



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

| | |
|---------------------|----------------------|
| DATE 03/27/2018 | Page 1 of 2 |
| TIME IN 09:41 AM | TIME OUT 10:38 AM |

| | | | | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------|------------------------------------|------------------------------------|------------------|
| ESTABLISHMENT NAME Country Cafe | | OWNER Mike & Nicole Surratt | | PERSON IN CHARGE Nicole Surratt | |
| ADDRESS 17921 Highway B | | | ESTABLISHMENT LICENSE NO. | | COUNTY Phelps |
| CITY/ZIP CODE St. James 65559 | | | TELEPHONE NUMBER (573) 265-8979 | FAX NUMBER | REGION I |
| WATER SUPPLY Private | | | FROZEN DESSERT N/A | | |
| Date Sampled: 03/27/2018 | | | Result: Pending | | Expires: 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 |
|-----------------|------------|--------------------|----------------|------------|-------------------|
| Sliced Tomatoes | 36 | True Prep Unit | Ambient Air | 50 | Frigidaire |
| Gravy | 157 | Steam Table | Vegetable Soup | 158 | Hot Hold Unit |
| Ambient Air | 40 | Roper Refrigerator | Ambient Air | 42 | Roper |
| Ambient Air | 42 | Roper Refrigerator | Ambient Air | 42 | Cube Refrigerator |

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 Roper refrigerator.</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. | Immediate |
| 3-501.16 | <i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below. | Corrected On-site |

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 .</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. | 04/03/2018 |
| 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 stored to prevent contamination. | 04/03/2018 |
| 6-202.14 | <i>Customer restroom door not self-closing.</i> | 04/03/2018 |



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6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

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 3 core violations of the food code. KS
 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

Ambient Air - 43 - Frigidaire

INSPECTION INFORMATION

| | | |
|----------------------------------------------------------------|-----------------------|----------------------------------------------------------------------------------|
| RECEIVED BY (PERSON IN CHARGE/TITLE) Nicole Surratt / Owner | <i>Nicole Surratt</i> | DATE 03/27/2018 |
| 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 04/03/2018 |