



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

TIME IN: 2:00 TIME OUT: 4:35
PAGE 2 of 2

ESTABLISHMENT NAME Deef O'Brady's		ADDRESS 1418 W. St. Joseph		CITY Perryville		ZIP 63775	
FOOD PRODUCT/LOCATION		TEMP (F)	FOOD PRODUCT/LOCATION		(F) TEMP.		
Roast Beef / Cook Make line		45°	Chopped cucumbers / Cook Make line		38°		
Turkey Breast / Cook Make line		47°	Chopped tomatoes / Cook Make line		39°		
Buffalo Dip / Warmer		157°	shredded cheese / Cook Make line		38°		
Queso Dip / warmer		172°	Blanched chicken wings / wing make cooler		42°		
Rice Medley / warmer		172°	Blanched chicken wings / walk-in cooler		37°/36°		

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.

Code Reference	Description	Correct by (date)	Initial
4-601.11(A)	Garage press heavily soiled with cooked on grease		
4-601.11(A)	Knife stored between prep tables in cooks make line	COS	
4-601.11(A)	Condiment lids stored in container with crumbs in kitchen area	COS	
3-501.18	Jalapeno Aioli dressing not dated correctly and past discard date (disposed of)	COS	
4-601.11(A)	Ice machine condensate pan plate has visible mold growth		
4-601.11(A)	Knife rack in back work area not clean	COS	
4-601.11(A)	Coke Soda machine in kitchen has spigot with slimy growth	COS	
3-501.16(B)	Small container of slaw stored on top of slaw make line at 64°F (disposed of)	COS	
4-601.11(A)	Condiment cup container in server make line area, not clean in container bottom	COS	
4-601.11(A)	Slimy growth under beverage mats in bar area	COS	
4-601.11(A)	Dusky build up under beverage mats holding various beer glasses along wall	COS	

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.

Code Reference	Description	Correct by (date)	Initial
4-301.11	2 Hood vent lights out over grill area		
3-302.1(A)	Food stored uncovered in Cooks make line & frozen food in small freezer in kitchen	COS	
4-501.18	All kitchen hand sinks not clean with scale build-up	COS	
4-302.14	No quats test strips for use in kitchen area (found supplies in stock)	COS	
4-301.12	3 compartment sink ^{use} required for manual warewashing - use 3 portable tubs to wash plates, bowls, etc. baskets		
* Silverware in line through dishwasher			
* Glassware, beer glasses well washed in bar area, 3 comp sink			

EDUCATION PROVIDED OR COMMENTS
Arist Beef / walk-in cooler 39°F Slaw / server make line 45°F

Person in Charge / Title: *[Signature]* Date: 2/27/18
Inspector: *[Signature]* Telephone No. 541-6544 EPHS No. 1492
Follow-up: Yes No
Follow-up Date: 3/1/18 2pm