



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

DATE 10/19/2018	Page 1 of 3
TIME IN 12:45 PM	TIME OUT 02:05 PM

ESTABLISHMENT NAME Margies Kafe		OWNER Timothy & Margie McNamara		PERSON IN CHARGE Timothy McNamara	
ADDRESS 105 Hwy 63			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Vienna 65582			TELEPHONE NUMBER (573) 422-3555	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		SEWAGE DISPOSAL Public
Date Sampled: N/A			Result: N/A		Expires: N/A
Date Sampled: N/A			Result: 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	Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
MILK	35	VICTORY REFRIGERATOR	HAM	35	UNDER PREP COOLER
HAM	36	COCA COLA REACH IN	MASHED POTATOES	170	STEAM TABLE
CREAM PIE	36	COCA COLA REACH IN	GREEN BEANS	150	STEAM TABLE
SLICED TOMATOES	34	PREP COOLER	CREAM PIE	55	PEPSI 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
4-601.11(A)	<i>Mold and mildew buildup in 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.	10/25/2018
3-302.11	<i>Food uncovered in Victory Refrigerator.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-202.11	<i>Food contact surface(s) not smooth.</i> Observed chipped plates throughout facility. 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.	10/25/2018
3-302.11	<i>Food uncovered in Sun Ice Freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-202.11	<i>Food contact surface(s) not smooth; has sharp internal angle, corners or crevices.</i> Sugar container is cracked and chipped. 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.	10/25/2018
4-601.11(A)	<i>Excessive dirt and food debris buildup on Sugar Container.</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.	10/25/2018
3-101.11	<i>Food not Safe as evidenced by cold food not being held at temperature of 41 or below.</i>	Corrected On-site



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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
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3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.

FOOD WAS DISCARDED AT TIME OF INSPECTION. CREAM PIES, TARTAR SAUCE, MAYONNAISE, CHERRY PIE FILLING, CHEESE CAKES, ETC.

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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5-205.11	<i>The employee handsink is used for purposes other than hand washing . Items are being stored around the sink, making it difficult to maintain access</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.	10/25/2018
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3-602.11	<i>Cornmeal, coconut, and chocolate cookie pieces not properly labeled.</i> 3-602.11 Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: the common name of the food, or absent a common name, an adequately descriptive identity statement; if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; an accurate declaration of the quantity of contents, the name and place of business of the manufacturer, packer, or distributor; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.	10/25/2018
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3-304.14	<i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i> 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	Corrected On-site
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4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Pepsi Reach in refrigeration unit is not holding temperature.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	10/25/2018
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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 7 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.

(Handwritten initials)

EDUCATION PROVIDED OR COMMENTS

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INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Timothy McNamara / Owner	<i>(Handwritten Signature)</i>	DATE 10/19/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010	EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 10/25/2018