



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

DATE 03/22/2017	Page 1 of 3
TIME IN 09:32 AM	TIME OUT 10:38 AM

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 Country Bob's Cafe		OWNER Tommy & Julia Burkett		PERSON IN CHARGE Julia Burkett	
ADDRESS 1202 North Jefferson			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE St. James 65559			TELEPHONE NUMBER (573) 265-5616	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE Routine
<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 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	40	Walk In Cooler	Diced Onions	38	True Prep Unit
Brown Gravy	162	Metro Hot Hold	Ambient Air	34	True Prep Unit
Chili	171	Hot Hold	Diced Tomatoes	41	True Single Door R/I
Ambient Air	35	True Prep Unit	Water	193	Hot Bar

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
Not In Compliance	3-3 Protection From Contamination After Receiving Priority <i>Food uncovered in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination. Correct By: Corrected On-site
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
Not In Compliance	4-6 Cleaning Of Equipment and Utensils Core <i>Excessive residual product buildup on the table mounted can opener.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

be kept free of an accumulation of dust, dirt, food residue and other debris.
Correct By: Corrected On-site

In Compliance	4-7 Sanitization Of Equipment and Utensils
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Not Applicable	4-8 Laundering
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Not In Compliance	4-9 Protection Of Clean Items
	<p>Core <i>Wares stacking wet dishes before they had air-dried.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used. Correct By: Corrected On-site</p>

Water, Plumbing, and Waste

In Compliance	5-1 Water
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In Compliance	5-2 Plumbing System
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Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
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In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
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In Compliance	5-5 Refuse, Recyclables, and Returnables
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Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
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In Compliance	6-2 Design, Construction, and Installation
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In Compliance	6-3 Numbers and Capacities
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In Compliance	6-4 Location and Placement
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In Compliance	6-5 Maintenance and Operation
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Poisonous or Toxic Materials

In Compliance	7-1 Labeling and Identification
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In Compliance	7-2 Operational Supplies and Applications
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Not Applicable	7-3 Stock and Retail Sale
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Compliance and Enforcement

Not Applicable	8-1 Modifications
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Not Applicable	8-2 HACCP Plan
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Not Applicable	8-3 Qualifications and Responsibilities
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Not Applicable	8-4 Ceasing Operations and Reporting
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RISK FACTORS AND INTERVENTIONS

(This section is currently blank for risk factors and interventions.)

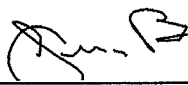
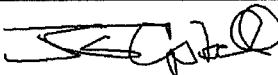
ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

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 2 core violations of the food code. JD
 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.

EDUCATION PROVIDED OR COMMENTS

(This section is currently blank for education provided or comments.)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Julia Burkett / Owner 		DATE 03/22/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 	EPHS NO. 1572	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP N/A