





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

ESTABLISHMENT NAME Bonne Terre BP		ADDRESS 416 Benham Street	CITY /ZIP Bonne Terre, 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Fried Chicken from Fryer	182	Chicken tenders from fryer	142* adj to 172
Idylis Chest Freezer: Ambient	<0	Prep Cooler Top: Sausage, Cooked Beef	40-49*, 39-47*
Holiday Chest Freezer: Ambient	2	Prep Cooler Bottom: Amb, Hot Dogs, Jalepeno Sausage	35, 43, 41
Raw Chicken at breeding station	39	Hot Dogs on Roller	142 adj 178
Prep Cooler Bottom: Cooked Beef	40	Hot Hold: Biscuits and Gravy	100

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-401.11A (3)	Chicken tenders from the fryer were measured at 142F-150F. The employee cooked the food to the pre-set cooking time for the kind of food indicated on the frying equipment. Raw chicken shall be cooked to an internal temperature of 165F. CORRECTED ON SITE by returning the chicken to the fryer and it was measured at 172F to 180F after additional cooking.	COS	
4-702.11	According to kitchen staff dishes are washed using a water with bleach and detergent, then rinsed, then air dried. Equipment and utensils shall be sanitized after washing and rinsing. CORRECTED ON SITE by discussion with staff.	COS	
2-301.14H	Kitchen employees were observed donning food service gloves without washing their hands first. Employees shall wash their hands before donning food service gloves. CORRECTED ON SITE by discussion with the kitchen staff.	COS	
4-601.11A	Debris was observed on the cutting board sitting on top of the plastic cabinet holding condiments. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the cutting board. CORRECTED ON SITE by placing the cutting board in the warewashing area.	COS	
4-601.11A	Debris and a dead fly were observed on baking pans stored on top of the oven. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the pans. CORRECTED ON SITE by placing the pans in the warewashing sink.	COS	
3-501.17A and B	Open packages of hot dogs, jalapeno sausage, and cooked beef pizza topping in the bottom of the prep cooler were not labeled with discard dates. Open packages of refrigerated potentially hazardous foods shall be labeled with a discard date that shall be the date of opening (or preparation) plus a maximum of 6 additional days. Please label potentially hazardous foods with a discard date when opened or prepared.	10/8/19	

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6-301.11	KITCHEN: No soap was provided and no paper hand drying towels were in the dispenser at the hand washing sink in the kitchen. Hand washing sinks shall be provided with soap and paper towels dispensed through a sanitary method at all times. CORRECTED ON SITE by supplying soap at the sink and paper towels in the dispenser.	COS	
6-301.12		COS	
4-501.16A	According to kitchen staff, handwashing was currently being done at the 3-vat sink while soap/paper towels were not available at the hand sink. Warewashing sinks may not be used for hand washing. CORRECTED ON SITE by discussion with staff and resupply of soap and towels at the hand sink.	COS	
3-305.11A	A sticky trap with an accumulation of dead flies was observed above the prep table where food is stored. Food shall be stored where it is not exposed to contamination. Please do not place sticky fly traps above food. CORRECTED ON SITE by removing and discarding the sticky trap.	COS	
4-903.11A	An electric fly trap with an accumulation of dead flies was observed above the clean equipment rack by the 3-vat sink. Clean equipment shall be stored where it is not exposed to contamination. Please relocate the fly trap so it is not located above food, clean equipment, utensils, clean linens, or single use items.	10/15/19	
4-204.112	No thermometer was observed in the Idylis chest freezer or the Holiday chest 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 provide thermometers in the freezers.	10/15/19	
3-303.12	An accumulation of ice and frost was observed in the Idylis chest freezer. Food shall be stored where it is not in direct contact with ice. Please defrost the freezer.	10/15/19	

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.

Person in Charge /Title:	Christine Flynn	Date:	October 8, 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:	10/22/19



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3-501.16A (2)	<p>KITCHEN CONTINUED:          Sausage and cooked beef in plastic inserts on the top of the prep table were measured at 40F-49F (bottom to top) and 39F to 47F (bottom to top). The ambient temperature inside the bottom of the cooler was 35F. Refrigerated potentially hazardous foods shall be held at 41F or lower. According to staff, foods were held on the prep table overnight. Because of the the temperatures above 41F and because the foods were on the table for more than 4 hours, potentially hazardous foods from the prep table were voluntarily discarded. It was noted that the prep table has no cover besides the covers for individual inserts and the inserts used are plastic. The new inserts were filled only half full and metal baking pans were placed over the top of the prep table to retain the refrigeration. When checked approximately 3 hours later the sausage was 42F and the cooked beef was 40F. CORRECTED ON SITE. Please continue to fill inserts about half full and place pans over the top of the cooler when not in use. It is also recommended to use metal insert pans because they conduct cold air to the food more effectively than plastic.</p>	COS	
3-501.19	<p>Foods placed in the hot food bar are not maintained at 135F and the facility operates under Time as a Public Health Control. However, there is no system in place to indicate when foods were removed from temperature control and when it must be discarded. If time without temperature control is used for public health control there shall be 1) a written procedure in place indicating the process by which food will be held in this manner, 2) Foods must be marked to indicate the time that is 4 hours after placing the food out of temperature control, 3) the food must be discarded at the end of the 4 hour period. Please establish a system to track and document the items outlined above and ensure that kitchen staff understand and follow the procedures.</p>	10/8/19	

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6-202.15A	<p>KITCHEN CONTINUED:          Daylight was observed at the drive-up window and the front entry door when they were closed. Outer openings shall be sealed to prevent pest entry. Please repair/replace the seals at the drive-up window and the front entry door.</p>	10/22/19	
4-601.11C	<p>Dark residue and food debris was observed on the top and front of the plastic cabinet with drawers holding individual use condiments in the kitchen. Debris was also observed on the shelf holding the cabinet. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the outer surfaces of the cabinet and drawers as well as the shelf it is sitting on.</p>	10/15/19	
4-601.11C	<p>An accumulation of food debris and other debris was observed on the pizza oven. Non-food contact surfaces shall be free of debris accumulations. Please clean the pizza oven.</p>	10/9/19	
4-302.12A	<p>A food temperature measuring device shall be provided and readily accessible for verifying attainment and maintenance of food temperatures. Please provide a cook's thermometer in the kitchen. The thermometer shall have a temperature range of at least 0F to 220F and be scaled in 2 degree increments or have a digital display.</p>	10/9/19	
4-601.11C	<p>Debris and residue was observed on the shelf holding spices by the pizza oven. Non-food contact surfaces shall be free of debris accumulations. Please clean the shelf.</p>	10/15/19	
4-601.11C	<p>Debris was observed on the shelf below the pizza oven. Non-food contact surfaces shall be free of debris accumulations. Please clean the shelf.</p>	10/15/19	
6-501.14A	<p>An accumulation of dust was observed on the floor fan in the kitchen. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the fan.</p>	10/11/19	

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Pulled Pork from oven at 10:15 AM		167	Steam Table: Macaroni and Cheese, Mashed Potatoes
Nacho Cheese/Chili from dispenser		141/141	Red Bull Coolers #1 and #2: Ambient
Walk-In Cooler: Ambient		38	Liquid Nitro Cooler and Hello Goodness Cooler: Ambient
Walk-in Freezer: Ambient		20	Landshire Cooler and Ice Cream Freezer: Ambient

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7-201.11	WAREWASHING ROOM: Dish detergent was stored above the drain board of the 3-vat sink. Toxic materials shall be stored where they cannot contaminate clean equipment and utensils. CORRECTED ON SITE by placing the detergent below the sink.	COS	
7-102.11	Two unlabeled spray bottles of clear liquid were observed in the facility. Working containers of chemicals (including water) shall be labeled with the common name of the contents of the container. CORRECTED ON SITE by discarding the containers.	COS	
4-202.11A	One of the plastic containers stored on the clean equipment rack was cracked and crazed. Multi-use food contact surfaces shall be free of cracks and other imperfections that prevent effective cleaning and sanitizing. CORRECTED ON SITE by discarding the container.	COS	
6-501.111	Numerous dead and live house flies and fruit flies were observed in the facility. The presence of pests in the facility shall be controlled to minimize their presence on the premises. Please remove evidence of pests from the facility and remove areas of pest attraction and harborage such as food debris and residues. After removing evidence of pests, routinely inspect for the return of evidence of pests. If the presence of pests persists, employ an approved and effective method of pest control.	10/22/19	
4-601.11A	Food equipment on the bottom shelf of the clean equipment rack was soiled with splatter from floor mopping. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by removing the equipment to the 3-vat sink for washing, rinsing, and sanitizing.	COS	
4-601.11A	Mold and residue were observed inside the ice machine. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and wash, rinse, and sanitize its inside surfaces before returning the machine to operation.	10/9/19	

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4-601.11C	KITCHEN CONTINUED: An accumulation of debris was observed on the top of the oven. Non-food contact surfaces shall be free of debris accumulations. Please clean the top of the oven.	10/15/19	
6-501.12A	Debris was observed on the floor below the prep cooler. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean below the prep cooler.	10/11/19	
4-601.11C	Sticky residue from spilled tea and lemonade was observed on the top and lower shelf of the cabinet where the tea and lemonade dispenser are located. Single use cups were also stored on the lower shelf.	10/11/19	
4-903.11A	Non-food contact surfaces shall be free of residue accumulations and single-use items shall be stored where they are not exposed to contamination. Please clean the cabinet. NOTE: The packages of single use cups were moved to a separate shelf.		
4-601.11C	Mold was observed on the door seals of the prep cooler and food debris was observed in the bottom of the cooler. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean and sanitize the door seals and clean food debris from the bottom of the cooler.	10/11/19	
4-501.11B	The door on the hot dog roller is broken. Equipment shall be maintained in good repair. Please repair the hot dog roller.	10/15/19	
5-205.15B	The cover is missing from one of the floor drains in the kitchen. Plumbing systems shall be maintained in good repair. Please replace the cover for the floor drain.	10/15/19	
4-601.11B	Baking pans in the kitchen were observed with excessive encrusted grease accumulations on their inner and outer surfaces. Pans shall be kept free of encrusted grease deposits. Please scrape and clean the pans or replace them.	10/15/19	

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7-102.11	<b>RETAIL AREA:</b> Gallon water jugs containing a blue liquid were observed below the customer hand washing sink at the coffee station without labels identifying their contents. Working containers of chemicals shall be labeled with the common name of the contents. <b>CORRECTED ON SITE</b> by labeling the jugs as windshield cleaner.	COS	
4-601.11A	The microwave for customer use had dried food residue inside it. Food contact surfaces shall be clean to sight and touch. Please clean the inside of the microwave at least every 4 hours when in use.	10/8/19	
2-201.11 to 2-201.13	<b>GENERAL:</b> 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.	10/22/19	
2-102.11A-C	Based on the number of violations identified during this inspection and the lack of demonstrated food safety knowledge on behalf of employees, it is necessary that food service staff at the facility receive some training or education to acquire knowledge to reduce risks of foodborne illness. The Missouri Food Code and many other resources are available online.	10/22/19	
2-401.11A	<b>KITCHEN:</b> An employee beverage was observed on the counter surface in the kitchen. Employee beverages shall be stored where they cannot contaminate food, clean equipment, utensils, clean linens, or single use items. <b>CORRECTED ON SITE</b> by moving the beverage to a lower shelf.	COS	

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4-903.12A (5)	<b>WAREWASHING ROOM:</b> Single use containers and clean linens were observed stored below the 3-vat sink. Clean equipment, utensils, clean linens, and single use items shall not be stored below unshielded drains. <b>CORRECTED ON SITE</b> by discarding the single use containers and placing the linens in the soiled linens container.	COS	
5-205.15B	No cold water is available at the hand washing sink in the warewashing room. Plumbing systems shall be maintained in good repair. Please restore cold water to the hand washing sink.	10/22/19	
5-205.11A	The hand washing sink in the warewashing room was not accessible due to items being stored in front of it. Hand washing sinks shall be accessible at all times. <b>CORRECTED ON SITE</b> by moving the items from in front of the sink.	COS	
6-501.114A	A tub containing various soiled items was stored below the 3-vat sink. According to the manager the items were to be discarded. The premises shall be maintained free of items unnecessary to the operation of the facility. <b>CORRECTED ON SITE</b> by discarding the items.	COS	
5-501.116B	Both mop buckets were soiled with black residue. Waste containers shall be cleaned at a frequency necessary to prevent a buildup of residue. Please clean the mop buckets.	10/22/19	
6-501.12A	The drain in the cabinet below the soda machine was observed with a buildup of residue. Litter and an accumulation of residue was also observed in the bottom of the same cabinet. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the drain and other surfaces inside the cabinet.	10/15/19	
6-501.11	Several ceiling tiles in the warewashing room were displaced. Physical facilities shall be maintained in good repair. Please replace the ceiling tiles.	10/22/19	

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4-601.11C	<b>WAREWASHING ROOM CONTINUED:</b> Soda syrup and other dark residue was observed on the outer surfaces of the cabinet below the soda machine. Equipment non-food contact surfaces shall be free of residue accumulations. Please clean the cabinet.	10/15/19	
5-203.13 5-205.15B	The mop sink is not currently in use because the drain is not working. At least 1 service sink shall be provided in the facility for the disposal of mop water or similar liquid waste. Also plumbing systems shall be maintained in good repair. Please repair the drain and resume use of the mop sink. NOTE: According to staff, mop water is currently being dumped in the 3-vat sink when it is empty. Please do not dump mop water in the 3-vat sink. Until the mop sink is repaired, please dump mop water in a toilet.	10/22/19	
4-903.11A	A soiled extension cord is running above the 3-vat sink. Clean equipment shall be stored where it is not exposed to contamination. Please clean or remove the extension cord.	10/11/19	
6-501.12A	Residue and debris was observed on the floor around and below equipment in the warewashing room. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floors.	10/15/19	
5-201.15B	The faucet at the 3-vat sink is not working. Water is currently being dispensed through pumps formerly used for detergent and sanitizer dispensing. No chemicals are currently in use on the pumps. Plumbing systems shall be maintained in good repair. Please repair the faucet at the 3-vat sink.	10/22/19	
4-501.11B	The main door and the bezel at the bottom of the ice machine are broken. Equipment shall be maintained in good repair. Please repair the door and the bezel on the ice machine.	10/22/19	

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4-204.112	<b>RETAIL AREA:</b> No thermometers were observed in the Red Bull coolers # 1 and #2, the Liquid Nitro cooler, or the Hello Goodness cooler. 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 provide thermometers in the coolers.	10/15/19	
4-601.11C	Dried food residue was observed on the base and the housing around the dispensing nozzles on the nacho cheese and chili dispenser. Non-food contact surfaces shall be free of residue accumulations. Please clean the dispenser.	10/8/19	
4-501.11B	The door on the nacho cheese and chili dispenser is broken. Equipment shall be maintained in good repair. Please replace the door on the dispenser.	10/22/19	
4-601.11C	Residue and mold were observed on the housing behind the dispensing nozzles of the soda machines and on the outside of the ice chutes on the machines. Non-food contact surfaces shall be free of residue accumulations. Please clean and sanitize the housing behind the nozzles and the ice chutes.	10/11/19	
6-501.18	An accumulation of residue was observed on the customer hand sink by the coffee station. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the sink.	10/9/19	
6-501.11	The hinge is broken on the cabinet door below the customer hand sink. Physical facilities shall be maintained in good repair. Please repair the door.	10/15/19	
6-501.11	Water damage was observed on the counter surface behind the customer hand sink and near the coffee machines. Physical facilities shall be maintained in good repair. Please repair and seal damaged areas on the counter surface.	10/22/19	

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6-501.12A	<b>RETAIL AREA CONTINUED:</b> Residue from spilled coffee was observed on the counter surfaces below the coffee makers and on the floor near the coffee makers. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the coffee residue.	10/11/19	
4-601.11C	A buildup of powdered mix was observed in some of the chutes of both cappuccino machines. Please clean the chutes as often as needed to prevent a buildup of powder.	10/9/19	
4-501.11B	All but 2 of the rubber door seals on the walk-in cooler retail doors are broken. Equipment shall be maintained in good repair. Please replace the door seals.	10/22/19	
3-305.11A	Mold and residue was observed on the walk-in cooler rubber door seals, the front ledges at the bottom of each door, and on the shelves/racks in the dairy and soda portions of the cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the door seals, ledges, and shelves/racks to remove residue and eliminate mold growth.	10/15/19	
6-501.11	Debris and litter were observed on the floor inside the walk-in cooler below racks. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the walk-in cooler.	10/15/19	
3-305.11A	Dead flies and debris were observed on the door slides of the ice cream freezer. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the door slides of the freezer.	10/9/19	
4-501.11B	Broken glass shards were observed on one of the walk-in freezer retail doors where one of the glass panes had been broken out. Equipment shall be maintained in good repair. Please repair or replace the door.	10/22/19	

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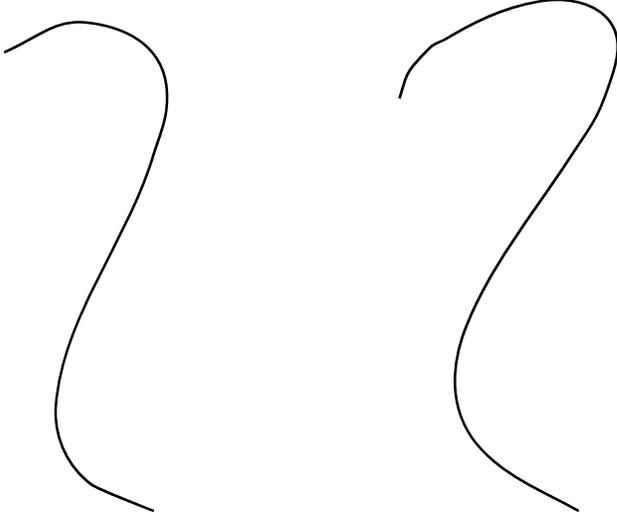
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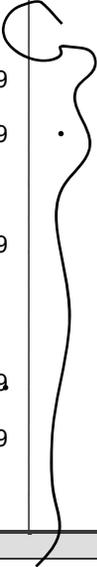
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3-305.11A	<b>RETAIL AREA CONTINUED:</b> Frozen Powerade bottles in the walk-in cooler were observed dripping onto bags of ice. Food shall be stored where it is not exposed to contamination. Do not store ice where it is exposed to drippage from other foods.	10/8/19	
6-501.12A	Sticky residue was observed on the floor in the walk-in freezer. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the walk-in freezer.	10/11/19	
3-305.11A	An accumulation of dust and mold growth was observed on the condenser units in the walk-in cooler close to the milk and soda sections. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the condenser units to eliminate the mold.	10/15/19	
6-501.14A	<b>RESTROOMS:</b> An accumulation of dust was observed on the ceiling air vents in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.	10/15/19	
6-501.18	An accumulation of dark residue was observed on the faucets and the back of the sinks in the men's and women's restrooms. Plumbing fixtures shall be kept clean. Please clean the sinks and faucets.	10/9/19	
4-903.11A	<b>OUTSIDE:</b> Single use cups were stored on the floor in the outdoor storage room. Single use items shall be stored on a clean surface at least 6 inches above the floor. Please elevate the cups.	10/11/19	
5-501.113	The dumpster lids were open and broken. Outdoor refuse containers shall have tight fitting lids and they shall be kept closed. Please contact your trash service provider to have them replace the lids on the dumpster.	10/22/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Title):	Christine Flynn	Date:	October 8, 2019
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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:	10/22/19



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

ESTABLISHMENT NAME Bonne Terre BP	ADDRESS 416 Benham Street	CITY /ZIP Bonne Terre, 63628
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-302.14 3-304.14B	<p>No test strips were available in the facility for testing chlorine sanitizer solution. A test kit or device that accurately measures sanitizer concentration shall be provided. Please obtain test strips for chlorine sanitizer.</p> <p>Wiping cloths were observed laying on a counter surface in the kitchen. Wiping cloths used top clean counters or equipment surfaces shall be held in a chemical sanitizer solution between use. <b>CORRECTED ON SITE</b> by placing the cloths in a bucket of chlorine sanitizer solution.</p>	10/15/19 COS	
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 	Christine Flynn	Date: October 8, 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: 10/22/19