



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

TIME IN 1300 TIME OUT 1500

PAGE 1 of 2

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

| | | | | | |
|---|--|--|--|--|--|
| ESTABLISHMENT NAME: ERNIES COUNTRY KITCHEN | | OWNER: RICHARD PATILLO | | PERSON IN CHARGE: Terry Jackson | |
| ADDRESS: 211 S MAIN STREET | | | | COUNTY: 069 | |
| CITY/ZIP: MALDEN, MO 63863 | | PHONE: 573-276-4255 | | FAX: | |
| P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L | | | | | |
| ESTABLISHMENT TYPE <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 VENDORS <input 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"/> TEMP. FOOD | | | | | |
| PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other | | | | | |
| FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved | | SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE | | WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____ Results _____ | |
| License No. NA | | | | | |

RISK FACTORS AND INTERVENTIONS

| Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | | | | | |
|--|-------------------------------------|---|---|---|---|--|--|--|--|-----|--|---|
| Compliance | | Demonstration of Knowledge | | COS | R | Compliance | | Potentially Hazardous Foods | | COS | R | |
| <input checked="" type="checkbox"/> | OUT | Person in charge present, demonstrates knowledge, and performs duties | | | | | IN OUT <input checked="" type="checkbox"/> N/A | Proper cooking, time and temperature | | | | |
| | | | | | | IN OUT <input checked="" type="checkbox"/> N/A | Proper reheating procedures for hot holding | | | | | |
| <input checked="" type="checkbox"/> | OUT | Employee Health | | | | | IN OUT <input checked="" type="checkbox"/> N/A | Proper cooling time and temperatures | | | | |
| <input checked="" type="checkbox"/> | OUT | Management awareness; policy present | | | | | IN OUT <input checked="" type="checkbox"/> N/A | Proper hot holding temperatures | | | | |
| <input checked="" type="checkbox"/> | OUT | Proper use of reporting, restriction and exclusion | | | | | <input checked="" type="checkbox"/> OUT N/O N/A | Proper cold holding temperatures | | | | |
| | | | | | | IN <input checked="" type="checkbox"/> OUT N/A | Proper date marking and disposition | | | | | |
| <input checked="" type="checkbox"/> | OUT | Good Hygiene Practices | | | | | IN <input checked="" type="checkbox"/> OUT N/O N/A | Time as a public health control (procedures / records) | | | | |
| <input checked="" type="checkbox"/> | OUT | Proper eating, tasting, drinking or tobacco use | | | | | IN OUT N/O <input checked="" type="checkbox"/> | | | | | |
| <input checked="" type="checkbox"/> | OUT | No discharge from eyes, nose and mouth | | | | | IN OUT N/O <input checked="" type="checkbox"/> | | | | | |
| | | | | | | Consumer Advisory | | | | | | |
| <input checked="" type="checkbox"/> | OUT | N/O | Hands clean and properly washed | | | | | <input checked="" type="checkbox"/> | OUT | N/A | Consumer advisory provided for raw or undercooked food | |
| <input checked="" type="checkbox"/> | OUT | N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | | Highly Susceptible Populations | | | | |
| <input checked="" type="checkbox"/> | OUT | | Adequate handwashing facilities supplied & accessible | | | | | <input checked="" type="checkbox"/> | OUT | N/O | N/A | Pasteurized foods used, prohibited foods not offered |
| | | | | | | Chemical | | | | | | |
| <input checked="" type="checkbox"/> | OUT | | Approved Source | | | | | <input checked="" type="checkbox"/> | OUT | N/A | Food additives: approved and properly used | |
| IN | OUT | <input checked="" type="checkbox"/> | N/A | Food obtained from approved source | | | | | <input checked="" type="checkbox"/> | OUT | | Toxic substances properly identified, stored and used |
| IN | <input checked="" type="checkbox"/> | OUT | | Food received at proper temperature | | | | | Compliance with Approved Procedures | | | |
| IN | <input checked="" type="checkbox"/> | OUT | | Food in good condition, safe and unadulterated | | | | | IN | OUT | <input checked="" type="checkbox"/> | Compliance with approved Specialized Process and HACCP plan |
| IN | OUT | N/O | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | | | | | IN | OUT | <input checked="" type="checkbox"/> | |
| | | | | | | Protection from Contamination | | | | | | |
| IN | <input checked="" type="checkbox"/> | OUT | N/A | Food separated and protected | | | | | The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed | | | |
| IN | <input checked="" type="checkbox"/> | OUT | N/A | Food-contact surfaces cleaned & sanitized | | | | | | | | |
| IN | OUT | <input checked="" type="checkbox"/> | | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | | | | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| IN | OUT | Safe Food and Water | | | COS | R | IN | OUT | Proper Use of Utensils | | | COS | R |
|-------------------------------------|-------------------------------------|---|--|--|-----|---|-------------------------------------|-----|---|--|--|-----|---|
| <input checked="" type="checkbox"/> | | Pasteurized eggs used where required | | | | | <input checked="" type="checkbox"/> | | In-use utensils: properly stored | | | | |
| <input checked="" type="checkbox"/> | | Water and ice from approved source | | | | | <input checked="" type="checkbox"/> | | Utensils, equipment and linens: properly stored, dried, handled | | | | |
| <input checked="" type="checkbox"/> | | Food Temperature Control | | | | | <input checked="" type="checkbox"/> | | Single-use/single-service articles: properly stored, used | | | | |
| <input checked="" type="checkbox"/> | | Adequate equipment for temperature control | | | | | <input checked="" type="checkbox"/> | | Gloves used properly | | | | |
| <input checked="" type="checkbox"/> | | Approved thawing methods used | | | | | <input checked="" type="checkbox"/> | | Utensils, Equipment and Warewashing | | | | |
| <input checked="" type="checkbox"/> | | Thermometers provided and accurate | | | | | <input checked="" type="checkbox"/> | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | |
| <input checked="" type="checkbox"/> | | Food Identification | | | | | <input checked="" type="checkbox"/> | | Warewashing facilities: installed, maintained, used; test strips used | | | | |
| <input checked="" type="checkbox"/> | | Food properly labeled: original container | | | | | <input checked="" type="checkbox"/> | | Nonfood-contact surfaces clean | | | | |
| <input checked="" type="checkbox"/> | | Prevention of Food Contamination | | | | | <input checked="" type="checkbox"/> | | Physical Facilities | | | | |
| <input checked="" type="checkbox"/> | | Insects, rodents, and animals not present | | | | | <input checked="" type="checkbox"/> | | Hot and cold water available; adequate pressure | | | | |
| <input checked="" type="checkbox"/> | | Contamination prevented during food preparation, storage and display | | | | | <input checked="" type="checkbox"/> | | Plumbing installed; proper backflow devices | | | | |
| <input checked="" type="checkbox"/> | | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | | | <input checked="" type="checkbox"/> | | Sewage and wastewater properly disposed | | | | |
| <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Wiping cloths: properly used and stored | | | | | <input checked="" type="checkbox"/> | | Toilet facilities: properly constructed, supplied, cleaned | | | | |
| <input checked="" type="checkbox"/> | | Fruits and vegetables washed before use | | | | | <input checked="" type="checkbox"/> | | Garbage/refuse properly disposed; facilities maintained | | | | |
| <input checked="" type="checkbox"/> | | | | | | | <input checked="" type="checkbox"/> | | Physical facilities installed, maintained, and clean | | | | |

| | | | | | |
|---|-----------------------------------|----------------------|--|--|--|
| Person in Charge /Title: Terry Jackson | | | Date: 01/12/2021 | | |
| Inspector: <i>[Signature]</i> | Telephone No. 573-888-9008 | EPHS No. 1647 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | | |
| | | | Follow-up Date: 1/19/21 | | |



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|--|--|-------------------------------------|-------------------------|--|-----------------------|
| ESTABLISHMENT NAME ERNIES COUNTRY KITCHEN | | ADDRESS 211 S MAIN STREET | | CITY /ZIP MALDEN, MO 63863 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Beans Warmer | | 136 | Frigidare | | 36 |
| Mashed Potatoes/Warmer | | 145 | | | |
| Coleslaw | | 37 | | | |
| Whirlpool Fridge Left | | 37 | | | |
| Whirlpool Fridge Right | | 36 | | | |
| Code Reference | PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. | | | | Correct by (date) |
| 3-501.16B | Sliced tomatoes and lettuce on prep table, tempt at 62degrees, must be held 41 degrees or below | | | | 1/19/21 TS |
| 3-501.17 | Repeat :Large container of coleslaw in rear storage room refrigerator not dated, dated with 7 day d | | | | 1/19/21 TS |
| 3-302.11 | Fully cooked ham in crosley refrigerator laying in pan with raw hamburger | | | | 1/19/21 TS |
| 4-601.11A | Open ceiling tile in dishwashing room exposing insulation above food warmer | | | | 1/19/21 TS |
| 4-601.11A | Heavy grease build up on vent hood and suppression system, clean | | | | 1/19/21 TS |
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| Code Reference | CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. | | | | Correct by (date) |
| 5-203.13 | No utility sink for mop water | | | | 1/19/21 TS |
| 4-302.14 | No test kit for sanitizer <i>CDP</i> | | | | 1/19/21 TS |
| 6-201.11 | FLOORS NOT SEALED IN 3 VAT AREA, MUST BE SMOOTH, NON ABSORBANT AND EASILY CLEANABLE | | | | 1/19/21 TS |
| 6-501.11 | Multiple ceiling tiles wet and sagging in dining area. repair or replace | | | | 1/19/21 TS |
| 3-304.14 | Wiping cloths on counter top, shall be stored in sanitizer | | | | 1/19/21 TS |
| 6-501.11 | holes in ceiling tiles above 3 compartment sink | | | | 1/19/21 TS |
| 3-307.11 | Personal items stored on rack with spices | | | | 1/19/21 TS |
| 6-501.11 | Missing all vent hood filters, repair or replace | | | | 1/19/21 TS |
| | | | | | |
| | | | | | |
| | | | | | |
| CIP | Correction in progress | | | | |
| COS | CORRECTED ONSITE | | | | |
| NRI | NEXT ROUTINE INSPECTION | | | | |
| | | | | | |
| EDUCATION PROVIDED OR COMMENTS | | | | | |
| DISCUSSED WITH MANAGMENT (IF THERE IS ANY MODIFICATIONS TO 3VAT SINK AND AIR GAP MUST BE PLACED) | | | | | |
| NRI= NEXT ROUTINE INSPCTION | | | | | |
| | | | | | |
| Person in Charge /Title: Terry Jackson | | | | Date: 01/12/2021 | |
| Inspector: <i>Charles D. [Signature]</i> | Telephone No. 573-888-9008 | | EPHS No. 1647 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 1/19/21 | |