



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

DATE 09/11/2018	Page 1 of 2
TIME IN 11:00 AM	TIME OUT 12:09 PM

ESTABLISHMENT NAME St. James Market Place Cafe		OWNER DEBORAH KLEINHERDER		PERSON IN CHARGE DEBORAH KLEINHEIDER	
ADDRESS 211 N Seymour		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 505-9590	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
AMBIENT AIR	42	KENMORE	GYRO MEAT	40	COLD PREP
TURKEY	37	FRIDGIDAIRE	MILK	40	AMANA
HAMBURGER	170	CROCKPOT	EGGS	39	AVANTCO
ROAST BEEF	160	CROCKPOT			

**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
3-304.15	<i>Improper use of single-service gloves. Observed employees multi tasking while wearing gloves. Must wash hands between glove changes.</i> 3-304.15 Single-use gloves shall be used for only one task and discarded when damaged or soiled, or when interruptions occur in the operation.	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
6-301.14	<i>Absence of handwashing signage at all sinks used by employees.</i> 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.	09/14/2018
6-501.18	The restroom sink is dirty. 6-501.18 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.	09/14/2018
4-602.13	<i>fridgidaire has accumulated dirt and food debris in bottom of unit.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	09/14/2018
4.204.112	<i>Temperature measuring device not integrated, permanently affixed and easily viewable in Amana refer unit.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	09/14/2018



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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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3-304.12	<i>Improper storage of spoons used for serving. Stored on counter tops with food debris and not covered.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	09/14/2018
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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 1 priority violations and 5 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.

DK

**EDUCATION PROVIDED OR COMMENTS**

ALL POTENTIALLY HAZARDOUS FOODS MUST BE DATE LABELLED WITH 7 DAY DISCARD DATE ONCE PREPARED.

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) DEBORAH KLEINHEIDER / OWNER	<i>Deborah Kleinheider</i>	DATE 09/11/2018
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 09/14/2018