



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

TIME IN	1:13pm	TIME OUT	3:07pm
DATE	7-18-22	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: Parson's Pub	OWNER: Nick Parson	PERSON IN CHARGE: Pam Voght
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 <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 checked="" type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
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	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled <u>pending</u> Results _____
License No. _____		

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/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Employee Health			<input checked="" type="checkbox"/> OUT <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/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/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Preventing Contamination by Hands			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓		<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT	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      COS = Corrected On Site      R = Repeat Item			
<input checked="" type="checkbox"/> OUT	Food separated and protected						
<input checked="" type="checkbox"/> OUT	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT	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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	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"/>	<input type="checkbox"/>	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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title 	Pam Voght	Date: July 18, 2022
Inspector: 	John Wiseman	Telephone No. (573) 431-1947
	EPHS No. 1507	Follow-up: Follow-up Date: 8-1-22
		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Parson's Pub		ADDRESS 6161 Office Drive		CITY/ZIP French Village, 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza cold table: ambient, tomato, ham,		48, 58, 55	Walk-in cooler: ambient, raw burger, potato casserole,		42, 47, 46
pizza meat, mushrooms		48, 49	mac & cheese, raw chicken, raw eggs		46, 46
Gehl's nacho cheese from dispenser		150	Bar beer coolers		38, 38
Open face grilled sandwich		80			
Samsung cooler: amb, raw chicken, raw beef		36, 41, 40			
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)
3-301.11B	An employee was observed preparing an open-face ham and cheese sandwich with their bare hands. The sandwich was placed in the broiler to toast it. After toasting, the temperature of the interior of the sandwich was measured at 80F. The temperature of the sandwich after toasting was not hot enough to kill pathogens. Employees may not touch ready to eat foods with their bare hands. Use single use gloves to handle ready to eat foods.				7-18-22
3-501.16A	The ambient temperature of the pizza cold table was measured at 48F. Foods in the cold wells ranged from 49F to 55F. Potentially hazardous foods held refrigerated shall be held at 41F or less. The cold table is not capable of maintaining safe food temperatures. Do not place perishable foods in this cooler until it has been repair to hold food at 41F or less. Potentially hazardous foods in the cold table were discarded.				7-18-22
3-302.11	Raw chicken wing were stored above ready to eat foods in the Samsung cooler in the kitchen. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Place all raw animal foods below ready to eat foods.				7-18-22
2-401.11	An employee beverage in an open-top container was observed on the prep table across from the stove in the kitchen. Employees may drink from closed containers provided that the container is handled and stored to prevent contamination of food, equipment, and single use items. Please store beverage away from food and prep areas.				7-18-22
3-501.16A	The ambient temperature of the walk-in cooler was measured at 42F. Food in the walk-in ranged from 46F to 47F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Repair the walk-in cooler immediately such that all food is maintained at 41F or less.				7-21-22
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)
6-301.12	Paper towels were not available at the kitchen hand wash sink. A convenient supply of soap was not available at the sink. Hand wash sinks shall be provided with a supply of soap and paper towels. Please provide paper towels at the dispenser and install a soap dispenser at the sink.				8-1-22
6-301.11	Minor food residue was observed inside the kitchen microwave. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the microwave as often as necessary to keep it clean.				P. 1
4-601.11C	Food debris was observed inside the kitchen coolers and freezers. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the coolers and freezers.				
4-601.11C	The door seals of the pizza cold table are broken and do not effectively seal the cooler compartment. This exacerbates the cold table's cold-holding capabilities. Equipment components such as doors, deals, hinges, and fasteners shall be kept intact, tight, and adjusted in accordance with manufacturer specifications. Please replace the door seals.				
4-501.11C	An employee was observed wiping various kitchen surfaces with a dry cloth. Soiled dry wiping cloths may not be used more than one. For wiping kitchen surfaces; use a cloth stored in a chemical sanitizer.				
3-304.14	A mesh bag of onions and a paper bag of salt was observed on the floor in the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food items off of the floor.				
3-305.11	Used breading flour with clumps in it was observed stored atop the freezers in the kitchen. If re-used, breading materials must be sifted free of clumps every four hours and kept for no more than seven days.				
NOTE					
EDUCATION PROVIDED OR COMMENTS					
Person in Charge/Title		Pam Voght		Date: July 18, 2022	
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: 8-1-22	



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5-203.11	Hot and cold water was not available at the hand wash sink in the bar area. Hand wash sinks shall be provided with hot and cold water through a mixing valve. Restore water service to the hand wash sink.  NOTE: The septic tanks and dispersal field area was observed during this inspection. The lids to the tanks were intact and the system does not appear to be in violation.				7-21-22  P.V.
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)
6-501.12A	An accumulation of grease and debris was observed on the floor below the cookline in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below equipment.				8-1-22  P.V.
EDUCATION PROVIDED OR COMMENTS					
Person in Charge Title:		Pam Voght		Date: July 18, 2022	
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: 8-1-22	