



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

DATE 01/18/2018	Page 1 of 2
TIME IN 10:57 AM	TIME OUT 11:59 AM

ESTABLISHMENT NAME Houston House		OWNER Newburg Community Group		PERSON IN CHARGE Linda Hance	
ADDRESS 101 East 1st Street		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE Newburg 65550		TELEPHONE NUMBER (573) 762-3972	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
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
Chicken Vegetable Soup	210	Hot Hold Unit	Ambient Air	35	Magic Chef
Chicken Vegetable Soup	166	Hot Hold Unit	Black Eye Peas	165	Serving Line
Ambient Air	30	Whirlpool Refrigerator			
Ambient Air	33	True Two 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
3-501.17	<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.	01/25/2018
3-101.11	<i>Food not safe as evidenced by mold on containers housing potentially hazardous foods with past due discard date.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Corrected On-site
5-205.15	<i>Establishment's plumbing in disrepair.</i> Observed the water lines to the employee hand sink to be frozen. 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	01/25/2018

**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
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	01/25/2018
6-501.11	<i>Observed stained and missing ceiling tiles above gas stove.</i> 6-501.11 The physical facilities shall be maintained in good repair.	01/25/2018
6-501.12	<i>Observed debris on the brick wall behind the gas stove.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after	01/25/2018



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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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closing.

6-202.14	Restroom door not self-closing. 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.	01/25/2018
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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 3 priority violations and 4 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.

*JH*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Linda Hance / Secretary	<i>Linda Hance</i>	DATE 01/18/2018
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 01/25/2018