



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

DATE 02/26/2018	Page 1 of 2
TIME IN 10:37 AM	TIME OUT 11:33 AM

ESTABLISHMENT NAME Great Circle		OWNER Great Circle		PERSON IN CHARGE Megan Clark	
ADDRESS 13160 County Road 3610		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-3250	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Private Date Sampled: 02/26/2018 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 type="checkbox"/> Restaurant <input checked="" 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
Spaghetti	153	Serving Line	Ambient Air	37	Saturn Two Door R/I
Chicken Patty	171	Serving Line	Ambient Air	37	True Two Door R/I
Mixed Vegetables	160	Cleveland Steamer	Ambient Air	35	Walk In Cooler
Hot Dog	136	Crescor Hot Hold Unit	Ambient Air	135	Crescor Hot Hold Unit

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
4-601.11(A)	Observed residual food product on the interior of the GE microwave. 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
4-601.11(A)	Observed residual food product on the knife blade and base of the table mounted can opener. 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
3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in all cold hold units, and the walk in cooler. 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
3-303.11	Ice used as food after being used as a medium for cooling the exterior surfaces of beverages. 3-303.11 After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.	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
6-501.11	Observed the screen on the back door to be in disrepair. 6-501.11 The physical facilities shall be maintained in good repair.	03/05/2018
3-305.11	Food not protected from contamination. Observed food stored on the floor by the back door	03/05/2018



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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
	entrance, and on the steps leading down to the storage room. 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.	
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	03/05/2018

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 4 priority violations and 3 core violations of the food code. ML
 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) Megan Clark / Food Service Manager <i>Megan Clark</i>	DATE 02/26/2018		
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010 <i>Debbie Matlock</i>	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 03/05/2018