



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

TIME IN	10:16 am	TIME OUT	2:17 pm
DATE	Oct. 18, 2019	PAGE	1 of 5

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Lady Di's Shamrock		OWNER: Anthony Sutton	PERSON IN CHARGE: Jessica McGee, Kitchen Mngr.	
ADDRESS: 3413 Rosener Road		ESTABLISHMENT NUMBER: 870	COUNTY: St. Francois	
CITY/ZIP: Park Hills, 63601		PHONE: 573.358.7316	FAX:	
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input 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 type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>7/29/19</u> Results <u>Safe</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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN <input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/> OUT N/O N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT N/A	Chemical		
Protection from Contamination							
IN <input checked="" type="checkbox"/> N/A	Food separated and protected			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"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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

Person in Charge /Title: <i>Jessica McGee</i> Jessica McGee, Kitchen Mngr.		Date: October 18, 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. 6, 2019



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

ESTABLISHMENT NAME Lady Di's Shamrock		ADDRESS 3413 Rosener Road		CITY / ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chix wild rice soup, reheat on stove		172	Superior prep cooler, top - cut tomatoes, sour cream		35, 35
Chili, reheat in crock pot		58	Superior prep cooler, bottom: ambient, cottage cheese		35, 41
Refrigerated drawers, ambient		29, 33, 31, 30	True prep cooler: bottom, ambient; top, egg, salad greens		32, 41, 41
Minute Maid cooler, ambient, cooked noodles		41, 41	Chili, reheat on stove		173
Saturn cooler: ambient, cooked chicken		40, 36	Chicken wild rice soup in hot hold steamer		147

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.**

4-601.11A	MAIN KITCHEN Food debris observed on two square plates and three bowls, stored on shelves below work counters. Clean equipment shall be protected while in storage, and food contact surfaces shall be clean to sight and touch. Please protect equipment by inverting stack or top piece or covering with clean linen or paper. Inspect all equipment after cleaning before storing. NOTE: soiled ware was placed in warewashing room.	10/18/19	J
3-403.11D	Marinara sauce was re-heating in a small crock-pot set on "low." Food shall be rapidly reheated to 165F for hot holding. The small crock pot is not designed for reheating food. Please rapidly reheat food to 165F prior to placing in hot hold unit. CORRECTED ON SITE by removing crock and	COS	
2-401.11B	Employee drinks (lidded, strawed) were stored on the work counters and shelves with clean equipment. Staff may drink during food preparation, but the drink must be handled to prevent contamination of hands, and stored where food and food-related items cannot be contaminated should it spill. Please designate a location for storage of employee drinks.	10/18/19	
3-302.11A	Raw shrimp was stored above ready-to-eat (fully cooked) foods in the Minute Maid cooler. Raw animal-derived foods shall be stored below all other foods. Please store raw shrimp on the bottom shelf.	10/18/19	
4-601.11A	Dried potato debris observed on the potato fry cutter. Food contact surfaces shall be washed, rinsed, and sanitized after use, or at least daily while in continual use. Please ensure the potato cutter is cleaned and sanitized after use. CORRECTED ON SITE by discussion and cleaning.	COS	
4-101.11A	Fried taco bowls were stored in a Stearlite Tuff tote. This container may not be food safe. Equipment used for food-contact shall be safe and impart no deleterious substances into the food. Please provide documentation that this container is food-safe or obtain a container that meets food code safety requirements.	10/19/19	J

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.**

6-501.110B	MAIN KITCHEN A cell phone and two smart speakers were stored on the work table. Personal items shall be stored in a designated area where food and food related items cannot be contaminated. Please designate an area for all personal items.	10/18/19	J
4-903.11A	A roll of Duct tape and trash bags were stored on the same shelf with clean plates and bowls. Clean and sanitized equipment shall be protected from contamination while in storage. Please store non-sanitized items in a separate location.	10/18/19	
6-501.14A	Accumulation of debris observed on the Quiet Set fan, located near the prep-cooler. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean.	10/19/19	
3-304.12A	The handles of in-use tongs and scoop were in contact with the food inside the Superior prep cooler (top). Handles shall be stored above the food and rim when stored in potentially-hazardous foods. Please ensure handles are above the rim of the containers to protect food from contamination.	10/18/19	
3-305.11A	The GE upright freezer was heavily frosted; frost was falling into an open container of potato skins. Food shall be protected from contamination while in storage. Please defrost freezer and keep food covered while in storage.	11/6/19	
4-904.11B	Utensils were stored with their handles down, located on the table adjacent to the salad prep cooler. Utensils shall be stored with their handles up to prevent contamination of food-contact surface. Please invert utensils for storage.	10/18/19	
3-304.14	Wet wiping cloths were observed on counters and on the edge of the sanitizer bucket. Wet wiping cloths shall be stored in sanitizer between uses.	10/18/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jessica McGee, Kitchen Mngr.	Date: October 18, 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. 6, 2019



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ESTABLISHMENT NAME Lady Di's Shamrock		ADDRESS 3413 Rosener Road		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Upright GE freezer, ambient		5	Frigidaire refrigerator: ambient		40
Whirlpool chest freezer, ambient		10	Chicken on grill, shrimp on grill, chicken in deep fryer		185, 180, 198
Frigidaire freezer, ambient		2			
Hisense chest freezer		0			
Fried fish, deep fryer		162			

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.			
3-501.17A	<p>MAIN KITCHEN, continued</p> <p>Bowls of cooked chicken wings, stored in the Frigidaire refrigerator, were not labeled with the date of disposition. Potentially hazardous food that is fully cooked or ready-to-eat, and held for more than 24 hours, shall be labeled with a 7-day disposition date, which is the day of opening or preparation plus six days. Please label all required foods with a disposition date.</p>	10/18/19	
3-701.11A	<p>A container holding batter, stored on top of the GE freezer, was moldy. Food shall be safe. Please hold batters in cooler at 41F or lower, and discard six days after preparation. CORRECTED ON SITE by disposal.</p>	COS	
7-204.11	<p>The chlorine concentration in a container of sanitizer, stored by the salad prep cooler, was greater than 200 ppm. Chlorine concentration shall be 50 to 100 ppm. Please use test strips to check concentration of sanitizers each time they are prepared and during use.</p>	10/18/19	
4-601.11A	<p>PREP HALLWAY</p> <p>Dried debris observed on the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can opener blade area after use, or at a minimum of every four hours while in continual use.</p>	10/18/19	
4-601.11A	<p>Dried food splatters observed on the shaft and stand of the Hobart mixer, and on the head of the Rival mixer. Food may be contaminated by falling debris. Please wash, rinse, and sanitize all parts of both mixers after use, and protect bowls from contamination when not in use.</p>	10/18/19	

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4-901.11	<p>PREP HALLWAY</p> <p>Some of the equipment, stored on the clean equipment rack, were wet-nested. Equipment shall be thoroughly air dried after cleaning. Please allow to dry before stacking nested.</p>	10/18/19	
6-501.110B	<p>Jackets and an apron were hanging on a rack of clean equipment. Personal items shall be stored in a designated location where food, clean equipment, clean utensils, single-use items, and clean linens cannot be contaminated. Also, soiled laundry shall be stored in a non-absorbent container in a location where food and food-related items cannot be contaminated. Please designate a location to store personal items.</p>	10/18/19	
6-501.18	<p>The handwashing sink was dirty. Sinks shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of sink, faucet, and handles.</p>	10/18/19	
4-402.11A	<p>There was no caulk between the back of the handwashing sink and the wall. Permanent equipment shall be sealed to the wall. Please seal sink to wall with caulk.</p>	11/6/19	
6-501.14A	<p>Debris accumulation observed on the floor fan. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blade of fan.</p>	10/19/19	
6-501.14A	<p>WAREWASHING ROOM</p> <p>Debris accumulation observed on the two black fans and on the gray/white fan. Please clean all surfaces and blades as often as needed to keep clean.</p>	10/19/19	
6-501.110B	<p>Employee purse and a container of CD's were stored above clean equipment. Personal items shall be stored in a designated area where clean equipment cannot be contaminated.</p>	10/18/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jessica McGee, Kitchen Mngr. Date: October 18, 2019

Inspector: Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Nov. 6, 2019



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ESTABLISHMENT NAME Lady Di's Shamrock		ADDRESS 3413 Rosener Road		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION Walk-in freezer, ambient		TEMP. in ° F 0	FOOD PRODUCT/ LOCATION Walk-in cooler: ambient, baked potatoes, cooked taco meat		TEMP. in ° F 34, 41, 41
			Walk-in beer cooler, ambient		32

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7-201.11B	WAREWASHING ROOM Detergent and bleach were stored on the shelf above the sinks. Chemicals shall be stored below clean equipment. Please store all chemicals separately from or below sinks and other clean equipment.	10/18/19	[Handwritten Initials]
7-102.11	MOP/CHEMICAL ROOM Two spray bottles, one with yellow liquid, the other with green liquid, were not labeled. Working containers of cleaners or other chemicals shall be labeled with the common name of the contents. Please label bottles.	10/18/19	
7-202.12A	Three cans of Hot Shot insecticide and one can of Raid insecticide were not labeled for use in a food facility. Insecticides shall be labeled for use in a food facility, and used according to manufacturer's label directions. Please remove these insecticides from the facility.	10/18/19	
3-302.11A	BACK STORAGE AND WALK-IN COOLERS Raw hamburger was stored above steaks in the walk-in cooler. Food shall be stored to prevent cross contamination. Please store food in the following vertical order: raw poultry on bottom, then ground meats (beef and pork), then whole muscle meats (ribs, steaks, roasts), then fish and seafood. All other food is stored above these foods.	10/18/19	
3-302.11A	Raw beef was stored above shrimp inside the walk-in freezer. Please store food in the vertical order outlined above.	10/18/19	
7-201.11B	Cans of butane were stored above single-use items and food. Toxics shall be stored separately or below food and food-related items. Please store butane where food and related items cannot be contaminated.	10/18/19	

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4-501.14C	WAREWASHING ROOM, continued Grease accumulation observed on the inside top of the mechanical warewasher. Warewashing equipment shall be cleaned at least daily. Please schedule daily cleaning of all warewashing equipment.	10/18/19	[Handwritten Initials]
4-402.11A	The sink was not sealed to the wall with caulk. Please seal sinks to the wall with caulk.	11/6/19	
6-501.12A	STAFF TOILET AND MOP ROOM The toilet was dirty. Toilets shall be cleaned at least daily. Please clean all surfaces of toilet at least daily, more often if needed to keep clean.	10/18/19	
3-304.12B	BACK STORAGE ROOM WITH WALK-IN COOLERS The handle of a scoop was in contact with the salt inside a plastic container holding salt. Please store the handle of the scoop above the salt to protect the salt from contamination.	10/18/19	
3-304.12E	BEVERAGE PREP AREA The ice scoops were stored on top of the ice maker. In-use utensils shall be stored on a clean and sanitized surface. Please store scoops in or on a surface that is clean and sanitized at least daily.	10/18/19	
4-904.11B	Utensils were stored with their handles down. Unwrapped utensils shall be stored with their handles up to prevent contamination of food surface when retrieving utensil.	10/18/19	
4-901.11A	Glasses were wet-nested. Please allow complete air drying before storing nested.	10/18/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *J. McGee* Jessica McGee, Kitchen Mngr. Date: October 18, 2019

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Nov. 6, 2019



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ESTABLISHMENT NAME Lady Di's Shamrock		ADDRESS 3413 Rosener Road		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Dessert cooler, ambient		41
			Beer chest cooler/bar, ambient		33
			Refrigerator/freezer/bar, ambient		43, 10
			Half and Half, refrigerator in bar		43

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4-101.11A	BEVERAGE PREP / ICE MAKER AREA The bucket used to transport ice may not be food safe. Food contact surfaces shall be made of materials that will not impart deleterious substances to the food. Please provide documentation that the bucket is food grade, or replace with a food-grade bucket.	10/25/19	J.
3-501.16A	BAR The ambient temperature of the refrigerator was 43F, and the Half and Half in the refrigerator had a temperature of 43F. Food shall be held at 41F or lower. CORRECTED ON SITE by adjusting thermostat; final ambient temperature was 40F.	COS	

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5-205.11B	BEVERAGE PREP / ICE MAKER AREA The handwashing sink was used for dumping and ice melt. Handwashing sinks shall be used only for handwashing. Please do not use any handwashing sink for anything except handwashing. CORRECTED ON SITE by discussion with staff.	COS	J
6-501.18	The handwashing sink was soiled from dumping beverages. Please clean the sink as often as needed to keep clean.	10/18/19	
6-501.12A	The wall around the handwashing sink was dirty. Physical facility shall be clean. Please clean wall as often as needed to keep clean.	10/19/19	
4-402.11A	The handwashing sink was not caulked. Please add caulk to seal the sink to the wall.	11/6/19	
4-601.11C	BAR Debris/mold observed on the door glide ledges of the chest beer coolers. Please clean the ledges as often as needed to keep clean.	10/18/19	
4-402.11A	BANQUET STATION The handwashing sink was not caulked. Please add caulk to seal the sink to the wall.	11/6/19	
5-501.113	OUTSIDE The lids on the dumpster were open. Lids shall be closed on outside trash receptacles. Please ensure all staff close lids after dumping in trash.	10/18/19	

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Inspector: <i>Rosemier</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. 6, 2019