



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

TIME IN	10:53 AM	TIME OUT	1:09 PM
DATE	May 22, 2020	PAGE	1 of 3

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: Barney's Gas and Minimart		OWNER: Steve Erchien		PERSON IN CHARGE: Tracy Skaggs/Cashier	
ADDRESS: 9217 Berry Road			ESTABLISHMENT NUMBER: 0006		COUNTY: St. Francois
CITY/ZIP: Bonne Terre, 63628		PHONE: (%73) 358-7005		FAX: NA	
P.H. PRIORITY : <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L					
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" 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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled On a follow 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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	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"/> 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"/> 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"/> OUT	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	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Tracy Skaggs/Cashier		Date: May 22, 2020	
Inspector: Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: June 5, 2020



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ESTABLISHMENT NAME Barney's Gas and Minimart		ADDRESS 9217 Berry Road	CITY /ZIP Bonne Terre, 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Kenmore Freezer		0	Milk and Macaroni Salad from the Walk-in Cooler
Beer Cooler		41	Deli Cooler
EdsaeFreezers 1, 2		20, 0	
Icecream Freezer		19	
Walk-in Cooler		49	

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
7-201.11B & 7-202.11A	Tomcat Rodent Killer was observed to be stored above granulated sugar inside the storage room. Toxic or poisonous substances shall be stored where they are separated from and not above food, food equipment or single service items. Also the rodent killer is not labeled as appropriate for use within a food establishment. Only those chemicals which are approved for usage within a food establishment shall be used. Please remove the rodent killer from the facility and do not store toxic material above food, food equipment or single service items.	5/22/2020	TS
3-501.16A 2	The walk in cooler was found to maintain a temperature of 49F with Potentially Hazardous Food (PHF) from within the cooler registering at 48 and 49F. PHFs shall be kept below 41F when in cold storage. Please dispose of PHFs that were above 41 for over four hours and remove other PHF to operating coolers that can maintain a temperature of 41F or less and repair the walk in cooler. Note: Food that was disposed including: six packages of hot dogs, four containers of macaroni salad, eight Lunchables, five packages of bologna, nine cartons of eggs and six bottles of milk were disposed of and denatured with bleach. The milk which had arrived less than one hour ago was moved to the deli cooler until the walk in is fixed.	5/22/2020	
4-601.11A	A build up of debris, possibly mold, was observed on several of the soda dispenser nozzles. Food Contact Surfaces shall be kept clean to sight and touch. Please wash, rinse and sanitize the soda nozzles to eliminate potential mold growth.	5/22/2020	
3-302.11A	Ground beef was observed to be stored over Ready To Eat Corn Dogs and Fried Chicken inside the Edessa Freezer. Foods shall be protected from cross contamination while in storage by storing them in the proper order listed from top to bottom as: Ready To Eat Foods, Fish and seafood, whole muscle beef and pork, ground beef and pork and lastly chicken and other poultry products. Please properly store food to prevent cross contamination.	5/22/2020	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		
6-501.12A	Spider webs were observed on the lower wall between the cricket cabinet and the shelving across from it. Physical facilities shall be cleaned at a frequency sufficient to keep them clean. Please clean up the spiderwebs.	5/22/2020	TS
6-501.11	Wood paneling inside the storage room just to the right and above the entrance shows signs of decay. Physical facilities shall be kept in good repair. Please repair or replace the paneling.	6/5/2020	
6-501.112A	Dead flies, rodent droppings and spiderwebs were observed to be on shelving and near the ceiling inside the storage room. Evidence of pests shall be removed from the establishment to prevent a potential buildup and the establishment shall be monitored for a return of these signs which will indicate a pest infestation. Please clean up the evidence of pests and monitor for any return of them.	5/22/2020	
4-501.11A	The Kenmore freezer in the storage room had an accumulation of ice within. Equipment shall be maintained in good condition and operate as intended. Ice buildup can interfere with the function of the freezer and potentially contaminate food. Please clear out the ice from the freezer and ensure the defrost function works properly.	5/22/2020	
6-501.12A	A yellow fluid was observed pooling in the bottom of the cabinet beneath the soda syrup dispensers and behind the compressor. Physical facilities shall be cleaned as often as necessary to prevent the build up of debris. Please clean the fluid and locate and eliminate the source of the fluid.	5/22/2020	
4-601.11C	Dust and mildew were observed to be coating most if not all of the plastic slides and shelves that dispense bottles in the walk in cooler. Non-Food Contact surfaces shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the slides and shelving.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i>	Tracy Skaggs/Cashier	Date: May 22, 2020
Inspector: <i>[Signature]</i>	Donovan Kleinberg	Telephone No. (573)431-1947
	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: June 5, 2020



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6-501.12A	Dust was observed on the floor of the back room in the walk in cooler. Physical facilities shall be cleaned as often as needed to prevent an accumulation of dust. Please clean the floors of the back walk in cooler.	5/22/2020	TS
5-205.11B	The handwash sink behind the deli cooler was filled with plastic piping. Handwash sinks shall not be used for any purpose other than hand washing. Please clear out the handwash sink.	5/22/2020	
4-501.11A	Several lights in the walk in cooler were nonfunctional. Equipment shall be maintained in good repair and operate as intended. Please replace the lights.	6/5/2020	

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