



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

DATE 08/03/2017	Page 1 of 3
TIME IN 12:12 PM	TIME OUT 01:26 PM

ESTABLISHMENT NAME Tiger Shark Waterpark		OWNER City of St. James		PERSON IN CHARGE Parker Fane	
ADDRESS 500 South Bourbeuse			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE St. James 65559			TELEPHONE NUMBER (573) 265-7946	FAX NUMBER	REGION I
WATER SUPPLY Community		Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A	Expires: N/A
					License Number: N/A

ESTABLISHMENT TYPE							PURPOSE Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	Frigidaire			
Cheese	144	Gehls Dispenser			

**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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3-302.11	<i>Food uncovered in Frigidaire freezer and refrigerator.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed residual food product in the interior of both microwave ovens.</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.	Immediate
7-204.11	<i>Sanitizer concentration in spray bottle is too strong.</i> 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	Corrected On-site
4-701.10	<i>The food-contact surface of the utensils not sanitized. Observed no sanitizing agent in the food prep area.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Corrected On-site
4-601.11(A)	<i>Observed residual product on the bottom shelf of the Frigidaire refrigerator.</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.	08/10/2017
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.	Immediate
3-302.11	<i>Food uncovered in the chest freezer in the storage room.</i> 3-302.11 Food shall be protected from cross contamination.	08/10/2017



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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
5-205.11	<i>The employee handsink is used for purposes other than hand washing . Observed dishes in the employee hand sink.</i> 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.	Immediate
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	08/10/2017
3-305.11	<i>Food not protected from contamination.</i> Observed a box of chips stored on the floor in the food prep area. 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.	Immediate
2-401.11	<i>Employee personal drink in unapproved container stored on food prep table.</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.	Immediate
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.	08/10/2017
6-301.11	<i>No soap at employee handsink.</i> 6-301.11 Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.	Immediate
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	08/10/2017
4-302.12	<i>Absence of appropriately sized and readily accessible probe thermometer.</i> 4-302.12 Food temperature measuring devices shall be provided and readily accessible to	08/10/2017



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ensure attainment and maintenance of food temperatures.

**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 7 priority violations and 8 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.

*WV*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Parker Fane / Manager	<i>Parker Fane</i>	DATE 08/03/2017
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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 08/10/2017
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