



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

TIME IN	1:29pm	TIME OUT	4:00pm
DATE	6-11-20	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: Terre du Lac Country club		OWNER: Terre du Lac Country Club, Inc.		PERSON IN CHARGE: Terry Mejean	
ADDRESS: 1424 Rue Riviera			ESTABLISHMENT NUMBER: 1758		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-562-7528		FAX: 573-562-1017	
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 <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 <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 <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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input 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 N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input 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 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 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 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 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: Terry Mejean		Date: June 11, 2020	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 6-25-20 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME Terre du Lac Country club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Salad cold table: ambient, sld tomato, sliced lunch meat, pimento		56, 56	Hot held tomato soup		150
Cooler drawers op salad: amb, raw fish		50, 46	Condiment cooler: ambient		50
Burger from grill		40, 37	Walk-in freezer		12
Cooler drawers at grill: amb, raw burger		189	Walk-in cooler: ambient, raw fish, couscous, meatloaf		36, 37, 41
		41, 40			37

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.			
3-501.16B	The ambient temperature of the salad table cabinet was measured at 56F. Food inside the cooler measured at 46F-56F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Do not place perishable foods in this cooler or its cold-wells until it has been demonstrated to hold food at 41F or less.	6-11-20	
3-701.11	A bag of moldy citrus fruit was observed in the salad cooler cabinet. Food which is unsafe shall be discarded. COS by discarding the food.		
4-601.11A	Minor food debris was observed inside the microwave at the cookline. Food contact surfaces shall be clean to sight and touch. Please clean the microwave interior as necessary.		
3-501.17A	Discard dates were not observed on bags of sliced meat and containers of cheese sauce in the salad cooler cabinet. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the day of preparation or opening from a manufacturer sealed container. These foods were discarded. Please mark all stored perishable foods with a discard date.		
3-501.18	A container of cheese sauce in the salad cooler cabinet was observed to be past the discard date. Food which is past it's discard date shall be discarded. This food was discarded.		
2-401.11	An employee beverage in a foam cup was observed on the prep surface in the kitchen. Employees may drink from closed containers if the container is handled and stored to prevent contamination of food, equipment, and single use items. Please locate employee beverages away from prep areas.		
7-102.11	A spray bottle of blue liquid labeled "water" was observed near the hand wash sink in the wait area. Working containers of toxic materials shall be labeled with the common name of the material. Please label appropriately.		

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	Minor accumulations of food debris was observed on the inside and outside of most equipment at the cookline and in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all equipment and surfaces in the kitchen area.	6-25-20	
6-501.12A	Minor food debris was observed on floor surfaces throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors with particular attention to areas below equipment, in corners and at wall/floor junctions.		
6-301.12	Paper towels were not available at the hand wash sink in the wait area. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide towels at the sink.		
5-205.11B	A whisk was observed in the hand wash sink in the wait area. Hand wash sinks shall be used for hand washing exclusively. Please do not place equipment in hand wash sinks.		
4-601.11C	Food residue and pooling water was observed inside the condiment cooler in the wait area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooler and remove standing water.		
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 food off of the floor.		
3-305.11	A case of pork butts was 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 food off of the floor.		
4-601.11C	Mold and debris was observed on the upper and underside of shelving in the walk-in cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:		Terry Mejean	Date: June 11, 2020
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: 6-25-20



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ESTABLISHMENT NAME Terre du Lac Country club	ADDRESS 1424 Rue Riviera	CITY /ZIP Bonne Terre, 63628
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Prep area cooler: ambient, Am cheese	35, 38		

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.**

3-501.17A	Discard dates were not observed on several items in the walk-in cooler; including couscous, meatloaf, and meatballs. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Please label all perishable foods with a discard date.	6-11-20	
3-302.11	Raw bacon and raw salmon were observed stored above ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please store these foods appropriately.		
2-401.11	An employee beverage was observed on the prep table in the prep area. Employees may drink from closed containers if the container is handled and stored to prevent contamination of food, equipment, and single use items. Please locate employee beverages away from prep areas.		
4-601.11C	An accumulation of food debris was observed on the mounted fry cutter in the prep area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize after use or every four hours if in constant use.		
7-201.11	A can of 3 in 1 oil was observed on a shelf above the prep surface in the prep area. Toxic materials shall be stored so that contamination of food, equipment, single use items and clean linens cannot occur. Please locate toxic materials away from food and food related items.		
7-102.11	A spay bottle of blue liquid labeled "For Ants" was observed hanging from the drain boards in the ware washing area. Working containers of toxic materials shall be labeled with the common name of the material. Please label appropriately. Please be aware that only those pesticides approved for use in a food establishment may be present on the premises.		
7-202.11			

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.**

6-501.12A	An accumulation of food debris was observed on shelving and on the floor in the dry storage area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this room.	6-25-20	
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EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Terry Mejean	Date:	June 11, 2020
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:	6-25-20