



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

TIME IN	1:03 PM	TIME OUT	4:22 PM
DATE	9/10/19	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: The Pub	OWNER: Linda Rowley	PERSON IN CHARGE: Linda Rowley
ADDRESS: 9365 Berry Road	ESTABLISHMENT NUMBER: 1333	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-358-4467	FAX: NA
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 License No. _____	SEWAGE DISPOSAL: <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY: <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled <u>TBD</u> Results <u>Pending</u>

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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	✓		IN <input checked="" type="checkbox"/>	Proper date marking and disposition		✓
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			IN <input checked="" type="checkbox"/>	Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed	✓		IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN <input checked="" type="checkbox"/>	Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible		✓	IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source			IN <input checked="" type="checkbox"/>	Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	✓	✓
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated			IN <input checked="" type="checkbox"/>	Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	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. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item			
IN <input checked="" type="checkbox"/>	Food separated and protected		✓				
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Water and ice from approved source			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Gloves used properly		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Approved thawing methods used			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Utensils, Equipment and Vending		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Thermometers provided and accurate		✓	IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Food properly labeled; original container			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Nonfood-contact surfaces clean		✓
		Prevention of Food Contamination			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Physical Facilities		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Insects, rodents, and animals not present		✓	IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Physical facilities installed, maintained, and clean		✓

Person in Charge (Title): <i>Linda Rowley</i>	Linda Rowley	Date:	September 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:	9/26/19



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

ESTABLISHMENT NAME The Pub		ADDRESS 9365 Berry Road	CITY /ZIP Bonne Terre, 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Hot Hold Beef Sandwiches		161F	Beef Roast Cooling: 1:30PM, 2:30PM, 3:30PM, 4:00PM
Magic Chef Chest Freezer: Ambient		<0	
GE Refrig/Freezer: Ambient (R/F), Milk, Chili		45/12, 44, 36	
Roper Refrig/Freezer: Ambient		*51/2	

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	Debris and food residue was observed on glassware in an overhead cabinet and on baking pans in the drawer below the oven. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the glassware and the pans.	9/12/19	JK
3-501.17A and B	Several containers of ready-to-eat potentially hazardous food was observed with no discard date labels. The foods included: A pot of chili was observed in the GE refrigerator, a container of cole slaw in the Roper refrigerator, nacho cheese and cut lettuce in the Hot Point refrigerator. Ready-to-eat potentially hazardous foods shall be labeled with a 7-day discard date that is the date of preparation or opening plus 6 additional days. Please label all potentially hazardous foods with a 7-day discard date when they are opened or prepared.	9/12/19	
3-501.16A (2)	Milk from the GE refrigerator was measured at 44F and the ambient temperature fluctuated with an average of approximately 45F. Potentially hazardous foods shall be refrigerated at 41F or lower. Please adjust or repair the refrigerator so it holds foods at or below 41F.	9/12/19	
3-501.17A	Fish breeding in the GE refrigerator had a significant accumulation of lumps from use intermixed with the breeding mixture. Fish breeding may be reused but shall be sifted at least every four hour when used (or after each use if less frequent than every 4 hours). CORRECTED ON SITE by discarding the lumpy breeding.	COS	
3-501.16A (2)	A container of cole slaw in the Roper refrigerator was measured at a temperature of 46F and the ambient temperature in the refrigerator was initially measured at 51F. Refrigerated potentially hazardous foods shall be held at 41F or lower. The refrigerator was adjusted to the coldest setting and its ambient temperature dropped to 40F. The cole slaw was voluntarily discarded. Please continue to monitor the food temperatures in the refrigerator to verify that foods are held at or below 41F.	9/12/19	

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4-203.12B	The thermometer in the Magic Chef chest freezer read 45F when the actual temperature was <0F. Thermometers used to measure the ambient temperature inside a refrigeration unit shall be accurate within +/- 3F. Please replace the thermometer in the refrigerator.	9/19/19	JK
3-303.12	Ice accumulation was observed inside the Hot Point freezer and a bag of raw chicken was placed in contact with the ice at the bottom of the freezer. Food shall be stored where containers are not in direct contact with ice. Please defrost the freezer.	9/19/19	
4-601.11C	An accumulation of food debris was observed inside the toaster oven. Non-food contact surfaces shall be free of debris accumulations. Please clean the toaster oven.	9/14/19	
4-903.11A	Single service cup lids were observed uncovered and sitting directly on the top of the cabinet above the toaster oven. Single service items shall be protected from contamination. CORRECTED ON SITE by discarding the lids.	COS	
4-601.11C	Greasy residue was observed on the outside of the coffee maker. Non-food contact surfaces shall be free of residue accumulations. Please clean the coffee maker.	9/14/19	
4-204.112	No thermometer was observed in the Maytag freezer. Each mechanical refrigeration unit shall be equipped with a thermometer located in the warmest part of the unit to measure the air temperature inside the unit. Please place a thermometer in the freezer.	9/19/19	
3-303.12	Ice accumulation was observed inside the Gibson freezer. Food shall be stored where containers are not in direct contact with ice. Please defrost the freezer.	9/19/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection report indicates the item was either not observed or not applicable. This inspection was completed on 9/10/19 from 1:03PM to 4:22PM. The exit meeting was conducted on 9/12/19 from 2:53PM to 3:30PM

Person in Charge /Title: Linda Rowley		Date: September 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: 9/26/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME The Pub		ADDRESS 9365 Berry Road		CITY / ZIP Bonne Terre, 63628		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Maytag Freezer: Ambient		0	Hot Point Refrigerator/Freezer: Ambient		45/23	
Gibson Freezer: Ambient		0	Hot Point Refrig: Nacho Cheese, Buffalo Sauce, Lettuce		44, 43, 44	
Beer Cooler at Bar		30				
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	Packages of potato wedges were stored in contact with packages of uncooked chicken tenders in the Roper freezer. Uncooked animal derived foods shall be stored separately or below ready-to-eat foods. Please separate the potato wedges from the chicken tenders.				9/12/19	JK
3-302.11A	Raw ground beef was observed in the Roper refrigerator stored above ready-to-eat foods. CORRECTED ON SITE by moving the ground beef.				COS	
3-304.12A	Styrofoam cups were observed inside a container of cole slaw and a container of nacho cheese for dispensing. In-use utensils used for dispensing potentially hazardous foods may only be stored in the container only if the handle of the dispensing utensil is above the surface of the food and the container. Please remove the styrofoam cups from the food containers.				9/12/19	
3-501.16A (2)	Food temperatures in the hot point refrigerator ranged from 43F to 44F. The ambient temperature of the refrigerator maintained at 45F even with the thermostat adjusted to the coldest setting. The doors were hot to the touch. Refrigerated potentially hazardous foods shall be held at 41F or below. Please repair the refrigerator so it maintains foods at or below 41F. DO NOT STORE POTENTIALLY HAZARDOUS FOODS IN THE REFRIGERATOR UNTIL IT IS REPAIRED.				9/15/19	
3-302.11A	Raw chicken was stored above Philly cheese steak in the Hot Point freezer. Raw animal derived foods shall be stored in the following vertical order: poultry on the bottom, ground/comminuted meat such as burger and Philly cheese steak, whole muscle meat such as steak and bacon, and fish/seafood at the top. CORRECTED ON SITE by placing the Philly cheese steak above the chicken.				COS	
4-202.11A	The lid of a container containing nacho cheese was broken. Multi-use food contact surfaces shall be smooth and free of cracks and breaks that prevent effective cleaning. Please replace the lid.				9/12/19	
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5-205.11A	The kitchen hand washing sink is blocked by a table. Hand washing sinks shall be conveniently accessible at all times. Please move the table.				9/12/19	JK
6-301.11	No soap was provided at the hand washing sink in the kitchen upon arrival for this inspection. Hand soap shall be provided at each hand washing sink at all times. CORRECTED ON SITE by providing hand soap.				COS	
4-903.11A	Bags of clean linens were observed sitting on the floor. Clean linens shall be stored at least 6 inches above the floor to prevent contamination. CORRECTED ON SITE by moving the bags of linens to an elevated location.				COS	
4-803.11	Soiled linens were observed overflowing from a pail and on the floor in the facility. Soiled linens shall be kept in a clean, nonabsorbent receptacle or in a clean washable laundry bag. Please keep soiled linens contained and off of the floor.				9/12/19	
3-305.11A	Debris was observed in drawers holding paper bags, single service forks, and crackers. Food and single-use/single-service items shall be stored where they are not exposed to contamination. Please clean the drawers.				9/15/19	
4-903.11A						
4-101.19	The shelf on the outer wall at the end of the kitchen sink is made of plywood and it is worn with exposed raw wood. Equipment surfaces exposed to splash and drips shall be smooth, nonabsorbent, and durable. Please seal or replace the shelf.				9/26/19	
6-501.12A	The floor in the kitchen was generally dirty with litter and residue. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors.				9/15/19	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: Linda Rowley				Date: September 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: 9/26/19		



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ESTABLISHMENT NAME The Pub		ADDRESS 9365 Berry Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A 4-202.11A	Residue was observed on the coffee pot and the plastic rim of the pot was melted. Food contact surfaces shall be clean to sight and touch and shall be smooth and free of imperfections that prevent effective cleaning and sanitizing. CORRECTED ON SITE by replacing the coffee pot.	COS	JH
6-501.111	Live spiders were observed in the closet by the coffee maker. The presence of spiders shall be controlled to minimize their presence on the premises. Please remove all evidence of spiders from the facility and begin appropriate abatement efforts. If you are unable to control the pest population in the facility then please begin using a professional pest control service.	9/19/19	
7-201.11	Chlorine test chemicals for drinking water were stored in a drawer containing single use food bags and plastic wrap. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by removing the single use bags and plastic wrap.	COS	
7-208.11B	First aid supplies and medicines were stored in a drawer above food storage. First aid supplies shall be stored in a kit or container and located to prevent contamination of food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by moving the first aid supplies.	COS	
4-202.11A	Flaking paint was observed inside the white GE microwave and the door of the black Frigidaire microwave is broken. Food contact surfaces shall be smooth and free of cracks and breaks that prevent effective cleaning. Please replace the microwaves. According to the owner, the GE microwave does not work and the Frigidaire microwave is used temporarily. The owner said a new microwave is ordered and when it arrives the two damaged microwaves will be removed from the facility.	9/26/19	
2-301.14D	Kitchen staff were observed drinking beverages and vaping then returning to work in the kitchen without washing hands. Employees shall wash their hands immediately before engaging in food preparation activities after engaging in any other activities that contaminate hands. CORRECTED ON SITE by discussion.	COS	

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4-501.11A	Water leaks from the bottom of the Hot Point refrigerator onto the floor. Equipment shall be maintained in good repair. Please repair the refrigerator so it does not leak water.	9/26/19	JH
6-501.11	The counter top around the kitchen sink is water damaged and soft and water pools behind the sink and runs under the sink where the counter is damaged. Physical facilities shall be maintained in good repair. Please repair the counter and re-seal the sink to the surface.	9/26/19	
5-205.15B	Water overflows from the indirect drain below the left-hand basins of the kitchen sink when the water runs. Plumbing systems shall be maintained in good repair. Please repair the drain so it drains adequately to prevent overflow.	9/15/19	
5-502.12	UPSTAIRS STORAGE AREA: A full box of trash was observed in the upstairs storage area. Refuse shall be removed from the facility at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Please remove the box of trash from the facility.	9/15/19	
6-501.18	RESTROOMS: Residue on the the sinks, faucets, and caulk around the hand washing sinks in the men's and women's restrooms. Sinks and plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the sinks and faucets.	9/15/19	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 9/26/19



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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.			
7-102.11	Spray bottles of green liquid were observed with out labels identifying their contents on the cleaning chemical rack in the kitchen and in the bar. Working containers of toxic materials shall be labeled with the common name of the contents. CORRECTED ON SITE by labeling the bottles as "Mr. Clean".	COS	
4-601.11A	Food residue and debris were observed on the booster seat and the high chair in the facility. Booster seats and high chairs are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the booster seat and chair after each use. CORRECTED ON SITE.	COS	
2-401.11	Kitchen staff was observed "vaping" in the kitchen drinking from open beverage containers in the kitchen, and an ash tray containing cigarette ashes and butts was also observed in the kitchen. Employees, shall eat, drink, and use tobacco or "vaping" products only in designated areas where contamination of food, clean equipment, utensils, clean linens, and single-use/single-service items cannot result. Please do not smoke or vape in the kitchen and use only containers with lids and straws for employee beverages. CORRECTED ON SITE by discussion with manager and removing the ash tray and open beverage containers from the kitchen.	COS	
4-601.11A	UPSTAIRS STORAGE: Dust was observed on food holding equipment on upstairs storage shelves. Food contact surfaces shall be clean to sight and touch. According to the owner, the equipment is rarely used. Please wash, rinse, and sanitize food equipment stored upstairs before use. CORRECTED ON SITE by discussion with the owner.	COS	
3-101.11	BAR: Several of the beer coolers are turned off and they contain bottles of liquor and drink ingredients were in the coolers with mold and residue on them. Food shall be safe and unadulterated. Please discard the drink containers from the coolers that are not running.	9/15/19	

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.			
4-601.11C	BAR: Several of the beer coolers are turned off because the facility does not currently sell alcohol. There is water, residue, and debris inside the coolers that are not running. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean and dry the insides of the cooler.	9/19/19	
6-501.11	Many damaged tiles and gaps/holes in the floor were observed in the bar area. Physical facilities shall be maintained in good repair. Please repair the floor in the bar.	9/26/19	
6-501.12A	Litter and debris were observed on the floor behind and beneath equipment in the bar. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean beneath and behind equipment.	9/19/19	
5-501.114	OUTSIDE DUMPSTER: There was no drain plug in the outdoor dumpster. A plastic bag and food debris was pulled out of the drain hole by an animal. Drains in refuse receptacles shall have drain plugs in place. Please replace the drain plug in the dumpster.	9/26/19	
5-102.13B	WATER SYSTEM: Private water supplies required to have continuous disinfection shall be tested weekly by the operator for required chlorine concentrations. The results shall be maintained in a log which is available for review by the regulatory authority. When the disinfection system is repaired, establish a log in which is recorded the weekly tests of the chlorine concentration.	9/19/19	

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5-102.11A (2)	WELL HOUSE: The cover for the housing around the well casing is degraded so it no longer protects the well head from precipitation. The cap on the well head is not an outdoor type well cap. Please either repair the housing cover or replace the cap on the well casing with an outdoor type well cap to prevent entry of contaminants.	9/26/19	
5-102.16A	The facility is served by a private well which is equipped with a chlorinator. Residual chlorine was not detected in the facility water when tested at the kitchen sink and from the hose at the well house. The chlorinator shall maintain a free chlorine concentration between 0.5 parts per million (ppm) and 4 ppm. Please repair the chlorinator to maintain the required chlorine concentration in the water at the facility.	9/15/19	
2-201.11 to 2-201.13	HEALTH: An employee illness policy was not present in written form. Please develop a written policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities that relate to diseases that are transmittable through food. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used citing specific pages employees must read and signing a reporting agreement. The handbook and the Missouri Food Code are available online. NOTE: This facility operates an On-site Wastewater Treatment System. The vicinity of the system was observed during this inspection. No surfacing sewage was observed and no sewage odor was detected. NOTE: This facility operates a private well. A water sample from the well was not collected during today's inspection because the chlorinator is not functioning properly. Sample collection will be coordinated with the owner on a future date.	9/26/19	

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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title 	Linda Rowley	Date: September 10, 2019
Inspector: 	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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