



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

TIME IN 9/20/19	3:16 PM	TIME OUT 5:40 PM
		PAGE 1 of 2

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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: North County R1 Mobile Food Trailer	OWNER: North County R1 School District	PERSON IN CHARGE: Lori Harris, Concessions Coordinator	
ADDRESS: 300 Berry Road.	ESTABLISHMENT NUMBER: 4795	COUNTY: 187	
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-431-3300	FAX: 573-431-5203	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input 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 checked="" 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			
PURPOSE <input type="checkbox"/> Pre-opening <input 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 _____	<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <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 type="checkbox"/> OUT <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT	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 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 type="checkbox"/> OUT <input type="checkbox"/> N/O <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 type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> OUT <input type="checkbox"/> N/O <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 type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> OUT <input 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 <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
<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 type="checkbox"/> OUT <input type="checkbox"/> N/A	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 type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/> ✓	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input 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 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 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		<input checked="" type="checkbox"/>
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input 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 type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/> ✓	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge/Title:

Lori Harris, Concessions Coordinator

Date: September 20, 2019

Inspector:

Daniel Huff

Telephone No.  
(573)431-1947

EPHS No.  
1645

Follow-up:  Yes  No

Follow-up Date:

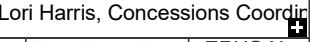


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ESTABLISHMENT NAME North County R1 Mobile Food Trailer		ADDRESS 300 Berry Road.		CITY / ZIP Bonne Terre, 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F	
Holiday Chest Freezer (Ice Only): Ambient		0	Wilder Hot Cabinet: Ambient, Pulled Pork, Cheezeburger	140-160, 150, 120
			True Refrigerator: Ambient, Ground Beef, Hot Dogs	32-45*, 43, 43
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 (1)	<p>The temperature of cheeseburgers in the Wilder hot cabinet were measured at 120F. Potentially hazardous foods held hot shall be maintained at 135F or higher. According to the staff at the mobile concession stand the burgers were grilled less than 1 hour before the temperature was measured and they were grilled to a temperature of approximately 200F. After grilling, the burgers were removed from the grill and a cold slice of cheese and a bun were placed on each burger before being placed in the hot cabinet. Please ensure that foods held hot do not drop below 135F. It is recommended to place cheese on the burgers and allow it to melt before removing them from the grill. CORRECTED ON SITE by discussion with Ms. Harris. NOTE: Because the burgers were prepared approximately 1 hour before this inspection, they may be held by time as a health control. Any burgers from this batch that remain at 6:15 PM shall be discarded. NOTE #2: The cheeseburger temperature after 1 hour was 136F.</p>			COS 
NOTE: 3-501.16A (2)	<p>*Raw burger meat and hot dogs stored in the True refrigerator were both measured at 43F. The ambient temperature initially measured in the refrigerator ranged from 41F and 45F (top to bottom). However, within approximately 30 minutes the ambient temperature had dropped to 33F to 38F. NOTE: The meat was brought from the grocery store just prior to arrival for this inspection. Based on the ambient temperatures measured in the refrigerator it appears that the meat temperature increased during transport. Please ensure that meat is transported in a cooler with ice and transferred to the refrigerator as quickly as possible.</p>			
NOTE:	<p>The mobile concession stand was operating at the Bonne Terre Drag Strip during this inspection. Burgers and hot dogs will be grilled on-site on an outdoor grill during this event. However, no burgers or hot dogs were on the grill during this inspection. Pulled pork is being prepared at Hub's Pub and Benham Street Grill for this event and being delivered directly to the mobile concession stand in a hot box and it is transferred to the hot cabinet in the concession stand.</p>			
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
6-501.11 4-402.11A	<p>The stainless edge for the counter in the facility was pulled loose from the counter it was mounted too. Physical facilities shall be maintained in good repair. Please re-attach the metal edge to the counter and seal between the metal and the counter so residue does not accumulate in the gap.</p>			10/4/19 
6-501.12A	<p>Sticky residue was observed on cabinet faces and the edge of the counter the facility. Physical facilities shall be cleaned as often needed to keep them clean. CORRECTED ON SITE by cleaning.</p>			COS
3-305.11A	<p>Mold growth was observed inside the True refrigerator. Food shall be stored where it is not exposed to contamination. CORRECTED ON SITE by cleaning with bleach solution.</p>			COS
6-501.12A	<p>The floor in the facility was dirty. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor.</p>			9/21/19
6-202.15A	<p>The latch on the screen door of the facility was broken and a gap was observed at the latch and around the bottom of the door. Physical facilities shall be maintained in good repair and outer openings shall be sealed to prevent pest entry. Please repair the door.</p>			10/4/19
4-501.11A	<p>When attempting to adjust the temperature in the True refrigerator, staff broke the handle on the adjustment because it was corroded. Equipment shall be maintained in good repair. Please repair the temperature adjustment on the refrigerator.</p>			10/4/19
NOTE:	<p>This facility is not equipped for washing, rinsing, and sanitizing equipment. If utensils or equipment become soiled or require cleaning they will be taken to the permanent concession facility at the drag strip. Utensils used for burgers and hot dogs on the grill shall be washed, rinsed and sanitized at least every 4 hours or replaced with other washed, rinsed, and sanitized utensils on hand.</p>			

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 	Lori Harris, Concessions Coordinator 	Date: September 20, 2019		
Inspector: 	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: