



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

TIME IN	10:50 AM	TIME OUT	12:47 PM
DATE	June 9, 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: Dairy Queen	OWNER: H and J Frozen Assets (John & Stephanie Owings)	PERSON IN CHARGE: Richard Volppe /Manager
ADDRESS: 1006 Highway K	ESTABLISHMENT NUMBER: 0181	COUNTY: St. Francois
CITY/ZIP: Bonne Terre, 63628	PHONE: (573) 358-4200	FAX: NA
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 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		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-16797 Exp 6-30-2020	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			<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 OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN 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			<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 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 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			IN OUT N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
IN OUT N/O <input checked="" type="checkbox"/> A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
IN OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Richard Volppe</i> Richard Volppe /Manager	Date: June 9, 2020
Inspector: <i>Donovan Kleinberg</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 11, 2020



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ESTABLISHMENT NAME Dairy Queen		ADDRESS 1006 Highway K		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in Cooler; Ambient and Ice Cream Mix		38, 40	Hamburger Freezer Ambient		10
Walk-in Freezer Ambient		0	Fry Freezer Ambient		0
Bev Air Hotdog Cooler Ambient		31	Burger Off Grill		158
Bev Air Cooler Ambient		30	Burger Prep Table Top; Sliced Tomato and Lettuce		48, 40
Bev Air Freezer Ambient		0	Burger Prep Table Bottom Ambient		33

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)	Initial
4-601.11A	There was a accumulation of metal particles observed inside the head of the table mounted can opener in the prep area; this poses the risk of potential contamination. Food Contact Surfaces shall be kept clean to sight and touch. Please wash, rinse and sanitize the table mounted can opener.	6/9/2020	
3-501.16A2	Sliced tomatoes stored in the burger prep table had a observed temperature of 48 Fahrenheit. Potentially Hazardous Foods (PHFs) shall be held cold at 41 Fahrenheit or lower. Other temperatures from the table were within normal ranges. Please ensure foods are properly cooled after prep before being placed in service tables. CORRECTED ON SITE by discarding the tomatoes.	COS	
4-601.11A	There was mold observed growing on the upper surfaces of the deflector in the ice machine. Food Contact Surfaces shall be kept clean to both sight and touch. Please dispose of all ice inside the ice machine and wash, rinse and sanitize the interior parts of the ice machine.	6/9/2020	

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
4-501.11B	The interior side of the door to the walk-in cooler was observed to have damage to the lower corner. Doors, seals and gaskets of equipment shall be maintained in good repair. Please replace the door. NOTE: The owner stated that the replacement door had been ordered and was inside the establishment and merely needed to be installed when a technician was available.	6/23/2020	
6-501.11	There were several stains observed on the ceiling in the back preparation and storage area; these stains could indicate the presence of leaks. Physical facilities shall be maintained in good repair. Please replace or paint over the stained tiles and observe for the return of stains which would indicate a leak that needs repairing.	6/23/2020	
6-501.18	The piping underneath the three vat sink was observed to have an accumulation of debris. Plumbing fixtures shall be kept clean. Please clean the piping underneath the three vat sink.	6/9/2020	
3-301.11C	Employee food was observed stored in the walk-in cooler without being in a labeled container. Employee food shall be stored on a bottom shelf inside a specifically labeled container to minimize chances of cross contamination. Please store employee food inside a labeled container.	6/9/2020	
6-501.14A	The condenser fans in both the walk-in cooler and walk-in freezer were observed to have debris, possibly mold, building up on the grates. Intake and exhaust vents shall be kept clean to prevent them from becoming potential sources of contamination. Please wash, rinse and sanitize the condenser fans.	6/9/2020	
4-204.112B	There was no ambient temperature thermometer observed inside the walk-in cooler. Coolers that hold Potentially Hazardous Food shall have a permanent or integral thermometer to measure ambient temperature. Please install a ambient air temperature measuring thermometer in the walk-in cooler.	6/16/2020	

EDUCATION PROVIDED OR COMMENTS

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Service Line Milk Cooler Ambient		34			
Shake Mix Cooler Service; Ambient and Mix		37, 38			
Shake Mix Drive-Up; Ambient and Mix		37, 39			
Drive-Up Freezer Ambient		11			
Ice Cream Cake Freezer Ambient		11			

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4-601.11C	There was an accumulation of debris and spills observed in the bottom of the drive-up freezer. Non-Food Contact (NFC) Surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the drive-up freezer.	6/9/2020	
4-601.11C	There was an accumulation of grease and debris on the door slides of the fry freezer. NFC Surfaces shall be kept free of an accumulation of debris. Please clean the door slides of the fry freezer.	6/9/2020	
4-501.11A	One of the freezers in the service line was non-operational. Equipment shall be in good repair and function as intended. Please repair or replace the freezer. NOTE: According to the owner the freezer was on a work order and they had ordered a replacement but received a cooler instead.	6/23/2020	
4-601.11C	The tops of the deep fryers were observed to have an accumulation of food debris. NFC Surfaces shall be kept free of an accumulation of debris. Please clean the deep fryers.	6/9/2020	
6-202.15A3	The bottom sweep on the door to the play area was observed to let in daylight. Outer openings shall be tight sealing in order to prevent potential pest infiltration. Please replace the bottom sweep on the door.	6/16/2020	

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