of the beer cooler at the bar. Non-food contact surfaces shall be free of residue accumulations. CORRECTED ON SITE by cleaning the door seal.	COS	

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Person in Charge /Title: <i>EB</i>	Everardo Benitez, Manager	Date: July 10, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 7/24/19