



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

DATE 04/06/2017	Page 1 of 2
TIME IN 09:30 AM	TIME OUT 10:52 AM

ESTABLISHMENT NAME M's Restaurant, LLC		OWNER Doyla Mentis		PERSON IN CHARGE Sheryl Macey	
ADDRESS Junction at Hwy FF and Co Rd 424		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE High Gate 65559		TELEPHONE NUMBER (573) 699-4153	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY H
WATER SUPPLY Private Date Sampled: 04/06/2017 Result: Pending			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
<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
Chicken	39	True Prep Unit	Ambient Air	43	True Two Door
Gravy	165	Hot Hold Unit			
Water	186	Hot Hold Unit			
Sliced Tomatoes	38	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
7-207.11	<i>Medicine for an employee's use not properly stored.</i> Observed medication stored above the food prep 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.	Corrected On-site
4-601.11(A)	<i>Observed debris in both ovens of the Whirlpool stove.</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.	04/14/2017
4-601.11(A)	<i>Observed debris on the bottom shelf on the large prep unit.</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.	04/14/2017
3-101.11	<i>Observed open containers of potentially hazardous dressings with expired discard dates.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</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.	04/14/2017

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
3-602.11	<i>Observed food removed from original package not labeled in the Frigidaire freezer.</i>	Corrected On-site



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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
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3-602.11 Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: the common name of the food, or absent a common name, an adequately descriptive identity statement; if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; an accurate declaration of the quantity of contents, the name and place of business of the manufacturer, packer, or distributor; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

4-501.11 *Equipment not maintained in a state of good repair or proper adjustment.* Observed excessive ice accumulation on the shelves of the General Electric freezer.
 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.

04/14/2017

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 5 priority violations and 2 core violations of the food code.

SAM.

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

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Sheryl Macey / Supervisor		DATE 04/06/2017
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 04/14/2017