



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

DATE 10/18/2018	Page 1 of 2
TIME IN 02:20 PM	TIME OUT 03:30 PM

ESTABLISHMENT NAME M's Restaurant, LLC		OWNER Doyla Mentis	PERSON IN CHARGE Doyla Mentis	
ADDRESS 11695 County Road 424		ESTABLISHMENT LICENSE NO.	COUNTY Maries	REGION I
CITY/ZIP CODE St. James 65559	TELEPHONE NUMBER (573) 699-4153	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY H

WATER SUPPLY Private	Date Sampled: 10/17/2018	Result: Pending	FROZEN DESSERT N/A	Expires: N/A	License Number: N/A
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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	45	FRIGIDAIRE COOLER	HAMBURGER PATTIES	39	UNDER PREP COOLER
CHICKEN & DUMPLINGS	140	METAL PAN	MASHED PITATOES	165	STEAM TABLE
SLICED TOMATOES	37	PREP COOLER	CHEESE	41	TRUE PREP TABLE
EGGS	39	UNDER PREP COOLER	LEMONS	38	UNDER PREP TRUE COOLER

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	<p><i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Burnt ends were not date labeled.</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>LABELED DURING INSPECTION.</p>	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
5-102.14	<p><i>Absence of most recent sample report for the nonpublic water system on file. Sample is Pending.</i></p> <p>5-102.14 The most recent sample report for the nonpublic water system shall be retained on file.</p>	11/08/2018
3-501.13	<p><i>Improper thawing of Potentially Hazardous Foods. Observed fish thawing in a sink of water without running water on it.</i></p> <p>3-501.13 Potentially Hazardous Foods shall be thawed under refrigeration at 41°F degrees or below or completely submerged under running water at 70°F degrees or below, with sufficient water velocity to agitate and float loose particles.</p> <p>WATER WAS TURNED ON DURING INSPECTION.</p>	Corrected On-site
6-501.12	<p><i>Observed clutter behind Frigidaire fridge. This can lead to pests.</i></p> <p>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 closing.</p>	Corrected On-site



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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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5-501.116	<i>Trash can dirty in area by 3 vat sink.</i> 5-501.116 Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service items and waste water shall be properly disposed of. Soiled receptacles shall be cleaned as necessary to prevent a buildup of soil or from becoming attractants for insects and rodents.	11/08/2018
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3-305.11	<i>Food not protected from contamination. Observed the potatoes are stored in a bin on the floor</i> 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.	Corrected On-site
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6-501.12	<i>Excessive dust buildup on fan in kitchen.</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 closing.	Corrected On-site
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REMOVED FROM KITCHEN DURING INSPECTION

5-205.15	<i>Observed 3 vat sink has a faucet that is not affixed and broken.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	11/08/2018
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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 0 critical violations and 0 non-critical violations of the food code. *DM*
 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) Doyla Mentis / Owner <i>Doyla Mentis</i>	DATE 10/18/2018
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 11/08/2018