



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

DATE 12/19/2018	Page 1 of 3
TIME IN 09:30 AM	TIME OUT 11:00 AM

ESTABLISHMENT NAME Country Cafe		OWNER Nicole Surratt		PERSON IN CHARGE Angela Patterson	
ADDRESS 17921 Highway B		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-8979	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY H
WATER SUPPLY Private Date Sampled: 12/19/2018 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
AMBIENT AIR	43	FRIDGIDAIRE ON BOTTOM STEP	BUTTER	36	RIGHT ROPER FRIDGE
SAUSAGE GRAVY	136	TEAM TABLE UNDER MICROWAV	AMBIENT AIR	40	LEFT ROPER FRIDGE
SLICED TOMATO	36	PREP TABLE COOLER	OLIVES	36	SALAD BAR
BUTTER	42	UNDER PREP COOLER	AMBIENT AIR	40	GE FRIDGE

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 meats stored touching milk in Frigidaire fridge.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-302.11	<i>Food uncovered in throughout facility.</i> 3-302.11 Food shall be protected from cross contamination.	12/21/2018
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Sliced and chopped items in the left Roper fridge in the kitchen need a date label.</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.	12/21/2018
3-101.11	<i>Food not Safe as evidenced by mold on canned juices in dry storage.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented. ITEM WAS DISCARDED AT TIME OF INSPECTION.	Corrected On-site
4-601.11(A)	<i>Excessive mold and mildew buildup on ice machine.</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.	12/21/2018

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
6-202.14	<i>Public restroom door not self-closing.</i> 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.	12/21/2018



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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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5-205.11	<p><i>The employee handsink is blocked or inaccessible .</i></p> <p>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.</p> <p>ITEMS WERE MOVED DURING INSPECTION.</p>	Corrected On-site
6-301.11	<p><i>No soap at employee handsink.</i></p> <p>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.</p>	12/21/2018
4-501.11	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Prep table cooler is leaking water inside the bottom on the left in kitchen.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	12/21/2018
3-305.11	<p><i>Food not protected from contamination. Onions stored on floor in dry storage by door to kitchen.</i></p> <p>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.</p>	Corrected On-site
4-601.11(B)(C)	<p><i>Excessive grease and dust buildup on hood above grill.</i></p> <p>4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.</p>	12/21/2018



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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 0 critical violations and 0 non-critical violations of the food code. AP
 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) Angela Patterson / Head Cook/Waitress <i>Angela Patterson</i>	DATE 12/19/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 <i>Bethany Black</i>	EPHS NO. 1637
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 12/21/2018