



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

TIME IN 2:00 pm TIME OUT 4:30 pm
DATE 1/14/2020 PAGE 1 of 4

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: **Ewald's BBQ** OWNER: **Terry & Dottie Buchheit** PERSON IN CHARGE: **Eric Buchheit**
ADDRESS: **18 E. North Street** ESTABLISHMENT NUMBER: COUNTY: **Perry - 158**
CITY/ZIP: **Perryville, MO 63775** PHONE: **573-547- 8585** FAX: P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY RESTAURANT C. STORE SCHOOL CATERER SENIOR CENTER DELI SUMMER F.P. GROCERY STORE TAVERN INSTITUTION TEMP.FOOD MOBILE VENDORS

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT: Approved Disapproved Not Applicable
SEWAGE DISPOSAL: PUBLIC PRIVATE
WATER SUPPLY: COMMUNITY NON-COMMUNITY 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> 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		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	✓		IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> 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
<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		
		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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		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		
		Prevention of Food Contamination					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"/>		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"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title: **Eric Buchheit** Date: **01/14/2020**
Inspector: *Melanie Zernicke* Telephone No. **573-547-6564** EPHS No. **1682** Follow-up: Yes No
Follow-up Date: **02/14/2020**



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

ESTABLISHMENT NAME Ewald's BBQ		ADDRESS 18 E. North Street		CITY /ZIP Perryville, MO 63775		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Walk-in cooler by restrooms		38.8	Hobart freezer in back storage area		10.0	
Silver king shake cooler		38.9	True prep cooler		38.7	
Electro Freeze ice cream machine cooler		40.0	True under counter freezer		7.8	
Walk-in cooler in kitchen		41.0	Ice cream mix / cold holding in Electro Freeze ice cream machine cooler		39.0	
Figidaire home-use freezer		7.1	Made-from-scratch potato salad / cold holding in True prep cooler		37.5	
PRIORITY ITEMS					Correct by (date)	Initial
Code Reference	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.					
3-502.11 (C)(2)&(D)	Inspector observed no HACCP plan or special process approval on-site to review for bottled BBQ sauce that is made and packaged at facility. A food establishment shall obtain approval for a special process from the department before using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement, or to render a food so that it is not potentially hazardous; and packaging food using a reduced oxygen packaging method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled.				01/15/20	
3-304.15	Inspector observed food employee wiping gloved hands on pants and continuing to prepare food in grill area. If used, single-use gloves shall be used for only one task such as working with ready-to- eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.				01/15/20	
CORE ITEMS					Correct by (date)	Initial
Code Reference	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.					
6-301.14	Inspector observed no hand wash sign in men's bathroom at the handwash sink. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. COS: Inspector provided hand wash sign during inspection, and observed food manager posting sign at men's hand wash sink during inspection.				01/14/20	
2-402.11	Inspector observed food employees working with food without any hair restraint. food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.				01/16/20	
3-304.12 (D)(F)	Inspector observed Ice cream collars for cups being stored in-between use in a pan with stagnate water. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes or in a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (135°F) and the container is cleaned at a frequency.				01/14/20	
4-601.11 (C)	Inspector observed grease-like debris dripping from protected light shield on the side of hood vent for grill. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris				01/17/20	
EDUCATION PROVIDED OR COMMENTS						
Water for facility is supplied by the city of Perryville, MO. Pest control is conducted by Advanced Pest Control. Facility smokes poultry and pork for flavor, and inspector recommends keeping cooking and cooling logs.						
Person in Charge /Title: <i>Eric Buchheit</i> Eric Buchheit			Date: 01/14/2020			
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 02/14/2020		



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

ESTABLISHMENT NAME Ewald's BBQ		ADDRESS 18 E. North Street		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Raw burger patty / cooked on grill top		174.0	Smoked pork /cold holding in walk-in cooler by restrooms		39.9
BBQ pulled pork / hot holding in steam table		176.0	Sliced tomatoes / cold holding in True prep cooler		38.0
French fries / cooked in deep fryer		178.0	Breaded cheese curds / cold holding in Hobart freezer		0.0
Beef chili / hot holding in steam table		157.0	Raws beef patty / cold holding in walk-in cooler in kitchen		38.7

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
6-505.15 (A)	Inspector observed a gap underneath north door located in outside enclosed smoke house. Doors leading to outside of enclosed smoke house are not self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.	02/14/20	
6-201.11	Inspector observed holes and heat damaged paneling in ceiling of outdoor enclosed smoke house. Walls and ceiling in Walk-in cooler by restrooms has exposed foam board insulation and is not easily cleanable. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.	10/14/20	
6-501.12 (A)	Floors underneath food equipment by grill area is soiled with a dark grease-like debris. Floors and walls in outside enclosed smoke house is soiled with a dark grease-like and dirt-like debris. Physical facilities shall be cleaned as often as necessary to keep them clean.	2/14/20	
6-501.11	Inspector observed missing floor tiles in back kitchen area and stair step to upper grill area is damaged and covered with duct tape. Physical facilities shall be maintained in good repair.	10/14/20	
4-101.19	Inspector observed chipping paint exposing absorbent wood on shelving and cupboards throughout kitchen prep area, grill area, and back storage area. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed (see page 4)	10/14/20	

EDUCATION PROVIDED OR COMMENTS

Inspector discussed cooking/hot/cold holding temperatures, employee illness reporting/hygiene, cleaning food and non-food contact surfaces, and equipment maintenance. Inspector also provided information regarding special processes and HACCP, and handwash sign.

Person in Charge /Title:	<i>Eric Buchheit</i> Eric Buchheit	Date:	01/14/2020
Inspector:	<i>Melanie Zernicke</i> Melanie Zernicke	Telephone No.	573-547-6564
		EPHS No.	1682
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	02/14/2020



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

ESTABLISHMENT NAME Ewald's BBQ		ADDRESS 18 E. North Street		CITY/ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
	<p>Note:</p> <p>-Warewashing equipment: Facility uses a manual 3-compartment sink with approved Quat Tabs quaternary sanitizer at a concentration of 200 parts per million (ppm). Inspector verified concentration of sanitizer using a quaternary test kit during inspection.</p> <p>-Sanitizing food and non-food contact surfaces: Facility uses wiping cloth buckets and spray bottles filled with approved quaternary sanitizer at a concentration of 200 ppm. Inspector verified concentration of sanitizers using a quaternary test kit during inspection.</p> <p>-Sanitizing Electro Freeze ice cream machine: A Triplet Plus chlorine sanitizer at a concentration of 100 ppm is used to sanitize the inside of Electro Freeze ice cream machine</p>		

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
4-101.19	of a corrosion-resistant, nonabsorbent, and smooth material.	10/14/20	
4-903.11	Inspector observed single-use cups and other single-use items stored in basement not protected from contamination. Cleaned equipment and utensils, laundered, linens, and single-service and single-use articles shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least six inches (6") above the floor.	01/17/20	
6-501.114	Inspector observed broken meat slicer, old meat grinder, and other unnecessary equipment stored in back food storage area. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and litter.	02/14/20	
5-501.114	No drain plug is observed on outside dumpster. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.	2/14/20	

EDUCATION PROVIDED OR COMMENTS

BBQ sauce made in facility shall be date marked and cold held, note the pH is less than 4.6 which was verified by inspector using a pH test kit. A copy of the report will be emailed to contact@ewaldsbarbq.com.

Person in Charge /Title:	<i>Eric Buchheit</i>	Eric Buchheit	Date:	01/14/2020
Inspector:	<i>Melanie Zemicke</i>	Melanie Zemicke	Telephone No.	573-547-6564
		EPHS No.	1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
				Follow-up Date: 02/14/2020