



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

|         |           |          |        |
|---------|-----------|----------|--------|
| TIME IN | 11:19 am  | TIME OUT | 1:30pm |
| DATE    | 6/18/2020 | 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:<br>Lix Frozen Custard  | OWNER:<br>Roberta Gettemeier   | PERSON IN CHARGE:<br>Heather Bayless/Manager  |
| ADDRESS:<br>1123 North Desloge Drive   | ESTABLISHMENT NUMBER:<br>4787  | COUNTY:<br>St. Francois   |
| CITY/ZIP:<br>Desloge, 63601  | PHONE:<br>573-327-9110   | FAX:<br>573-327-9110  |
| PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____   |  |   |
| ESTABLISHMENT TYPE<br><input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS<br><input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD |  |   |
| FROZEN DESSERT<br><input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable<br>License No. 187-19735, exp. 7/31/2020   | SEWAGE DISPOSAL<br><input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE | WATER SUPPLY<br><input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE<br>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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Proper cooking, time and temperature                        |     |   |
|   | <b>Employee Health</b>  |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <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 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 checked="" type="checkbox"/> N/A  | Proper hot holding temperatures                             |     |   |
|   | <b>Good Hygienic Practices</b>  |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <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 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 checked="" type="checkbox"/> N/A  | Time as a public health control (procedures / records)      |     |   |
|   | <b>Preventing Contamination by Hands</b>  |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | <b>Consumer Advisory</b>                                    |     |   |
| <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 |     |   |  | <b>Highly Susceptible Populations</b>                       |     |   |
| <input checked="" type="checkbox"/> OUT   | Adequate handwashing facilities supplied & accessible                                       |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Pasteurized foods used, prohibited foods not offered        |     |   |
|   | <b>Approved Source</b>  |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | <b>Chemical</b>   |     |   |
| <input checked="" type="checkbox"/> OUT   | Food obtained from approved source  |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Food additives: approved and properly used                  |     |   |
| <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A   | Food received at proper temperature   |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Toxic substances properly identified, stored and used       |     |   |
| <input checked="" type="checkbox"/> OUT   | Food in good condition, safe and unadulterated  |     |   |  | <b>Conformance with Approved Procedures</b>                 |     |   |
| <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction                           |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Compliance with approved Specialized Process and HACCP plan |     |   |
|   | <b>Protection from Contamination</b>  |     |   | The letter to the left of each item indicates that item's status at the time of the inspection.<br>IN = in compliance      OUT = not in compliance<br>N/A = not applicable      N/O = not observed<br>COS=Corrected On Site      R=Repeat Item |   |     |   |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A  | Food separated and protected  |     |   |  |   |     |   |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A  | Food-contact surfaces cleaned & sanitized   |     |   |  |   |     |   |
| <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 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"/> | Single-use/single-service articles: properly stored, used                             | <input checked="" type="checkbox"/> |                                     |
| <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   |                                     |   |                                     |                          | <b>Utensils, Equipment and Vending</b>  |                                     |                                     |
| <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 |                                     |                                     |
|                                     |                                     | <b>Food Identification</b>  |                                     |   | <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  |                                     |                                     |
|                                     |                                     | <b>Prevention of Food Contamination</b>   |                                     |   |                                     |                          | <b>Physical Facilities</b>  |                                     |                                     |
| <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"/>            | <input checked="" type="checkbox"/> | Contamination prevented during food preparation, storage and display                | <input checked="" type="checkbox"/> |   | <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:<br>Heather Bayless/Manager      | Date:<br>6/18/2020   |
| Inspector: <i>Nicholas Joggerst</i><br>Nicholas Joggerst | Telephone No. (573)431-1947  |
| EPHS No. 1687  | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Follow-up Date:  |  |



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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|--|--|-------------------------------------|---|------------------------------|--------------|
| ESTABLISHMENT NAME<br>Lix Frozen Custard |  | ADDRESS<br>1123 North Desloge Drive |   | CITY / ZIP<br>Desloge, 63601 |              |
| FOOD PRODUCT/LOCATION                    |  | TEMP. in ° F                        | FOOD PRODUCT/ LOCATION                  |                              | TEMP. in ° F |
| Turbo air freezer                        |  | 0                                   | Chest Freezer                           |                              | 20           |
| Retail Cooler                            |  | 0                                   | Cholocate and vanilla custard cold hold |                              | 20, 26       |
| Turbo air prep cooler bottom, top        |  | 39, 41                              | Vanilla custard in dispenser/mixer      |                              | 33           |
| cut pineapple in prep-cooler             |  | 37                                  |   |                              |              |
| Walk-in cooler                           |  | 41                                  |   |                              |              |

| 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.**

|  |  |  |                               |
|--|--|--|-------------------------------|
|  | No priority violations were observed during this inspection. |  | <i>[Handwritten Initials]</i> |
|--|--|--|-------------------------------|

| 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.**

|           |  |           |                               |
|-----------|--|-----------|-------------------------------|
| 5-205.15B | Cold water didn't work at the hand-wash sink to the right upon entering the kitchen. A plumbing system shall be maintained in good repair. Please maintain the hand-wash sink so both cold and warm water work properly.   | 7/2/2020  | <i>[Handwritten Initials]</i> |
| 4-601.11C | Vacuum and other items were soiled beneath hand-wash sink in the kitchen. Non food-contact surfaces of equipment shall be clean to sight and touch. Please clean equipment at a frequency to prevent soil accumulation.  | 6/19/2020 |                               |
| 3-304.12B | Utensils in-use with non-potentially hazardous food was stored on soiled and moldy shelves in the Turbo-air freezer. Utensils in-use with non-potentially hazardous food shall be stored in the food with handle above food, within a container that can be closed. COS by asking that scoop be cleaned along with shelving, (wash, rinse, sanitize, air dry) and then store scoop in food with handle above food with the lid closed. | COS       |                               |
| 3-304.12B | Utensils in-use with non-potentially hazardous food was stored on soiled lids beneath the retail area for toppings. Utensils in-use with non-potentially hazardous food shall be stored in the food with handle above food, within a container that can be closed. COS by asking that scoop be cleaned along with lids (wash, rinse, sanitize, air dry) and then store scoop in food with handle above food with the lid closed.       | COS       |                               |
| 4-601.11C | Cold-hold freezer for storing pre-made items in cups was soiled with toppings. Non food-contact surfaces of equipment shall be clean to sight and touch. Please clean equipment at a frequency to prevent soil accumulation.   | 6/19/2020 |                               |

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

|   |  |                             |               |  |  |
|---|--|-----------------------------|---------------|--|--|
| Person in Charge / Title: <i>[Signature]</i>    |  | Heather Bayless/Manager     |               | Date: 6/18/2020  |  |
| Inspector: <i>[Signature]</i> Nicholas Joggerst |  | Telephone No. (573)431-1947 | EPHS No. 1687 | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |  |
|   |  |                             |               | Follow-up Date:  |  |



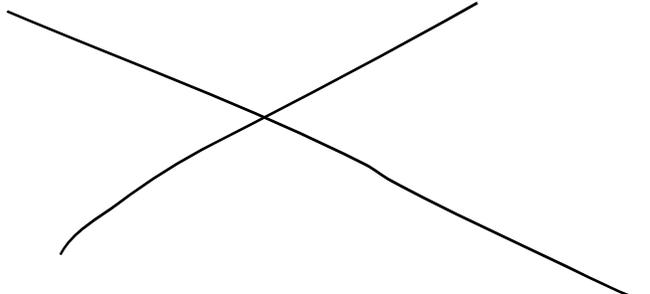
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| ESTABLISHMENT NAME<br>Lix Frozen Custard | ADDRESS<br>1123 North Desloge Drive | CITY/ZIP<br>Desloge, 63601 |
|--|-------------------------------------|----------------------------|

| FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION | TEMP. in ° F |
|-----------------------|--------------|------------------------|--------------|
|                       |              |                        |              |
|                       |              |                        |              |
|                       |              |                        |              |
|                       |              |                        |              |

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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 insert section of the hot fudge dispenser and outside of the machine was soiled with food debris. Non food-contact surfaces of equipment shall be clean to sight and touch. Please clean equipment at a frequency to prevent soil accumulation.  | 6/19/2020 |  |
| 3-305.11A | Employee food was observed above store items in the walk-in cooler. Food shall be protected from contamination by storing where it is not exposed to contamination. Please store employee food separately from business food.  | COS       |   |
| 6-501.14A | The fan on the bottom of the frozen custard maker and holder was dusty. Intake and exhaust fans shall be cleaned so they are not a source of contamination. Please clean the fan and vents to prevent contamination of food and food prep areas.   | 6/25/2020 |   |
| 4-903.11A | Single service articles were stored where they could possibly be exposed to splash and contamination from the custard machines on both sides, (visible food debris on containers and on prep table holding containers). Single-service articles shall be stored so it is not exposed to splash and contamination. Please monitor and clean this area (wash, rinse, sanitize, air dry). If additional contamination occurs to single-service articles, move to new location, or provide shielding so they are protected from contamination. | COS       |  |

**EDUCATION PROVIDED OR COMMENTS**

|  |                         |  |
|--|-------------------------|--|
| Person in Charge /Title:  | Heather Bayless/Manager | Date: 6/18/2020  |
| Inspector:                | Nicholas Joggerst       | Telephone No. (573)-431-1947   |
|  | EPHS No. 1687           | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
|  |                         | Follow-up Date:  |