



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

TIME IN	12:35pm	TIME OUT	3:50pm
DATE	3/24/2023	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: Lady Di's Shamrock	OWNER: Anthony Sutton	PERSON IN CHARGE: Angel Petersen/Manager
ADDRESS: 3413 Rosener Road	ESTABLISHMENT NUMBER: 0870	COUNTY: St. Francois
CITY/ZIP: Park Hills, 63601	PHONE: 573-358-7316	FAX: N/A
ESTABLISHMENT TYPE <input 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		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>TBD</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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Employee Health			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Preventing Contamination by Hands			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	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 <input type="checkbox"/> N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" 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 <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	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 <input type="checkbox"/> N/A	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 <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"/> OUT <input type="checkbox"/> N/A	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.

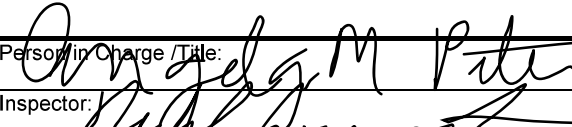
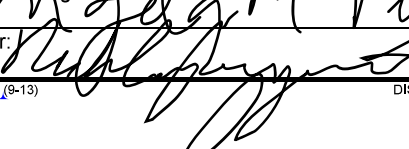
IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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: <i>Angel Petersen</i>	Angel Petersen/Manager	Date:	March 24, 2023
Inspector: <i>Nicholas Joggerst</i>	Nicholas Joggerst	Telephone No.	573-431-1947
		EPHS No.	1687
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	April 5, 2023



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ESTABLISHMENT NAME Lady Di's Shamrock		ADDRESS 3413 Rosener Road		CITY/ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Steam table: chili		139	Cold prep 1 top: lettuce/cooked chicken/boiled egg		40/41/45
Whirlpool chest freezer (amb.)		11	Prep cooler 1 bottom (amb.) GE Freezer (amb.)		42/3
Frigidaire freezer (amb)		0	Frigidaire Fridge(amb.) raw fish		41/39
Hisense fridge(amb.) spaghetti noodles		37/38	Cold prep 2 top: cut tomato/ sour cream/bottom (amb.)		39/39/38
Mashed potatoes reheating in steam table		(11am-1:46) 99	Hisense freezer(amb.)		1
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) Initial
3-501.16A2	Bags of cooked chicken were observed at 45F in the top portion of the prep cooler near the steam hot hold holding chili in the kitchen. According to staff the chicken was made about two days prior. The chicken was observed slightly elevated in the cold holding portion of the cold prep table. Potentially hazardous food shall be held cold at 41F or less. COS by asking staff to use all the cooked chicken by the end of the day or discard and to in the future nestle containers down in the unit where they are below the line in the prep table where they are held cold.				COS
3-203.11A/ 3-203.12A-C	5 bags containing approximately 100 count of what appeared to be raw shucked shellfish were observed in the Whirlpool chest freezer out of the original container. Staff also indicated that there was no shell-stock tags available and the boxes for the shell-stock were not on site. Shell fish may not be removed from the container in which they are received other than before immediate service or sale. Shell-stock tags shall be remain attached to the container in which the shell-stock are received until it is empty. The date when the last shell-stock is sold or served shall be recorded on the tag. The identity of the source of the shell-stock that are sold or served shall be maintained by retaining tag or labels for 90 days from the date recorded on the tag label. NOTE: Later in the inspection a tag from Crystal Seas Seafood, LLC was produced. Cert # LA 2494 SS. Lot # 6648C. Harvest area: Louisiana-3. Staff indicated this was for shellfish in question. Please follow the shellfish packaging and identification food code as specified as under 3-202.17 through 3-202.19 and 3-203.11 through 3-203.12. COS by discussion				COS
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) Initial
4-601.11C	Debris was observed in the majority of the refrigeration equipment and on the shelf beneath the chili hot hold. Debris was observed in the back portion of the top of the second cold prep unit where the lid hinged shut. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.				3/27/2023
5-202.12A	No hot water was provided at the hand sink in the kitchen between the cold prep tables. A hand wash sink shall be provided with a minimum temperature of 100F water through a mixing valve or combination faucet.				3/29/2023
4-601.11C	An accumulation of debris was observed in the door slides of the pie cooler and on the wall around the hand sink and wall mounted towel dispenser in the bar area. Non food-contact surfaces shall be free of an accumulation. Please clean of all debris.				3/28/2023
4-502.13A	A large assortment of empty A1 steak sauce bottles were observed drying near the hand sink across from the ice machines in the kitchen. It appeared staff were in the process of refilling the containers. The bottles had stickers on them and cannot be easily cleaned. Single-service articles shall not be reused. COS by asking staff to discard the items.				COS
NOTE:	Water sample to be taken during follow-up inspection.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title:  Angel Petersen/Manager Date: March 24, 2023					
Inspector:  Nicholas Joggerst		Telephone No. 573-431-1947	EPHS No. 1687	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: April 5, 2023	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot held: baked potato/chicken drummy		159/114	Samsung fridge(amb.)		42
hot hold cont.(beef gravy)		141	Under grill pull out drawers: steak/raw bacon		41/37
Pie Cooler(amb.)		42	Under grill drawers: canned mushrooms/hot dogs		33/39
Walk-in cooler(amb.) lettuce/baked potato		41/41/39	Saturn Fridge (amb.)		36
Hisense chest freezer(amb.)		6	Walk-in Freezer (amb.)		10
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)
3-302.11A	Raw shell fish was observed above ready-to-eat foods in the Whirlpool chest freezer, raw poultry was observed above raw fish in the Frigidaire fridge. Food shall be protected from cross-contamination by storing in the vertical order top to bottom: ready-to-eat, raw seafood, raw whole muscle meat, raw ground meat, raw poultry. COS by asking staff to rearrange in the correct order.				COS
3-403.11A	Mashed potatoes reheating in the steam table were temped at 99F. According to staff they were taken from the walk-in cooler at about 11am reheated in the oven then placed in the steam table. Staff indicated no temperature was taken of the potatoes once reheated in the oven. Potentially hazardous that has been cooked, cooled, and then that is reheated for hot holding shall be reheated at least 165F for 15 seconds. This shall take place within a period of two hours. COS by discussion of food code and asking staff to voluntarily discard the food after 4 hours of use (11am-3pm).				COS
3-501.16A1	Chicken drumsticks in the hot hold were observed held hot at 114F. Potentially hazardous food shall be held hot at 135F or greater. Please increase the temp of the hot hold unit so food is held at 135F or greater. Please serve the drumsticks within 4 hours of when they were cooked.				3/24/2023
3-302.11A	Raw shell eggs were observed above produce and chili the walk-in cooler. Food shall be protected from cross-contamination by storing in the vertical order top to bottom: ready-to-eat, raw seafood, raw whole muscle meat, raw ground meat, raw poultry. COS by asking staff to rearrange in the correct order.				COS
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)
3-304.14B	Wiping cloths held in chemical sanitizer in the kitchen did not detect any chlorine sanitizer when tested and wiping cloths held in chemical sanitizer in the bar area tested at greater than 200ppm. Cloths in-use for wiping counters shall be held in sanitizer solution as specified under 4-501.114 of the Missouri food code and be laundered daily.				3/24/2023
6-501.14A	The two fans in the ware-wash room and the fan on the shelf below the tea dispenser in the wait station were observed with an accumulation of dust and debris. Ventilation equipment shall not be a source of contamination. Please clean of all dust and debris.				3/29/2023
6-501.12A	An accumulation of dust and debris was observed on the drying shelf in the ware wash room and on the ventilation grate of the grill prep cooler. Debris was observed on the side of the counter in the kitchen opposite the Hisense cooler above the trash can and on some of the shelving opposite the grill where clean equipment and utensils were kept. Physical facilities shall be cleaned as often as necessary to keep them clean please clean of all debris.				3/27/2023
4-203.11B	The food thermometer in the kitchen stored in the red sleeve appeared to be inaccurate by about 13F (too low). Food temperature measuring devices scaled in Fahrenheit (F) shall be accurate to plus or minus 2 degrees F. Please calibrate or replace the thermometer.				4/1/2023
EDUCATION PROVIDED OR COMMENTS					
<p>Person in Charge / Title: <i>Angel Petersen</i> Angel Petersen/Manager Date: March 24, 2023</p> <p>Inspector: <i>Nicholas Joggerst</i> Nicholas Joggerst Telephone No. 573-431-1947 EPHS No. 1687 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: April 5, 2023</p>					