



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

DATE 10/04/2017	Page 1 of 2
TIME IN 10:07 AM	TIME OUT 11:38 AM

ESTABLISHMENT NAME 4 C's Restaurant		OWNER Melissa Bullock	PERSON IN CHARGE Melissa Bullock	
ADDRESS 408 Hwy 63 N		ESTABLISHMENT LICENSE NO.	COUNTY Maries	REGION I
CITY/ZIP CODE Vienna 65582	TELEPHONE NUMBER (573) 744-9144	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY H

WATER SUPPLY Community	Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A	Expires: N/A	License Number: N/A
---------------------------	-------------------	-------------	-----------------------	--------------	---------------------

ESTABLISHMENT TYPE							PURPOSE
<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	Pre-Opening
<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"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	34	Beer Cooler	Ambient Air	41	True Prep Unit
Ambient Air	41	Two Door R/I	Ambient Air	40	Arosa Refrigerator
Ambient Air	35	Walk In Cooler	Water	160	Hot Hold Unit
Ambient Air	40	True Prep Unit			

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
5-202.13	<i>Requirements for backflow prevention not met as evidenced by absence of air gap at sink.</i> 5-202.13 An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.	10/10/2017

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
6-301.11	<i>No soap at employee handsink; handsink in the employee and customer restrooms.</i> 6-301.11 Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.	10/10/2017
6-302.11	<i>Observed toilet paper is not in a sanitary dispenser.</i> 6-302.11 A supply of toilet tissue shall be available at each toilet.	10/10/2017
5-501.17	<i>Absence of covered wastebasket in both the women's & employee restroom.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	10/10/2017
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	10/10/2017
4-501.11	<i>Observed standing water in the bottom of the beer cooler.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	10/10/2017



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

DATE 10/04/2017	Page 2 of 2
TIME IN 10:07 AM	TIME OUT 11:38 AM

ESTABLISHMENT NAME 4 C's Restaurant	ADDRESS 408 Hwy 63 N	CITY Vienna
--	-------------------------	----------------

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4.204.112	<i>Temperature measuring device missing in cold hold units located in bar area, and the large True Prep unit.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	10/10/2017
6-202.14	<i>Employee restroom door not self-closing.</i> 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.	10/10/2017
6-301.12	<i>No towels at the employee handsink; No towels at handsink in men's restroom; No towels at handsink in women's restroom; No towels at handsink in employee restroom.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	10/10/2017

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 1 priority violations and 8 core violations of the food code.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

LS

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Melissa Bullock / Owner	<i>Melissa Bullock</i>	DATE 10/04/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 10/10/2017