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

TIME IN 12:35 PM	TIME OUT 1:46 PM
DATE 12/4/2020	PAGE 1 of 2

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: Chuck & BJs BTC	OWNER: Chuck and BJ Maxon		PERSON IN CHARGE: Chuck Maxson
ADDRESS: 919 Benham Street		ESTABLISHMENT NUMBER: 0775	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: (573) 358-5515	FAX: (573) 431-7146	P.H. PRIORITY : ☐ H ☒ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ RESTAURANT ☒ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ☒ Not Applicable
License No. _____

SEWAGE DISPOSAL
☒ PUBLIC
☐ PRIVATE

WATER SUPPLY
☒ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✓IN OUT N/A	Food separated and protected		
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized	✓	
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ✓N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
IN OUT ✓N/O N/A	Proper hot holding temperatures		
IN OUT N/A	Proper cold holding temperatures		
✓IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O ✓N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
IN ✓OUT	Toxic substances properly identified, stored and used	✓	
	Conformance with Approved Procedures		
IN OUT ✓N/A	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
		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
	✓	Thermometers provided and accurate	✓	
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
✓		Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
	✓	Single-use/single-service articles: properly stored, used	✓	
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
	✓	Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
✓		Physical facilities installed, maintained, and clean		

Person in Charge / Title:	Chuck Maxson		Date: December 4, 2020
Inspector:	Donovan Kleinberg	Telephone No. (573)431-1947 / EPHS No. 1686	Follow-up: ☐ Yes ☒ No Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Chuck & BJs BTC	919 Benham Street	Bonne Terre, 63628

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
True Freezer Ambient	10	Coca Cola Cooler Ambient	41
Walk-In Cooler Ambient	40	Monster Cooler Ambient	41
Frigidaire Freezer Ambient	0	Reach-In Cooler Ambient	40
Dr. Pepper Cooler Ambient	38		
Pepsi Cooler Ambient	39		

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
	NOTE: The kitchen of this facility was not in operation at the time of this visit as it was closed due to COVID-19.		
7-201.11B	A spray bottle of Windex was found inside the walk-in cooler stored above a box of ketchup packets. Potentially toxic and/or poisonous materials shall not be stored next to or above food, food equipment, utensils and single service items. Please separate potentially toxic and or poisonous materials from food via a space or partition and do not store food underneath potentially toxic and/or poisonous materials. CORRECTED ON SITE by moving the Windex underneath the ketchup.	COS	
4-601.11A	Mold was observed growing on the deflector inside the ice machine. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please dispose of the ice and wash, rinse and sanitize the interior surfaces in order to kill the mold. CORRECTED ON SIGHT by washing, rinsing and sanitizing the deflector with the understanding that within a day the ice will be disposed and the unit will be fully broken down and cleaned.	COS	

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
5-205.15B	There was a leak observed at the valve on the three vat sink inside the kitchen. Plumbing systems shall be maintained in good repair. Please fix the leak.	12/18/20	
4-101.19	Utensils and a pot were found drying and stored on dishrags. Non-Food Contact surfaces shall have a smooth, durable and easily cleanable surface. Please do not store utensils or leave them to dry on dishrags or other non-smooth and not easily cleanable surfaces. CORRECTED ON SITE by removing the dish rags.	COS	
4-903.11A2	Some single service Styrofoam trays were found inside the storage cooler behind the counter with debris inside them. Food equipment, utensils and single service items shall be stored in a cool, dry location where they are protected from dust, splash and other contamination. Please ensure single service items are stored in a location and manner where they are protected from contamination. CORRECTED ON SITE by removing the soiled trays and covering the rest with a plastic bag.	COS	
4-601.11C	Some of the plastic drink dispensers inside the walk-in cooler were found to have an accumulation of dust and mold. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the soiled dispensers in order to clean them and kill any mold.	12/5/2020	
4-203.12B	Inside the Frigidaire chest freezer a thermometer read the ambient temperature as 60F while the real ambient temperature was 0f. Air measuring thermometers in degrees Fahrenheit shall be accurate to within plus or minus 3F. Please inspect thermometers regularly to ensure they are accurate. CORRECTED ON SITE by disposing of the thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Chuck Maxson			Date: December 4, 2020
Inspector:	Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686	Follow-up: ☐Yes ☒No Follow-up Date: