



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

TIME IN 12:10 PM	TIME OUT 12:52 PM
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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: AMERICAN STEAK HOUSE	OWNER: AARON McBRIDE	PERSON IN CHARGE: AARON
ADDRESS: 1422 BUSINESS 60		COUNTY: STODDARD
CITY/ZIP: DEXTER 63841	PHONE: 624-8840	FAX:
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 checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS		P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 <input type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

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
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
				Employee Health			
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper cooling time and temperatures		
				Good Hygienic Practices			
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/A	Proper hot holding temperatures		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Proper cold holding temperatures		
				Preventing Contamination by Hands			
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Proper date marking and disposition		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN OUT N/O N/A	Time as a public health control (procedures / records)		
IN OUT	Adequate handwashing facilities supplied & accessible			Consumer Advisory			
				Highly Susceptible Populations			
IN OUT N/A	Food obtained from approved source			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O N/A	Food received at proper temperature			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
				Chemical			
IN OUT	Food in good condition, safe and unadulterated			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT	Toxic substances properly identified, stored and used		
				Conformance with Approved Procedures			
IN OUT N/A	Food separated and protected			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
IN OUT N/A	Food-contact surfaces cleaned & sanitized			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 COS = Corrected On Site                      R = Repeat Item			
IN OUT N/O	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
✓		Pasteurized eggs used where required			✓		In-use utensils: properly stored		
✓		Water and ice from approved source			✓		Utensils, equipment and linens: properly stored, dried, handled		
				Food Temperature Control					
✓		Adequate equipment for temperature control			✓		Single-use/single-service articles: properly stored, used		
✓		Approved thawing methods used			✓		Gloves used properly		
✓		Thermometers provided and accurate			Utensils, Equipment and Vending				
				Food Identification					
✓		Food properly labeled; original container			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
				Prevention of Food Contamination					
✓		Insects, rodents, and animals not present			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Contamination prevented during food preparation, storage and display			✓		Nonfood-contact surfaces clean		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Physical Facilities		
✓		Wiping cloths: properly used and stored			✓		Hot and cold water available; adequate pressure		
✓		Fruits and vegetables washed before use			✓		Plumbing installed; proper backflow devices		
				Physical Facilities					
				Sewage and wastewater properly disposed					
				Toilet facilities: properly constructed, supplied, cleaned					
				Garbage/refuse properly disposed; facilities maintained					
				Physical facilities installed, maintained, and clean					

Person in Charge / Title: AARON McBRIDE owner	Date: 12-2-21
Inspector: William A. BRANDEL	Telephone No. 568-4593
EPHS No. 1582	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: N/A



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ESTABLISHMENT NAME AMERICAN STEAK HOUSE		ADDRESS 1422 BUSINESS 60		CITY DEXTER	ZIP 63841
FOOD PRODUCT/LOCATION TEMP'S (GOOD)		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
COLD BUFFET		43°-50°			

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)	Initial
3-501.16A2	COLD HOLD BUFFET - TEMPS - M.D.A.S - - POSSIBLE TO USE TIME AS CONTROL 41°		

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)	Initial
6-501.12A	NON FOOD CONTACT SURFACE S: CLEAN SIDES / FRONT OF COOLERS / REFRIGERATORS GREASE DIRT GENERAL CLEANING		
4-501.11	VULCAN - WARMER CABINET SEAL BAD REPLACE SEAL		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Clayton* Date: 12-2-21

Inspector: WILLIAM A. BRANDEL Telephone No. 568-1593 EPHS No. 1582 Follow-up:  Yes  No Follow-up Date: N/A