



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

DATE 09/04/2018	Page 1 of 2
TIME IN 03:02 PM	TIME OUT 04:05 PM

ESTABLISHMENT NAME Firehouse Coffee Shop		OWNER Terill Story		PERSON IN CHARGE Terill Story	
ADDRESS 103 East Hardy			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE St. James 65559			TELEPHONE NUMBER (573) 263-2596	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
<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
MILK	33	ROPER FRIDGE			
CHÉESE	38	BREVERAGE AIR			
MILK	33	WHIRLPOOL FRIDGE			
COFFEE MATE CREAMER	34	TRUE REACH IN			

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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4-601.11(A)	<p><i>Excessive grease buildup on Lean Mean Fat Grilling Machine.</i></p> <p>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.</p> <p>THIS WAS CLEANED DURING INSPECTION.</p>	Corrected On-site
3-501.17	<p><i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Sliced apples and sliced tomatoes in Beverage Air fridge.</i></p> <p>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.</p> <p>TERILL THREW AWAY THE APPLES AND TOMATOES DURING INSPECTION.</p>	Corrected On-site
7-201.11	<p><i>Improper storage of toxics above three compartment sink. Bleach & other toxic items stored above 3 compartment sink on shelf.</i></p> <p>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.</p> <p>THE TOXINS WERE PLACED BELOW THE 3 COMPARTMENT SINK.</p>	Corrected On-site
3-301.11	<p><i>Bare hand contact with ready-to-eat food. Chef in kitchen was not wearing gloves.</i></p> <p>3-301.11 Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.</p> <p>TERILL IS HAVING A STAFF MEETING BECAUSE VOLUNTEERS ARE NEW THIS YEAR.</p>	Corrected On-site
5-204.11	<p><i>Employee hand sink not located to allow convenient use by employees in food preparation</i></p>	09/07/2018



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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
	area. 5-204.11 A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and in, or immediately adjacent to, toilet rooms.	

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
4-601.11(B)(C)	<i>Excessive residual product buildup on door handles of refrigerators.</i> 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. THESE WERE CLEANED DURING INSPECTION.	Corrected On-site
6-301.14	<i>Absence of handwashing signage at all sinks used by employees.</i> 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.	Corrected On-site
5-205.11	<i>The employee handsink is used for purposes other than hand washing . It is used to wash out blenders.</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. TERILL WILL DISCUSS THIS WITH STAFF.	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 0 critical violations and 0 non-critical 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.

TLS

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Terill Story / Owner	<i>Terill L Story</i>	DATE 09/04/2018
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 09/07/2018