



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

DATE	08/25/2017	Page 1 of 5
TIME IN	11:25 AM	TIME OUT
		01:18 PM

160°F 71°C

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 Public House Brewing Company		OWNER Joshua Stacy	PERSON IN CHARGE	
ADDRESS 551 State Route B		ESTABLISHMENT LICENSE NO.	COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559	TELEPHONE NUMBER (573) 426-2337	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
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 type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile		Routine
<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
Blue Cheese Dressing	38	Delfield Prep Unit	Ambient Air	38	Kenmore
Raw Hamburger	41	Delfield Prep Unit	Ambient Air	39	Supera Three Door R/I
Boiled Egg	38	Delfield Prep Unit	Sliced Tomatoes	38	True Prep Unit
Ambient Air	41	Walk In Cooler	Mushrooms	41	Supera Prep Unit

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
Not In Compliance	<b>2-4 Hygienic Practices</b>
	<b>Core</b>
	<i>Employee personal drink in unapproved container stored on food prep table and bar 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.
	<b>Correct By:</b> 09/01/2017

**Food**

Not In Compliance	<b>3-1 Characteristics</b>
	<b>Priority</b>
	<i>Food not safe as evidenced by potentially hazardous food with an expired discard date.</i>
	3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.
	<b>Correct By:</b> Corrected On-site
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
Not In Compliance	<b>3-3 Protection From Contamination After Receiving</b>
	<b>Core</b>
	<i>Bulk ingredients not labeled on shelf above prep unit in main kitchen.</i>
	3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.
	<b>Correct By:</b> 09/01/2017
	<b>Priority</b>
	<i>Food uncovered in the kitchen prep area, walk in cooler, and the GE freezer.</i>
	3-302.11 Food shall be protected from cross contamination.
	<b>Correct By:</b> Immediate
	<b>Priority</b>



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**RISK FACTORS AND INTERVENTIONS**

**Food**

In Compliance	<p><i>Bare hand contact with ready-to-eat food.</i>          3-301.11 Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.  <b>Correct By:</b> Corrected On-site</p> <p><b>Core</b>  <i>Improper storage of ice scoops in the garden kitchen.</i>          3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.  <b>Correct By:</b> 09/01/2017</p>
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
Not In Compliance	<p><b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>  <b>Priority</b>  <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the Delfield prep unit and walk in cooler.</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.  <b>Correct By:</b> Immediate</p>
In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
In Compliance	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

In Compliance	<p><b>4-1 Materials For Construction and Repair</b>  <b>Priority</b>  <i>Observed knives stored in a wooden cube holder in the garden kitchen.</i>          4-101.11 Materials used in the construction of utensils and food-contact surfaces of equipment may not allow migration of deleterious substances or impart colors, odors, or tastes to food.  <b>Correct By:</b> Corrected On-site</p>
Not In Compliance	<p><b>4-2 Design and Construction</b>  <b>Core</b>  <i>Temperature measuring device in prep units and cold hold units throughout facility.</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.  <b>Correct By:</b> 09/01/2017</p>
Not In Compliance	<p><b>4-3 Numbers and Practices</b>  <b>Core</b>  <i>Absence of proper test kit or other device to measure the concentration of heat as a sanitizing solution.</i>          4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.  <b>Correct By:</b> 09/01/2017</p>
In Compliance	<b>4-4 Location and Installation</b>
Not In Compliance	<p><b>4-5 Maintenance and Operation</b>  <b>Core</b>  <i>Equipment not maintained in a state of good repair or proper adjustment. Observed the Vulcan oven to be in disrepair.</i></p>



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.

**Correct By:** 09/01/2017

**Core**

*Equipment not maintained in a state of good repair or proper adjustment. Observed excessive ice accumulated in the GE freezer.*

4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.

**Correct By:** 09/01/2017

Not In Compliance

**4-6 Cleaning Of Equipment and Utensils**

**Priority**

*Observed excessive residual product on the interior of the Vulcan oven.*

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:** 09/01/2017

**Priority**

*Observed residual food debris on knives stored on the clean knife magnet strip.*

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:** Immediate

**Priority**

*Observed residual food product on the blade of the table mounted can opener.*

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:** Immediate

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**

Not In Compliance

**5-2 Plumbing System**

**Core**

*The employee handsink is used for purposes other than hand washing . Observed food debris in the handsink in the garden kitchen.*

5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

**Correct By:** 09/01/2017

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**

Not In Compliance

**6-3 Numbers and Capacities**

**Core**

*No towels at the employee handsink in the garden kitchen.*



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**RISK FACTORS AND INTERVENTIONS**

**Physical Facilities**

6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.  
**Correct By:** 09/01/2017

In Compliance **6-4 Location and Placement**

**Not In Compliance 6-5 Maintenance and Operation**  
**Core**  
*Observed employee purse and back pack stored on rack housing food and single service items.*  
 6-501.110 Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.  
**Correct By:** 09/01/2017

**Poisonous or Toxic Materials**

**Not In Compliance 7-1 Labeling and Identification**  
**Priority**  
*Unlabeled spray bottle found on the clean wares rack.*  
 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.  
**Correct By:** Immediate

**Not In Compliance 7-2 Operational Supplies and Applications**  
**Priority**  
*Improper storage of toxics with food items; with single-service items on prep table in kitchen.*  
 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.  
**Correct By:** Immediate

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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**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 10 priority violations and 10 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.

*(Handwritten signature)*

**EDUCATION PROVIDED OR COMMENTS**

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

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) <i>(Signature) Chef</i>	DATE 08/25/2017		
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 09/01/2017