



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

| | |
|---------------------|----------------------|
| DATE 01/31/2018 | Page 1 of 3 |
| TIME IN 09:12 AM | TIME OUT 10:54 AM |

| | | | | | |
|--|--|------------------------------------|------------|-----------------------------------|--------------------|
| ESTABLISHMENT NAME Edgar Springs Country Cafe | | OWNER Denise Brewer | | PERSON IN CHARGE Denise Brewer | |
| ADDRESS 491 Broadway | | ESTABLISHMENT LICENSE NO. | | COUNTY Phelps | REGION I |
| CITY/ZIP CODE Edgar Springs 65462 | | TELEPHONE NUMBER (573) 435-0238 | FAX NUMBER | SEWAGE DISPOSAL | P.H. PRIORITY M |
| WATER SUPPLY Date Sampled: 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 |
| <input 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 | 43 | Beverage Air Prep Unit | Ambient Air | 38 | Pepsi Cube Unit |
| Ambient Air | 38 | Kenmore | | | |
| Gravy | 201 | Hot Hold Unit | | | |
| Ambient Air | 39 | True Single Door R/I | | | |

| 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>Food uncovered on prep table.</i> 3-302.11 Food shall be protected from cross contamination. | Immediate |
| 7-102.11 | <i>Unlabeled spray bottle found on shelf above the three vat sink.</i> 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. | Immediate |
| 7-201.11 | <i>Improper storage of toxics above three compartment sink.</i> 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. | Immediate |
| 7-207.11 | <i>Medicine for an employee's use not properly stored.</i> Observed medication stored on shelf above prep table with food items, and lotion stored with wares on shelf adjacent to prep unit. 7-207.11 Only those medicines that are necessary for the health of employees shall be allowed in a food establishment. Medicines shall bear a legible manufacturer's label and be located to prevent the contamination of food, equipment, utensils, linens, and single-service items. | Immediate |
| 3-302.11 | <i>Raw shell eggs stored above ready-to-eat food in the Beverage Air prep unit.</i> 3-302.11 Food shall be protected from cross contamination. | Immediate |
| 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 |



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| 4-601.11(A) | <i>Observed dried debris on the interior lip of the bulk 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. | 02/07/2018 |
| 4-601.11(A) | <i>Observed dried hamburger blood on the bottom shelf of the Kenmore 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. | Immediate |
| 3-302.11 | <i>Food uncovered in both upright freezers.</i> 3-302.11 Food shall be protected from cross contamination. | Immediate |

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 |
|-----------|---|------------|
| 6-301.11 | <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. | 02/07/2018 |
| 6-301.12 | <i>No towels at the employee handsink.</i> 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. | 02/07/2018 |
| 3-304.13 | <i>Linens/napkins improperly used as food contact surface.</i> Observed a pan of biscuits, and a pan of bacon covered with a hand towel. 3-304.13 Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer. | Immediate |
| 4-501.11 | <i>Equipment not maintained in a state of good repair or proper adjustment.</i> Observed standing water on the bottom shelf of the Beverage Air prep unit. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements. | 02/07/2018 |
| 6-501.11 | <i>Observed peeling paint on the ceiling above Beverage Air prep unit.</i> 6-501.11 The physical facilities shall be maintained in good repair. | 02/07/2018 |
| 4.204.112 | <i>Temperature measuring device missing in the Pepsi cube refrigerator.</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. | 02/07/2018 |



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| 4-903.11 | <i>Single-service items not kept in the original protective package; stored improperly on the Pepsi cube refrigerator.</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. | 02/07/2018 |
| 6-501.11 | <i>Observed a hole in the wad in the Men's restroom.</i> 6-501.11 The physical facilities shall be maintained in good repair. | 02/07/2018 |
| 8-302.11 | <i>Applicant failed to submit application for approval to open at least thirty (30) calendar days in advance.</i> 8-302.11 An applicant shall submit an application for approval to open at least thirty (30) calendar days before the date planned for opening a food establishment or at least thirty (30) calendar days before beginning an extensive renovation. | Corrected On-site |

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 9 priority violations and 9 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

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|--|---------------------------------|
| RECEIVED BY (PERSON IN CHARGE/TITLE) Denise Brewer / Owner | DATE 01/31/2018 |
| 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 02/07/2018 |