



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

TIME IN	9:12 AM	TIME OUT	1:54 PM
DATE	July 15, 2020	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: Goose Creek Market and Pub		OWNER: Mike Reinsmith	PERSON IN CHARGE: Julie Larkin	
ADDRESS: 6161 Office Drive		ESTABLISHMENT NUMBER: 1324	COUNTY: 187	
CITY/ZIP: French Village, 63036		PHONE: (573) 358-5672	FAX: (573) 358-5672	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 checked="" 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 <u>TBD</u> Results <u>Pending</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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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 type="checkbox"/>	<input checked="" 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		
		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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>	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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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: <i>[Signature]</i> Julie Larkin		Date: July 15, 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: 7/29/2020



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

ESTABLISHMENT NAME Goose Creek Market and Pub		ADDRESS 6161 Office Drive		CITY /ZIP French Village, 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Whirlpool Freezer, Cooler Ambients		0, 33	Pizza Prep Cooler Top: Sliced Tomatoes, Diced Tomatoes		51,* 48*
Freezer 1, 2, 3 Ambients		20, 19, 9	cont.; Ham, Pepperoni, Sausage, Hard Boiled Eggs		47,* 40, 41, 41
Kool-It Deli Cold Hold Ambient		33	Hothold Buffet Line; Gravy, Scrambled Eggs		144, 146
Burger Off Grill		191	Hotheld Nacho Cheese		86*
Pizza Prep Cooler Bottom Ambient		40	Walk-in Cooler Ambient		40

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	The upper surfaces of the interior of the microwave were observed to have food splatter which could pose the potential of contamination of food by drippage. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please wash, rinse and sanitize the upper surface of the interior of the microwave.	7/15/2020	JL
4-601.11A	The blade and housing of the table mounted can opener were observed to have an accumulation of food debris. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the blade and housing of the table mounted can opener.	7/15/2020	
4-601.11A	Food debris was observed on the housing surrounding the blade on the deli slicer. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the housing surrounding the blade of the deli slicer.	7/15/2020	
3-501.17B	Potentially Hazardous Foods (PHFs) inside the pizza prep cooler were observed without a discard date. PHFs that are either made on site or from a opened commercially prepared package, and intended to be held on site for more than 24 hours, shall be marked with a seven day disposal date starting from the date of preparation or opening. Please mark all opened commercial containers or prepared on site PHFs inside the pizza prep cooler with a seven day discard date.	7/15/2020	
3-501.17A	A pitcher of waffle or pancake mix was observed stored inside the walk-in cooler without a discard date. PHFs prepared on site and held for more than 24 hours shall be marked with a seven day discard date starting from the date of preparation. Please mark the waffle/pancake mix with a discard date.	7/15/2020	
3-501.18A3	A package of sausage inside the walk-in cooler was marked with a date of 6/18. PHFs shall be discarded when they exceed the time labeled on their package unless they were frozen. Please discard the sausage or if recently removed from freezer label with a proper seven day discard date.	7/15/2020	

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
4-601.11C	The bottom of freezer 3 was observed to have a large accumulation of spilled food debris on the bottom of the freezer. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean out the bottom of freezer 3.	7/15/2020	JL
6-501.14A	Both of the floor mounted fans inside the kitchen area were observed to have an accumulation of dust on the front and back grates. Ventilation systems shall be kept clean to prevent them from becoming potential sources of contamination. Please clean both floor mounted fans inside the kitchen area.	7/15/2020	
4-601.11C	The majority of equipment inside the kitchen has a minor accumulation of dust or food debris including the oven, the freezers, shelving, piping, boxes, cans of food and dispenser equipment. Please perform a deep cleaning of surfaces inside the kitchen area to clean up the debris.	7/29/2020	
4-501.11B	The door seals on both doors of the Kool-It deli cold hold were observed to be broken and loose. Doors, seals, gaskets and kick plates of equipment shall be kept adjusted, tight and intact. Please repair or replace the door seals on the Kool-It deli cold hold.	7/29/2020	
4-501.11B	The sliding doors on the Snickers Ice Cream Cooler were partially off the track and difficult to open. Doors, seals, gaskets and kick plates of equipment shall be kept in good adjustment, tight and intact. Please adjust or repair the sliding doors of the cooler.	7/29/2020	
6-501.11	Paint was observed to be peeling and coming up off the wall near the shelves next to the three freezers. Physical facilities shall be maintained in good repair and condition. Please remove the peeling paint and repaint the wall.	7/22/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Julie Larkin* Julie Larkin Date: July 15, 2020

Inspector: *Donovan Kleinberg* Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. 1686 Follow-up: Yes No Follow-up Date: 7/29/2020



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ESTABLISHMENT NAME Goose Creek Market and Pub		ADDRESS 6161 Office Drive		CITY /ZIP French Village, 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Snickers Freezer Ambient		0	Sliced Tomatoes, Diced Tomatoes and Ham at 10:30 AM		46, 46, 44
Beer Cooler 1, 2 Ambients		36. 39			

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.			
3-501.16A2	Upon temperature measuring at 9:20 AM the sliced tomatoes, diced tomatoes and ham inside the cold wells on the top of the pizza prep cooler were registered at 51, 48 and 47 Fahrenheit respectively. PHFs held cold shall be held at 41 Fahrenheit or lower. Please ensure PHFs are held below 41 Fahrenheit in cold storage and the time they spend outside of temperature control is kept to a minimum. Other foods inside the cold wells were at acceptable temperatures and the Person In Charge mentioned they had left the ham and tomatoes out for food prep. The tomatoes and ham were rechecked at the time of 10:30 AM where they registered at 46, 46, and 44 Fahrenheit. After this the staff was asked to move these items into the freezer to drop them to an appropriate temperature within the remaining two hour time span. At 12:02 PM the temperatures were checked again resulting in 44, 45 and 39. CORRECTED ON SITE by discarding the tomatoes which were still not at proper temperature.	COS	
4-601.11A	The interior of the toaster was observed to have a large accumulation of food debris within. FCSs shall be kept clean to both sight and touch. Please clean the inside of the toaster.	7/15/2020	
3-501.16A1	Upon checking the temperature of the hotheld nacho cheese dispenser was registered at 86 Fahrenheit; the Person In Charge stated that the dispenser broke and they had been microwaving the cheese occasionally. PHFs shall be held hot at 135 Fahrenheit or greater continuously. Please ensure PHFs held hot are held at 135 Fahrenheit or greater under continuous temperature control and do not use the nacho cheese dispenser to hold nacho cheese until it is either repaired or replaced and proven to hold PHFs at 135 Fahrenheit or greater. CORRECTED ON SITE by disposing of the nacho cheese.	COS	
4-601.11A	White debris, potentially mold, was observed on the inside of the soda nozzles at the self-serve soda machine. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the nozzles at least once every day.	7/15/2020	

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	The exterior of the hood over the pizza prep table and pizza oven was observed to have an accumulation of dust. NFC surfaces shall be kept free of an accumulation of debris. Please clean the exterior of the hood over the pizza prep table and pizza oven.	7/15/2020	
4-601.11C	The bottom of the pizza prep cooler was observed to have an accumulation of food debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the pizza prep cooler.	7/15/2020	
4-501.11B	The bottom door seal on the right door of the pizza prep cooler bottom was observed to be lifting off of the door. Doors, seals, gaskets and kick plates of equipment shall be maintained in good adjustment, tight and intact. Please repair or replace the door seal.	7/29/2020	
4-601.11C	The top of the pizza oven was observed to have an accumulation of food debris and dust. NFC surfaces shall be kept free of an accumulation of debris. Please clean the top of the pizza oven.	7/15/2020	
3-304.12C	Two pizza peels were observed to be stored on top of the pizza oven. In-use utensils shall only stored no pieces of equipment if those pieces are washed, rinsed and sanitized at least once every four hours to prevent potential contamination of the in-use utensil. Please store the peels in a proper location which cleaned frequently.	7/15/2020	
4-903.11A2	Several pans and bowls stored underneath the food preparation table were observed to have dust and food debris spilled onto them. Utensils shall be stored in a cool dry location where they are not exposed to splash, dust or other potential contamination. Please store pans, bowls and other utensils in a location where they are not exposed to dust.	7/15/2020	
4-601.11B	An accumulation of baked on grease was observed on the vent hood above the deep fryers and grill. NFCs shall be kept free of encrusted grease. Please clean and degrease the vent hood.	7/16/2020	

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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: 7/29/2020



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4-601.11A	The holder for the soda gun at the bar in the tavern was observed to have an accumulation of debris and spills. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the holder for the soda gun.	7/15/2020	SL
4-501.114A	The soda gun was soaking in a bucket of sanitizer. Upon measuring the sanitizer no detectable sanitizer was found. Chlorine sanitizers shall be used at a concentration of 50-100ppm in order to properly sanitize FCSs which can be attained by added a half teaspoon to a single teaspoon of regular unscented bleach to a gallon of water. Please ensure sanitizing solutions are mixed to correct concentrations by the use of test strips.	7/15/2020	
4-601.11A	There was mold observed growing on the deflector inside the ice machine. FCSs shall be kept clean to both sight and touch. Please dispose of the ice inside the ice machine and wash, rinse and sanitize the interior parts in order to kill the mold.	7/16/2020	
3-501.14B	The sliced and diced tomatoes and ham in the pizza prep cooler were the only items out of accepted temperature for cold holding of PHFs which is 41 Fahrenheit or below. The Person In Charge stated those were the items she had prepped this morning. Please ensure foods are prepped quickly and placed as soon as possible into temperature control. The cold wells in the pizza prep cooler are inadequate for cooling down foods that have been allowed to warm and should not be used as a substitute for the walk-in cooler or other cold holding units.. CORRECTED ON SITE by a discussion with the Person In Charge.	COS	
3-302.11A1	Raw pork was observed to be stored with various types of Ready To Eat(RTE) food including ice cream. Raw animal meats shall be stored separate from RTE food and in proper vertical order which from the top down is; RTE food, Whole Muscle Beef and Pork, Ground Beef and Pork, Poultry Products. Please store food in proper vertical order in order to prevent potential cross contamination.	7/15/2020	

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4-501.11A	The nacho cheese dispenser's heating element was not operation, the Person In Charge confirmed it was broken. Equipment shall be maintained in good repair and condition. Please either repair, replace or dispose of the nacho cheese dispenser and do not use it to hold PHFs until it is replaced or repaired.	7/29/2020	SL
4-601.11C	Wire shelving inside the walk-in cooler was observed to be dusty and dirty. NFCs shall be kept free of an accumulation of debris. Please clean the shelving inside the walk-in cooler.	7/16/2020	
6-501.14A	The fans on the condenser inside the walk-in cooler were observed to have dust on the grates. Ventilation systems shall be kept clean to prevent them from becoming potential sources of contamination. Please clean the grates of the fans on the condenser inside the walk-in cooler.	7/15/2020	
6-501.14A	The vent in the ceiling of the men's bathroom at the tavern was observed to have an accumulation of dust. Ventilation air intake and exhaust vents shall be kept clean to prevent them from becoming a potential source of contamination. Please clean the vent.	7/15/2020	
3-304.14E	The bucket of sanitizer for the kitchen was observed being stored inside the basin of the three vat sink. This is not a proper storage area for sanitizer and it should be placed in a different location where it can still be easily accessed such as on top of a crate or just under the three vat sink.	7/15/2020	
4-601.11C	The bottom of beer cooler 2 was observed to have a large accumulation of water pooling in the bottom of the cooler. NFC surfaces shall be kept free of an accumulation of debris. Please clean out the excess water from the bottom of the beer cooler.	7/15/2020	
6-501.12A	The floors of the kitchen had an accumulation of food debris and grease spills. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors of the kitchen.	7/15/2020	

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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:	7/29/2020



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2-301.14H	Kitchen staff was observed putting on single-use disposable gloves without previously washing their hands. Hands shall be washed before applying gloves in order to prevent potential contamination of the gloves. Please ensure all staff know to wash their hands before applying gloves. CORRECTED ON SITE by discussion with staff.	COS	JL
7-201.11	A jug of hand sanitizer was observed stored next to the Kool-It Deli Cold Hold and amongst food items. Potentially toxic or poisonous materials shall be separated from food, food equipment and single-service items and shall not be stored above them. Please properly store the hand sanitizer. CORRECTED ON SITE by moving the sanitizer	COS	

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6-501.11	There are several broken floor tiles in the walk in freezer. Physical facilities shall be maintained in good repair and condition. Please replace the broken floor tiles.	7/29/2020	JL
6-501.18	The far right vat of the sinks inside the bar had food debris inside the drain. Plumbing fixtures shall be kept clean. Please clean the drain of the far right sink vat.	7/15/2020	
6-501.14A	The ceiling vent inside the kitchen bathroom was observed to have an accumulation of dust. Ventilation intake and exhaust vents shall be kept free of debris to prevent them from becoming potential sources of contamination. Please clean the ceiling vent.	7/15/2020	
6-202.14	The door on the kitchen bathroom does not fully self-close. Bathrooms shall have tight fitting and fully self-closing doors. Please adjust the door to allow it to fully self-close or install a new self-closing device.	7/29/2020	
4-601.11C	The slides for the doors on the Snicker's Icecream freezer were observed to have an accumulation of debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the slides for the doors on the Snicker's freezer.	7/15/2020	

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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: 7/29/2020