



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

TIME IN	9:19 am	TIME OUT	12:05 pm
DATE	Oct. 22, 2019	PAGE	1 of 4

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: Bonne Terre BP	OWNER: Dawne Young	PERSON IN CHARGE: Christina Flynn
ADDRESS: 416 Benham Street	ESTABLISHMENT NUMBER: 0238	COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628	PHONE: 573.358.0044	FAX: 573.358.3922
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 type="checkbox"/> MOBILE VENDORS <input 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 checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	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 _____

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"/> IN <input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
Preventing Contamination by Hands				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" 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"/> IN <input 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"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
<input checked="" 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 checked="" 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. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" 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 checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		<input checked="" type="checkbox"/>
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/>
Food Identification					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		<input checked="" type="checkbox"/>
<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					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in charge /Title:	Christina Flynn	Date:	October 22, 2019
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Nov. 5, 2019	



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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
			Sausage and hamburger in top of pizza prep cooler		43 to 44
			Bottom of pizza prep cooler, ambient		44
			Gravy in bottom of pizza prep cooler		45.9
			cheese in bottom of pizza prep cooler		44
			Pepperoni in bottom of pizza prep cooler		41
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)
3-501.16A	Food held in the top of the pizza prep cooler had temperatures between 43 and 44F; food held in the bottom of the cooler had temperatures ranging from 41F (on left side, bottom) to 45F (on right side, top shelf). The ambient temperature in the bottom of the prep cooler was 44F. Food shall be held cold below 41F. Please do not use this cooler until it is repaired or replaced to reliably hold food at 41F or lower.				10/22/19
3-501.14 and 3-501.15	Cooled gravy in a large container, placed in the bottom of the pizza prep cooler on 10/21, had a temperature of 45F. It is possible this gravy was not correctly cooled. Cooling shall be monitored for time and temperature: cool from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, discard food or reheat to 165F and begin cooling again. If the second benchmark is not met, discard food. Please spread food in a shallow layer or divide into smaller portions to cool. If needed, nest container of food in an ice water bath. Stir. Allow steam to escape if covered. Monitor to ensure food is cooled to the correct temperatures within the allotted time. Use a log to record temperatures and times for all food that is cooled.				10/22/19
4-702.11 4-901.11A 4-901.11B 4-301.13 4-603.16A	According to staff, sanitizer is added to the rinse water at the 3-vat sink, and dishes may be cloth dried if there is not enough room to air dry. Also, containers were observed stacked-nested before air drying. Food contact surfaces shall be cleaned with water/detergent, rinsed with clear water, and submerged in sanitizer. All equipment and utensils shall be air dried, and cannot be nested until completely air dried. Cloth may not be used to dry equipment and utensils. There shall be adequate space and clean racks for placing equipment and utensils during the drying process. Please wash, rinse, sanitize, and air dry all equipment and utensils.				10/22/19
4-601.11A 4-202.11A	A cutting board stored below the prep table by the Blodgett oven, was deeply grooved and stained. Food contact surfaces shall be cleanable and free of imperfections. Please resurface or replace cutting board.				10/24/19
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)
6-202.15A	Daylight was observed between the front entry doors. Outside openings shall be sealed to prevent pest entry. Please repair/replace the seals at the front door.				11/5/19
4-601.11C	Dark residue and food debris was observed on the the outside and inside surfaces of the plastic cabinet with drawers holding individual use condiments in the kitchen. Please clean all surfaces of the cabinet.				10/24/19
4-601.11C	Debris was observed in the creases of the door seals of the pizza prep cooler. Please clean the creases of the door seals as often as needed to keep clean.				10/23/19
4-601.11B	Baking pans in the kitchen were observed with excessive encrusted grease accumulations on their inner and outer surfaces. Baking equipment shall be free of encrusted grease deposits. Please remove all encrusted grease or replace the pans.				10/24/19
5-205.11A	A mop bucket and mop were stored in front of the handwashing sink in the warewashing room. Handwashing sinks shall be accessible at all times. Please do not store items in front of the handwashing sink.				10/22/19
5-501.116B	Both mop buckets (including mop head squeezers) were soiled with black residue. Waste containers shall be cleaned at a frequency necessary to prevent a buildup of residue. Please clean all parts of the buckets.				10/24/19
6-501.12A 4-601.11C	The drain in the cabinet below the soda machine was observed with mold, and a dirty towel and paper were in the cabinet. Please clean and sanitize drain and inside of cabinet.				10/25/19
6-501.112	Numerous dead fruit flies were observed in the cabinet below the soda dispenser. Dead insects shall be removed from the facility.				10/25/19
EDUCATION PROVIDED OR COMMENTS					
Person in Charge/Title:  Christina Flynn				Date: October 22, 2019	
Inspector:  Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 5, 2019	



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3-501.17A and B	Opened packages of food and prepared food (gravy) were observed in the bottom of the pizza prep cooler with an 8-day disposition date. Potentially hazardous food that is held more than 24 hours, and that is ready-to-eat or fully cooked, shall be labeled with a 7-day disposition date, which is the day of preparing or opening plus six days. CORRECTED ON SITE by relabeling with a 7-day disposition date.				COS
3-501.19	Foods that are placed in the hot food bar are not maintained at 135F. According to staff, the food is discarded every four hours, but there is no system to indicate when foods 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 or logged to indicate the time that is four hours after removing the food from temperature control, and 3) the food must be discarded at the end of the four hour period. Please establish a system to track and document the items outlined above and ensure all staff understand and follow the procedures.				10/22/19
3-306.11	The door on the hot dog roller is broken, exposing food to contamination. Displayed food shall be protected from contamination. Please repair the door before returning to use. NOTE: the roller was not in use during this visit.				11/5/19
4-601.11A	Mold and residue were observed inside the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard the ice, wash, rinse, sanitize, and air dry before returning to service.				10/23/19
4-601.11A	Dried food debris was observed inside the customer-use microwave. Food contact equipment in continual use shall be washed, rinsed, and sanitized at least every four hours. Please wash with detergent, rinse with clear water, and sanitize the inside of the microwave a minimum of every four hours, more often if needed to keep clean.				10/22/19
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
4-903.11A	A soiled extension cord was running above the 3-vat sink. Clean equipment shall be protected from contamination. Please clean or remove the extension cord.				10/22/19
6-501.12A	Residue was observed on the floor around under equipment in the warewashing room. Please clean the floor, especially around and under equipment.				11/5/19
4-204.112	Thermometers were not observed in the Red Bull coolers or the Liquid Nitro cooler. Refrigerated units shall have an accurate thermometer installed in a convenient-to-read location in the warmest part of the cooler. Please install thermometers in each refrigerated unit in the facility.				10/23/19
4-501.11B	The door on the nacho cheese/chili dispenser was broken. Equipment shall be maintained in good repair. Please replace the door or the dispenser.				11/5/19
6-501.18	Residue and mold were observed on the handle/faucet area of the sink in the customer self-service counter. Plumbing fixtures shall be cleaned as often as needed to keep them clean.				10/23/19
6-501.11	Damage observed to the counter by the cappuccino machine, exposing raw pressed board. Surfaces requiring frequent cleaning shall be smooth cleanable, and in good condition. Please repair and seal the damaged area.				11/5/19
4-501.11B	All but two of the rubber door seals on the walk-in cooler retail doors was broken. Equipment seals shall be maintained in good repair. Please repair or replace the door seals.				11/5/19
4-601.11C	Mold and residue observed on the outside bottoms of the retail doors to the walk-in cooler. Please clean.				10/15/19
4-501.11B	Broken glass shards were observed on one of the walk-in freezer retail doors where a glass pane was broken out. Please repair or replace the door.				11/5/19
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Christina Flynn				Date: October 22, 2019	
Inspector: Rose Mier		Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 5, 2019	



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2-201.11 to 2-201.13	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 sign. The FDA Handbook and Missouri Food Code are available online.				10/23/19
2-102.11A to C	Based on the number of violations identified during the routine and follow-up inspections and the lack of demonstrated food safety knowledge, it is necessary that food service staff receive training or education to acquire knowledge to reduce risks of foodborne illnesses. The Missouri Food Code and other resources are available online. Please ensure all food staff are knowledgeable on practices to keep food safe.				10/26/19
4-601.11A	Residue and mold were observed on the housing behind the dispensing nozzles of the soda machines and on the inside of the ice chutes. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the housing at least daily; discard ice and wash, rinse, sanitize, and air dry the ice bin and chute.				10/22/19
4-601.11A	Dried food residue was observed inside the nacho cheese/chili dispenser. Please wash, rinse, and sanitize the nozzles and insides of the unit as often as needed to keep clean.				10/22/19
4-601.11A	Moist powdered mix was observed as a build-up in some of the chutes of the cappuccino machines. Please clean the chutes as often as needed to prevent a buildup of moist powders.				10/22/19
4-601.11A	Mold observed on some of the shelves/racks inside the walk-in cooler. Please wash, rinse, and sanitize all racks with mold and debris.				10/24/19
NOTE	Please have all violations corrected by the follow-up date of November 5, 2019				
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)
4-501.11B	Tape was used to hold a door shut on the cabinet of cooking equipment in the kitchen. Tape residue was on the door and sides. Tape is not an acceptable repair, and residue prevents effective cleaning. Please remove all tape and residue and repair the door.				11/5/19
6-501.12A	Sticky residue was observed on the floor inside the walk-in freezer. Please clean floor.				10/23/19
3-305.11A	Mold was observed on the condenser units in the walk-in cooler near the milk and soda section. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the condenser units.				10/22/19
6-501.18	Dark residue was observed on the faucets/handles of the sinks in the men's and women's bathrooms. Please clean the faucet/handle areas.				10/24/19
4-903.11A	Boxes of 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.				11/5/19
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 or the dumpster.				11/5/19
4-302.14	Test strips were not available to checking the concentration of chlorine in sanitizer solutions. Please provide test kit or device that measures chlorine concentration. To prepare correctly, mix 1/2 to 1 teaspoon of regular, unscented bleach in each gallon of water. Check concentration to ensure that chlorine is between 50 and 100 ppm.				10/23/19
3-304.14B	Wet wiping cloth was observed on the counter. Wet wiping cloths shall be stored in sanitizer between uses. Please provide a labeled bucket for sanitizer solutions.				10/22/19
EDUCATION PROVIDED OR COMMENTS					
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				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
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