



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

DATE 04/05/2017	Page 1 of 3
TIME IN 09:43 AM	TIME OUT 10:57 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 Margie's Cafe	OWNER Timothy & Margie McNamara	PERSON IN CHARGE Timothy McNamara
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ADDRESS 105 Hwy 63	ESTABLISHMENT LICENSE NO.	COUNTY Maries	REGION I
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CITY/ZIP CODE Vienna 65582	TELEPHONE NUMBER (573) 422-3555	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
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WATER SUPPLY Community	Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A	Expires: N/A	License Number: N/A
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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
<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	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	Victory Refrigerator	Chili	189	Hot Hold
Ambient Air	38	Prep Unit	White Gravy	194	Hot Hold
Ambient Air	35	True Two Door R/I	Ambient Air	36	True Two Door R/I
Sliced Tomatoes	39	Sandwich Prep Unit			

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
Not In Compliance	2-4 Hygienic Practices Core <i>Employee smoking in dry goods storage area.</i> 2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination. Correct By: Corrected On-site

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 Fridgidaire freezer.</i> 3-302.11 Food shall be protected from cross contamination. Correct By: Corrected On-site Core <i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. Correct By: Corrected On-site
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
Not In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern Priority <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed open jugs of milk to not be labeled when opened.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed



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RISK FACTORS AND INTERVENTIONS

Food

	<p>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. Correct By: Corrected On-site Priority <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed sliced tomatoes to not be date labeled.</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. Correct By: Corrected On-site Priority <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed bottles of salad dressing to not be date labeled.</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. Correct By: Corrected On-site</p>
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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
Not In Compliance	4-5 Maintenance and Operation Core <i>Inadequate cleaning as evidenced by chlorine solution does not meet pH, concentration or temperature requirements. Observed sanitizer bucket in the wait station to not have proper concentration of bleach.</i> 4-501.114 A warewashing machine; the compartments of sinks or other equipment used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards shall be cleaned before use; throughout the day as necessary to prevent recontamination; and at least every 24 hours. Correct By: Corrected On-site
Not In Compliance	4-6 Cleaning Of Equipment and Utensils Priority <i>Excessive mold and mildew buildup on the metal portion in interior of bulk ice machine.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris. Correct By: Corrected On-site
In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering
In Compliance	4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance	5-1 Water
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RISK FACTORS AND INTERVENTIONS

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Compliance and Enforcement

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

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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 5 priority violations and 3 core violations of the food code. *PSK*
 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

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INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Timothy McNamara / Owner <i>(Signature)</i>	DATE 04/05/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 <i>(Signature)</i>	EPHS NO. 1572
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A