



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

DATE 04/17/2017	Page 1 of 4
TIME IN 10:05 AM	TIME OUT 12:23 PM

ESTABLISHMENT NAME G & W Foods		OWNER G & W Foods		PERSON IN CHARGE Pat Ditzfeld	
ADDRESS Hwy 63/P.O.Box 363		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Vienna 65582		TELEPHONE NUMBER (573) 422-3614	FAX NUMBER	SEWAGE DISPOSAL Public	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 checked="" type="checkbox"/> Grocery Store <input type="checkbox"/> Institution <input type="checkbox"/> Mobile <input 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					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Fried Chicken	166	Deli Display Case	Ambient Air	36	Dairy Walk In Cooler
Ambient Air	38	Deli Meat Display Case	Ambient Air	39	Dairy Display Case
Ambient Air	43	True Prep Unit	Ambient Air	43	Produce Display Case
Ambient Air	42	Produce Walk-in Cooler	Ambient Air	46	Oscar Mayer Display Case

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
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7-201.11	<i>Improper storage of toxics with food items in the deli.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Immediate
3-302.11	<i>Raw shell eggs stored beside ready-to-eat food in the True Prep unit in the deli.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the True Prep unit located in the deli.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
7-207.11	<i>Medicine for an employee's use not properly stored.</i> Observed medication stored with food product on the rack in the deli area. 7-207.11 Only those medicines that are necessary for the health of employees shall be allowed in a food establishment. Medicines shall bear a legible manufacturer's label and be located to prevent the contamination of food, equipment, utensils, linens, and single-service items.	Immediate
3-302.11	<i>Food uncovered in the meat freezer located in the warehouse.</i> 3-302.11 Food shall be protected from cross contamination.	04/24/2017
3-302.11	<i>Observed ice accumulation on food product in the Hussman freezer housing Belfonte ice cream.</i>	04/24/2017



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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
3-302.11	<i>Observed ice accumulation on meat products stored in the meat freezer located in the warehouse.</i> 3-302.11 Food shall be protected from cross contamination.	04/24/2017
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit in the Oscar Mayer display case housing bacon and sausage by Produce department entrance.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate

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
3-501.13	<i>Improper thawing of Potentially Hazardous Foods in the deli.</i> 3-501.13 Potentially Hazardous Foods shall be thawed under refrigeration at 41°F degrees or below or completely submerged under running water at 70°F degrees or below, with sufficient water velocity to agitate and float loose particles.	Immediate
3-305.11	<i>Food not protected from contamination.</i> Observed boxes of chicken stored on the floor in the meat cooler located in the deli. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	04/24/2017
4-903.11	<i>Single-service items stored on the floor in the deli and by the deli supply rack in the warehouse area.</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.	04/24/2017
3-305.11	<i>Food not protected from contamination.</i> Observed a box of food stored on the floor by the compacter in the warehouse. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	04/24/2017
6-501.11	<i>Observed a stained ceiling tile above the product rack in the corner of the warehouse.</i> 6-501.11 The physical facilities shall be maintained in good repair.	04/24/2017
3-305.11	<i>Food not protected from contamination.</i> Observed boxes of meat product stored on the floor	04/24/2017



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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
	in the meat freezer in the warehouse. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	
6-501.11	<i>Observed stained ceiling tiles in the restroom.</i> 6-501.11 The physical facilities shall be maintained in good repair.	04/24/2017
4-903.11	<i>Single-service items stored on the floor in the storage room.</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.	04/24/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed ice accumulation on the shelf of the Hussmann freezer housing Belfonte ice cream.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	04/24/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed ice accumulation on the floor, walls and ceiling of the meat freezer located in the back storage area.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	04/24/2017
4.204.112	<i>Temperature measuring device missing in the True Pepsi single door reach in housing orange juice.</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.	04/24/2017
4.204.112	<i>Temperature measuring device missing in the True Coke single door reach in housing orange juice.</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.	04/24/2017
4.204.112	<i>Temperature measuring device missing in the Oscar Mayer display case at Produce Department entrance.</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	04/24/2017



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	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.	
4-204.112	<i>Temperature measuring device missing the meat display case in front of the deli.</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.	04/24/2017
4-204.112	<i>Temperature measuring device missing the Vitamin-water Display case housing sour cream and milk products.</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.	04/24/2017
3-305.11	<i>Food not protected from contamination.</i> Observed food stored on the floor in the bakery freezer. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	04/24/2017
6-501.11	<i>Observed the screen on the door to the smoke house to be in disrepair.</i> 6-501.11 The physical facilities shall be maintained in good repair.	04/24/2017

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 8 priority violations and 17 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.

DP

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Pat Ditzfeld / Manager	<i>Pat Ditzfeld</i>	DATE 04/17/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	<i>Debbie Matlock</i>	EPHS NO. 1508
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		DATE OF FOLLOW-UP 04/24/2017