



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

DATE 05/05/2017	Page 1 of 2
TIME IN 10:37 AM	TIME OUT 12:36 PM

ESTABLISHMENT NAME Pick and Shovel Cafe		OWNER The James Foundation		PERSON IN CHARGE Michael Conway	
ADDRESS 21880 Meramec Spring Drive		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-7387	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Private Date Sampled: 05/03/2017 Result:Satisfactory			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	Pre-Opening

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	39	Small Refrigerator	Water	140	Hot Hold Unit
Ambient Air	60	Superior Freezer	Water	140	Hot Hold Unit
Ambient Air	41	Beverage Air			
Ambient Air	41	Beverage Air			

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>Raw shell eggs stored above ready-to-eat food in small refrigerator by hand sink..</i> 3-302.11 Food shall be protected from cross contamination.	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.	Corrected On-site
5-205.15	<i>Establishment's plumbing in disrepair.</i> Observed leak in the plastic pipe of the hand washing sink. 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	05/10/2017

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
6-501.11	<i>Observed water damage to the wall inside the hand washing cabinet.</i> 6-501.11 The physical facilities shall be maintained in good repair.	05/10/2017
6-501.12	<i>Observed moisture in the corner of the wall in the back storage room and room behind bulk ice machine. Boxes of single service items were removed from corner and facility is tokay measuring to dry out wall.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	05/10/2017
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be	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
	stored to prevent contamination.	
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the Superior refrigerator is not properly holding cold hold temperature of 41 degree or less</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	05/10/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the seal to the door of the bulk ice machine to be in disrepair.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	05/10/2017
6-501.11	<i>Observed displaced tile and missing grout in front of fryers.</i> 6-501.11 The physical facilities shall be maintained in good repair.	05/10/2017

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 3 priority violations and 6 core violations of the food code. M.C.C.
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

Note: This is a preopening inspection due to facility closure due to food impact. All food in cold hold units and freezers was discarded on Monday 5-1-17. Management stated that all surfaces throughout facility have been washed, rinsed and sanitizer prior to today's inspection. Facility has dry wall material on walls. Noted surfaces impacted by flood waters were not replaced after the flood. Walls must be closely monitored for moisture and/or food impact damage. Should damage be observed affected areas must be replaced immediately.

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Michael Conway / Superintendent <i>Michael Conway</i>	DATE 05/05/2017
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 05/10/2017