



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

TIME IN	4:10 PM	TIME OUT	6:45 PM
DATE	12/18/2020	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: Terre du Lac Country Club	OWNER: Terre du Lac Country Club, Inc.	PERSON IN CHARGE: Kenneth Dashner
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 type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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"/> OUT <input type="checkbox"/> N/O <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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"/> QVT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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"/> QVT <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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"/> QVT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 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				<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 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: <i>Kenneth Dashner</i>	Kenneth Dashner	Date:	December 18, 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:	1/15/2020



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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
Walk-In Freezer Ambient		9	Service Line Cooler Ambient		41
Walk-In Cooler: Ambient, Chili		38, 38	Cooler Drawers 1, 2 Ambients		41, 38
Burger From Grill		174	Hotheld Clam Chowder		161
Icecream Freezer Ambient		1	Beer Cooler Ambient		33
Condiment Cooler Ambient		48			

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 vegetable dicer mounted on the wall by the two vat sink was found to have a accumulation of dried debris on the blades. Food Contact Surfaces shall be kept clean to both sight and touch. Please clean the blades of the vegetable dicer.	2/18/20	
3-302.11A	Cartons of milk were found stored immediately adjacent to a box of raw in the shell eggs in the two door glass cooler. Food shall be stored in the proper manner to prevent cross contamination using correct vertical order and physical separation. Please separate the eggs from Ready To Eat foods.	12/18/20	
7-102.11	A small spray bottle on the prep table near the two door cooler was found to be unlabeled while containing a blue liquid. Working containers of toxic materials shall be labeled with the common name of the material inside. Please label the spray bottle. CORRECTED ON SITE by labeling the bottle.	COS	
7-102.11	A bottle labeled water was found to have a blue liquid inside the bottle. Working containers for toxic materials shall have the correct name of the material on them. Please relabel the bottle. CORRECTED ON SITE by relabeling the bottle.	COS	
4-202.11A	The lid for a food processor found on the racks near the warewashing machine was cracked and had tape on it. Food Contact Surfaces shall be kept smooth, durable and free of cracks, chips, pits, seams and other similar defects. Please dispose of the lid.	12/18/20	
4-601.11A	Skillets stored under the service line were found to have an accumulation of food debris. Food Contact Surfaces shall be kept clean too both sight and touch. Please clean the skillets.	12/18/20	

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
5-205.11B	The vast majority of handwashing sinks inside the kitchen area were used as storage spaces for buckets of sanitizer. Handwashing sinks shall only be used for handwashing. Please ensure that handwashing sinks are used for no other purpose aside from handwashing.	12/18/20	
3-305.11A3	A box of beef was found stored on the floor in the walk in freezer. Food shall be stored at least six inches up off of the floor or on a pallet. Please move the food up off of the floor.	12/18/20	
6-501.14A	The metal fan, wall mounted exhaust fan and the plastic fan were all found to have an accumulation of dust and debris. Air exhaust and intake systems shall be kept clean in order to prevent them from becoming sources of contamination. Please clean the fans.	12/19/20	
4-903.11A3	A box of single service paper towels was found on the floor next to the two door glass cooler. Food equipment, utensils and single service items shall be stored at least six inches up off of the floor or on a pallet. Please store all single service items up off of the floor or on a pallet.	12/18/20	
6-501.16	A mop head was found stored up on the drain board for the three vat sink. Mops shall be hung up on a wall to completely dry in a location where it cannot contaminate food, food equipment, utensils and single service items. Please store mop heads in a location where it cannot dry without contaminating food equipment.	12/18/20	
4-601.11C	The upper surface of the Southbend griddle was found to have an accumulation of dust and debris. Non-Food Contact surfaces shall be kept clean and free of an accumulation of debris. Please clean the top of the Southbend griddle.	12/18/20	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1/15/2020



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4-501.114A	Chlorine concentration in a sanitizer bucket was found to be greater than 200ppm. Chlorine sanitizers shall be used at a concentration of between 50-100ppm; this concentration can be attained by added one cap full of plain bleach to a gallon of water. Please use test strips to ensure accuracy and correct concentrations of sanitizers when mixing.	12/18/20	
4-601.11A	There was a red scum on the bottom edge of the deflector inside the ice maker machine. Food Contact Surfaces shall be kept clean to both sight and touch. Please dispose of the ice and wash, rinse and sanitize the interior of the ice machine.	12/19/20	
4-202.11A	The ice bucket stored on top of the ice machine was found to be cracked. Food Contact Surfaces shall be kept smooth and free of cracks, chips, splits, seams and other similar defects. Please dispose of and replace the bucket.	12/19/20	
3-501.18A	A container of salsa inside the condiment cooler was found with a made date of 12/10. Food past an expiration date of seven days shall be disposed of. Please check and monitor foods and remove food which is past a seven day expiration date. CORRECTED ON SITE by disposing of the food,	COS	
7-202.12A2	A can of Raid ant killer stored under the ice box at the bar was found with instructions stating for use only inside a household. Toxic materials used inside food establishments shall be labeled by the manufacturer for use inside a food establishment. Please remove the ant killer from the establishment.	12/18/20	

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6-501.12A	The floors underneath the Southbend griddle and grill were found to have an accumulation of grease and grime. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors.	12/19/20	
6-501.12A	The floors underneath the deep fryer were found to have an accumulation of grease and grime. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors.	12/19/20	
4-601.11C	The latches for the doors of the under counter service cooler were found to be grimy. Non-Food Contact surfaces shall be kept clean. Please clean the latches.	12/18/20	
4-903.12A1	An employee purse was found stored up on top of the ice box at the bar. Employee personal effects shall be stored separately from food equipment and not above it. Please ensure employee personal effects are stored in a location where they cannot contaminate food equipment.	12/18/20	
4-903.12A5	A box of glasses was found stored underneath the drains of the three vat sink at the bar. Utensils shall not be stored underneath unshielded drain lines. Please move the glasses.	12/18/20	

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