



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

TIME IN	8:50am	TIME OUT	11:45pm
DATE	1-3-19	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: Bonne Terre BP	OWNER: Dawne Young	PERSON IN CHARGE: Christine Flynn
ADDRESS: 416 Benham Street	ESTABLISHMENT NUMBER: 0238	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-358-0044	FAX: 573-358-3922
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
<b>Employee Health</b>							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control (procedures / records)	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	<b>Consumer Advisory</b>		
<b>Approved Source</b>							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	<b>Chemical</b>		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	<b>Conformance with Approved Procedures</b>		
<b>Protection from Contamination</b>							
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	<input checked="" type="checkbox"/>					
IN <input type="checkbox"/> OUT <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
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<b>Utensils, Equipment and Vending</b>				
<b>Food Identification</b>									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Prevention of Food Contamination</b>									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<b>Physical Facilities</b>				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge/Title: <i>Christine Flynn</i>	Christine Flynn	Date: January 3, 2019
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947
		EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 1-24-19



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	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot bar: chicken strips, potato wedges,		149, 155	Chicken from fryer		114, adj to 174
corn dogs, burrito		124, 125	Hot held hot dogs in retail		123, adj 164
Pizza prep cold holding: amb,		28	Nacho cheese		138
mushrooms, beef, cheese		49, 41, 41	Beverage cooler		34
Kitchen chest freezers #1, #2		10, 0	Sandwich cooler		34

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.**

3-501.19	Corn dogs and burritos in the hot bar were measured at 124F and 125F respectively. Signage at the hot bar indicates that food is held by time but there is no system in place to indicate when the food was removed from temperature control and when it must be discarded. If time without temperature control is used and the public health control for potentially hazardous foods; 1.) a written procedure must be in place indicating the process by which food will be held in this manner, 2.) the food must be marked to indicate the time that is four hours past the point in time when the food was removed from temperature control and, 3.) the food must be discarded at the end of the four hour period. Individual batches of food held in this manner must be marked separately from the same type of food prepared at different times. Newly prepared food may not be added to an a container of a previously prepared batch. Time as a public health control will be established at the time of this inspection for foods offered on the hot bar.	1-3-19	
6-501.111	Rodent droppings were observed at various places in the facility such as in under counter storage in the kitchen and service area, in cabinets below the soda fountains and on the floor in the ware washing area. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures should include: 1.) Sealing points of entry into the building such as holes in interior and exterior walls and gaps around pipes and conduit entering the building, 2.) Removing clutter and unused equipment inside and outside the building to prevent harborage conditions, 3.) Keeping the premises free of food debris and, 4.) Using traps and/or professional control services. Take action to minimize the presence of pest.	1-24-19	

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.**

4-601.11C	Dirt, dust, food residue and debris was observed on various surfaces throughout the kitchen area including: table surfaces, storage and shelving, under counter spaces and on equipment surfaces. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen area.	1-24-19	
3-304.14	A spray bottle labeled 'disinfectant/mold killer' was observed in the kitchen area. According to the employee, the solution is a general purpose cleaner and is used to clean counter surfaces. Use an approved sanitizer prepared at an approved concentration to clean counter, cabinet and equipment surfaces in the food preparation area. COS by providing a bucket of chlorine bleach prepared at 50 - 100 ppm.	COS	
4-203.11B	A metal stemmed thermometer observed on the counter in the kitchen was observed to indicate an ambient are temperature of 110F. Food thermometers shall be accurate to within two degrees F. COS The thermometer was discarded and a new digital thermometer provided.	COS	
4-601.11C	A dead insect was observed in a plastic condiment storage drawer below the pizza oven. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the drawers.	1-24-19	
6-501.12A	Food debris and dirt was observed on the floor and base molding throughout the kitchen area, especially below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floors, walls and base molding in the kitchen.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Mini cooler		34		
Ice cream freezer		0		
Hot held pizza		167		
Walk-in cooler		32		
Walk-in freezer		0		

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7-201.11	A spray bottle of approved insecticide spray was observed on the shelf with food and above food preparation surfaces. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. COS by removing the insecticide.	COS	
3-501.17A	Containers of sliced lunch meat were observed in the pizza prep cooler bearing stickers dated 12/27. According to the kitchen employee, the date is the date of preparation. The employee further indicated that the sticker was not changed when new food was added to the container on 12/31/18. Potentially hazardous food held refrigerated shall be accurately marked with a discard date that is six days from the date of preparation of opening. Fresh food should not be added to a container that previously held older food without first washing, rinsing and sanitizing the container.	1-24-19	
4-601.11A			
4-601.11A	Food debris was observed on a vegetable cutter stored at the pizza prep station. Food contact surfaces shall be clean to sight and touch. COS by moving the equipment to ware washing.	COS	
3-501.16B	Canned mushrooms held in the cold wells of the pizza prep cooler was measured at 49F. Potentially hazardous foods held refrigerated shall be held at 41F or less. According to the manager, the mushrooms were not refrigerated prior to placing in the cold well. Please pre-cool perishable canned foods prior to placing in cold holding.	1-24-19	
4-202.11	A pan with a damaged non-stick surfaces was observed in clean storage in the ware washing room. Multi-use food contact surfaces shall be free of cracks, breaks, chips, inclusions, pits and similar imperfections that adversely affect cleaning and sanitation. Please remove the pan from use.		

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4-601.11C	An accumulation of food debris was observed inside the pizza prep cooler and in the cooler door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the interior of the cooler and the door seals. The facility does not have test strips to ensure that the chlorine sanitizer is prepared at the proper concentration. Please obtain chlorine test strips. An accumulation of breeding debris was observed in the bottom of the chicken breeding station cabinet. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area. The hand wash sink in the ware washing room is dirty and drains very slowly. Plumbing fixtures such as hand wash sinks, toilets and urinals shall be cleaned as often as necessary to keep them clean. Please clean the sink. A plumbing system shall be maintained in good repair. Please restore adequate drainage to the sink. Sleeves of foam cups and boxes of single use items were stored on the floor in the ware washing room. Single use items shall be protected from contamination by storing them at least six inches off of the floor. A cloth towel was used as a drain/drip surface for cleaned food equipment at the three compartment sink. Drain surfaces shall be smooth, easily cleanable and non-absorbent. Please discontinue using towels for this purpose.	1-24-19	
4-302.14			
4-601.11C			
6-501.18			
5-205.15B			
4-903.11A			
4-101.19			

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3-401.11A 3	Chicken from the fryer was measured at 114F. The employee cooked the food to the pre-set cooking time for the kind of food indicated on the frying equipment. Raw chicken must be cooled to an internal temperature of 165F. COS The chicken was dropped back into the oil and cooked to a temperature of 174F. Use a food thermometer to ensure that food is cooked to the proper temperature.	COS	
4-601.11A	Food debris was observed of various pieces of food equipment stored in clean storage in the ware washing room. Food debris was observed of food equipment drying on the three compartment sink drain board. Food contact surfaces shall be clean to sight and touch. COS by moving the equipment to the wash basin.	COS	
3-501.16A	Hot held hot dogs on the central island were measured at 123F. Potentially hazardous foods held hot shall be held at 135F or greater. COS by adjusting the temperature. The hot dogs were measured at 164F after 30 minutes.	COS	
4-601.11A	Food splatters were observed inside the microwave on the central beverage island. Food contact surfaces shall be clean to sight and touch. Please clean the microwave interior as often as necessary.	1-3-19	
3-501.17A	Various chubs of opened lunch meats were observed in the walk-in cooler without discard dates. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days after preparing or opening. COS by marking with a discard date.	COS	

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4-903.11A	Sleeves of foam cups were stored adjacent to an open drain in the cabinet below the soda fountain. Single service items shall be protected from sources of contamination. Please do not store food related items in this cabinet.	1-24-19	
4-501.11B	The door of the ice machine is broken. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please repair the door.		
3-305.11A	An employee was observed attempting to clean an interior part of the ice machine located above exposed ice with a bleach solution measured at a concentration greater than 200 ppm. Food shall be protected from sources of contamination. Please protect the ice from contamination by removing parts that must be cleaned or removing the ice from the unit prior to cleaning. COS by discussion with the manager.	COS	
4-601.11C	An accumulation of dried cheese was observed on the dispensing nozzle and on the underside of the Gehl dispenser in the retail area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.	1-24-19	
4-601.11C	Dust and debris was observed on the surface of the central beverage island in the retail area, especially below equipment. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		

EDUCATION PROVIDED OR COMMENTS

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Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 1-24-19



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3-302.11A	Raw shell eggs were stored above ready to eat foods in the walk-in cooler. Foods shall be prevented from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by relocating the eggs.	COS	
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4-903.12A	Sleeves of plastic lids were stored below the sink in the central beverage island. Single service items may not be stored below unshielded drain lines. Please relocate the lids.	1-24-19	
3-602.11	Ham and turkey sandwiches prepared on the premises were offered for sale in the sandwich cooler in the retail area. These sandwiches were not adequately labeled. Label information shall include: The name of the food, a complete list of ingredients including major allergens, the name and place of the business and, a declaration of weight or quantity.		
3-305.11	Cases of potato wedges and buns were observed on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store these items off of the floor.		
3-305.11	Cases of food were observed on the floor in the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store these items off of the floor.		
4-601.11C	Mold was observed on gravity fed trays dispensing milk products in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the trays.		
4-101.19	The toilet seat in the men's room is worn through to the particle board substrate. Surfaces requiring frequent cleaning shall be smooth and non-absorbent. Please replace the toilet seat.		

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Inspector:		Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	John Wiseman	(573)431-1947	1507	Follow-up Date:	1-24-19