



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

DATE 03/13/2018	Page 1 of 3
TIME IN 03:50 PM	TIME OUT 4:50 PM <i>ICW</i>

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 Feaster's Rt 66 Bistro		OWNER Chris Feaster		PERSON IN CHARGE Chris Feaster	
ADDRESS 21815 Teardrop Rd			ESTABLISHMENT LICENSE NO. 201715		COUNTY Pulaski
CITY/ZIP CODE St. Robert 65584		TELEPHONE NUMBER (573) 202-5258	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY Medium

WATER SUPPLY Private	Date Sampled: 03/14/2018	Result: Pending	FROZEN DESSERT N/A	Expires: N/A	License Number: .
-------------------------	--------------------------	-----------------	-----------------------	--------------	-------------------

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 checked="" 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	38	prep cooler			
mayo	28	magic chef			

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
In Compliance	3-3 Protection From Contamination After Receiving
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
Not In Compliance	4-6 Cleaning Of Equipment and Utensils <u>Priority</u> <i>Excessive residual food buildup on inside of microwave, on top of stove, under grill and inside freezer.</i> <i>Vents dusty in bottom of prep cooler.</i> <i>Juicer is dirty and needs cleaned.</i> 4-601.11 Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean



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

DATE 03/13/2018	Page 2 of 3
TIME IN 03:50 PM	TIME OUT 5:50 PM

ESTABLISHMENT NAME Feaster's Rt 66 Bistro	ADDRESS 21815 Teardrop Rd	CITY/ZIP CODE St. Robert 65584
--	------------------------------	-----------------------------------

RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

and free of accumulated grease deposits, dust, dirt, food residue, and other debris.
Correct By: Immediate

Not In Compliance	4-7 Sanitization Of Equipment and Utensils <u>Core</u> <i>The food-contact surface of the counters, wares and utensils need to be washed, rinsed and sanitized.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized. Correct By: Immediate
-------------------	---

Not Applicable	4-8 Laundering
----------------	-----------------------

In Compliance	4-9 Protection Of Clean Items
---------------	--------------------------------------

Water, Plumbing, and Waste

Not In Compliance	5-1 Water <u>Priority</u> <i>Bottled water must be used until the private well water is tested and shows no signs of bacteria.</i> 5-101.11 Drinking water shall be obtained from a public water system or a nonpublic water system that is constructed, maintained, and operated according to law. Correct By: Immediate
-------------------	---

In Compliance	5-2 Plumbing System
---------------	----------------------------

In Compliance	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
---------------	---

In Compliance	6-3 Numbers and Capacities
---------------	-----------------------------------

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

Not In Compliance	6-5 Maintenance and Operation <u>Core</u> <i>The metal sheets behind the grill needs to be attached to the wall or removed.</i> 6-501.11 The physical facilities shall be maintained in good repair. Correct By: 03/14/2018
-------------------	---

Poisonous or Toxic Materials

In Compliance	7-1 Labeling and Identification
---------------	--

In Compliance	7-2 Operational Supplies and Applications
---------------	--

In Compliance	7-3 Stock and Retail Sale
---------------	----------------------------------

Compliance and Enforcement

Not Applicable	8-1 Modifications
----------------	--------------------------

Not Applicable	8-2 HACCP Plan
----------------	-----------------------

Not In Compliance	8-3 Qualifications and Responsibilities <u>Core</u> <i>Operator does not have cleaning schedule of establishment; employee illness policy; procedure to</i>
-------------------	--



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

DATE 03/13/2018	Page 3 of 3
TIME IN 03:50 PM	TIME OUT 5:50 PM

ESTABLISHMENT NAME Feaster's Rt 66 Bistro	ADDRESS 21815 Teardrop Rd	CITY/ZIP CODE St. Robert 65584
--	------------------------------	-----------------------------------

RISK FACTORS AND INTERVENTIONS

Compliance and Enforcement

verify adequate cooking temperatures; documentation of refrigeration temperatures .

8-304.11 Food establishments requiring approval to open shall develop written standard procedures. These procedures shall include at a minimum: A cleaning schedule for the establishment and equipment; pan employee illness policy; procedure to verify adequate food cooling temperatures; a procedure to verify adequate food cooking temperatures; and equipment monitoring procedures, including proper cleaning and sanitization of utensils by a commercial dish machine and documentation of refrigeration temperatures.

Correct By: Next Regular Inspection

In Compliance	8-4 Ceasing Operations and Reporting
---------------	---

(This section is currently blank)

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 2 critical violations and 3 non-critical violations of the food code. *[Signature]*
 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

(This section is currently blank)

INSPECTION INFORMATION		DATE	
RECEIVED BY (PERSON IN CHARGE/TITLE) Chris Feaster / Owner <i>[Signature]</i>		03/13/2018	
INSPECTOR/TELEPHONE NUMBER Karen Wall / (573) 736-2217	EPHS NO. 1208 <i>[Signature]</i>	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 03/14/2018