



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

DATE 05/21/2018	Page 1 of 2
TIME IN 03:04 PM	TIME OUT 04:18 PM

ESTABLISHMENT NAME Meramec Vineyards Winery LLC		OWNER Joseph Boulware		PERSON IN CHARGE Michelle Boulware	
ADDRESS 600 St. Rt. B		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-7874	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	Pre-Opening
<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
Ambient Air	37	Samsung Refrigerator			
Ambient Air	34	True Two Door			
Ambient Air	41	Frigidaire Refrigerator			
Ambient Air	40	True Two Door			

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.	05/25/2018
4-702.11	<i>The wares; utensils not sanitized before each use. Observed the ware wash machine to not be properly sanitizing wares and utensils.</i> 4-702.11 Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.	05/25/2018
4-601.11(A)	<i>Excessive residual product buildup on the interior of the Sharp microwave.</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.	Corrected On-site
6-501.111	<i>Live ants seen in the down stairs dining room.</i> 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	05/25/2018

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
5-205.11	<i>The employee handsink is blocked or inaccessible .</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.	Corrected On-site
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the ware</i>	05/25/2018



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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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wash machine to not be properly dispensing the correct amount of sanitizer. Note: Facility is to use 3 bay sink to sanitize wares and utensils.
 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.

6-501.11 *Observed tile missing in the floor of the kitchen where a wall had been removed.* 06/11/2018
 6-501.11 The physical facilities shall be maintained in good repair.

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.
 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.

MAB

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Michelle Boulware / Owner	DATE 05/21/2018
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INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 05/25/2018
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