



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

TIME IN	10:33am	TIME OUT	1:30pm
DATE	1-24-17	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: American Food & Vending at Centene Center		OWNER: American Food and Vending		PERSON IN CHARGE: Samantha Ketcherside	
ADDRESS: 1 Centene Drive			ESTABLISHMENT NUMBER: 4522		COUNTY: 187
CITY/ZIP: Farmington, 62640		PHONE: 573-756-4182		FAX: 573-747-1789	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" 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
<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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT N/O 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			IN OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O 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 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			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN 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		
<input checked="" type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT 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 <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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

Person in Charge / Title: <i>Samantha Ketcherside</i>		Samantha Ketcherside		Date: January 24, 2017	
Inspector: <i>John Wiseman</i>		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 1-31-17	



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

ESTABLISHMENT NAME American Food & Vending at Centene Center		ADDRESS 1 Centene Drive	CITY /ZIP Farmington, 62640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Hot hold prk chops		152	Hot hold soup	
Chicken breast from fryer		194	Wrap station: lettuce, ham, tomato	
Dressing table amb		38	Hot held portobello mushrooms	
Cold Hold: tomato, ham, cheese,		33,36,38	Hot held chicken strips	
lettuce, egg, tomato		41,41,41	Walk-in cooler	

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
4-601.11A	Food debris was observed on clean equipment in storage below the wrap station in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize soiled equipment.	1-27-17	<i>[Signature]</i>
4-601.11A	An accumulation of grease and food debris was observed on the underside of shelving above the cook range. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the shelf when contamination of food cannot occur.		
3-501.17A	Discard dates were not observed on containers of cooked chicken, a tray of re-packaged potato salad, a container of cooked potatoes and a container of scrambled eggs stored in the True refrigerator in the kitchen. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, indicating the date that the food will be sold, consumed, or discarded. COS by marking the food with a discard date.	COS	<i>[Signature]</i>
4-601.11A	An accumulation of food debris was observed on clean food equipment stored on the lower shelf of the kitchen prep table. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize soiled food equipment. COS by washing, rinsing and sanitizing.	COS	<i>[Signature]</i>
3-501.17A	Discard dates were not marked on open packages of lettuce and spinach, and on a container of bacon stored in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, indicating the date that the food will be sold, consumed, or discarded. COS by marking the food with a discard date.	COS	<i>[Signature]</i>

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
4-601.11C	Mildew was observed in the door seals of the dressing table cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the door seals. COS by cleaning.	COS	<i>[Signature]</i>
4-601.11C	An accumulation of food residue was observed in the clean utensil drawer below the warmer in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the drawer.	COS	<i>[Signature]</i>
6-202.11A	Unshielded incandescent light bulbs were observed installed in the food warmer in the kitchen. In areas of food preparation and storage, light bulbs shall be shielded or otherwise shatter resistant. Please install shatter resistant light bulbs in this unit.	1-31-17	<i>[Signature]</i>
4-601.11C	An accumulation of food debris was observed in the bottom and in the door seals of the True fryer freezer at the fry station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the interior of the freezer.	COS	<i>[Signature]</i>
6-501.12A	An accumulation of food residue and debris was observed on the floor below the ranges and grill at the cook-line in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors below this equipment as often as necessary to keep clean.	1-31-17	<i>[Signature]</i>
6-501.12A	Dirt and food debris was observed on the floor below the freezers across from the dry storage racks. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors below the freezers.		

EDUCATION PROVIDED OR COMMENTS

Email: sketcherside@afvusa.com

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Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
				Follow-up Date: 1-31-17



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True 2-door freezer		0	Customet access salad cooler		40
True 1-door freezer #1		0			
True 1-door freezer #2		10			
Frigidaire freezer		0			
True refrigerator		32			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

3-304.12E	The handle of the ice scoop stored in the ice machine was observed to be in contact with the ice. In use food utensils shall be stored on a clean, sanitized surface. COS by removing the scoop from the ice and storing in a sanitized basin.	COS	SK
6-501.12A	An accumulation of dirt and food debris was observed on the floor below the ice machine and the adjacent freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors below this equipment.	1-31-17	SK
4-901.11A	Wet nesting of plastic Cambro containers was observed in clean storage on the lower shelf of the kitchen microwave table. After cleaning and sanitizing, equipment shall be air dried prior to nesting. Please ensure that food equipment is air dried completely.		
4-903.11A	Single service food containers were observed stored on the drainboards of the two vat food prep sink in the kitchen. Single service items shall be stored where they are not exposed to splash, dust or other contamination. COS by moving the items.	COS	SK
5-205.11A	Equipment and supplies were observed stored in front of the kitchen hand wash sink. A hand wash sink shall be maintained so that it is accessible at all times for employee use. Please ensure that access to the hand wash sink is not impeded. COS by moving supplies.	COS	SK
6-501.12A	An accumulation of debris was observed on the floor of the walk-in cooler, especially in corners and below shelving. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor of the walk-in cooler.	1-31-17	SK

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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4-501.14B	An accumulation of debris was observed on top of the mechanical dishwasher in the kitchen. A ware washing machine shall be cleaned at a frequency to prevent recontamination of equipment. COS by cleaning the dish washer.	COS	<i>[Signature]</i>
5-501.111	The lids to the facility dumpster are broken. Storage areas, enclosures, and receptacles for refuse shall be maintained in good repair. Please repair the broken dumpster lids to inhibit access by insects, rodents and vermin.	1-31-17	<i>[Signature]</i>

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