



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

TIME IN	10:08 am	TIME OUT	1:31 pm
DATE	Dec. 5, 2016	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: Applebee's Neighborhood Bar and Grill	OWNER: Mid River Restaurant Group, LLC	PERSON IN CHARGE: Amy Cousins
ADDRESS: 748 West Karsch Boulevard	ESTABLISHMENT NUMBER: 0254	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)760-0900	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Amy Cousins</i>	Amy Cousins	Date: December 5, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
		EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Dec. 15, 2016



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ESTABLISHMENT NAME Applebee's Neighborhood Bar and Grill		ADDRESS 748 West Karsch Boulevard		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ice cream freezer, ambient		8	Traulson 2-door cooler: ambient, cut lettuce, potatoes		38, 38, 42
Traulson 2-door freezer, ambient		10	Server area: sour cream, milk		40, 46
Water, crock pot for in-use utensils		160	Chest cooler, bar, ambient		5
Chicken, grill		193, 212	Chest cooler, bar, ambient		41
Traulson cooler, bar, ambient		40	Walk-in cooler: ambient, beef		41, 38

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>TEMPERATUES, continued, in degrees Fahrenheit: Refrigerated drawers beneath cooking equipment: Top: left ambient 41, beef 38; middle ambient 41, rice 41; right ambient 41, cooked onions 38 Bottom: left chicken 38; middle salmon 33; right tomatoes 40 Pasta Prep Table: Top: cooked pasta 41, rice 41 Bottom: ambient 39; cooked pasta 40 Chef broil prep table: Top: cut tomatoes 45, cooked potatoes 45 Bottom: cooked rib steak 37; rice and beans 38; ambient 31 Steam table: baked potatoes 187; onion soup 175; tomato soup 165, southwest steak soup 134 Chicken tortilla, reheat for hot holding 192 Fry prep table: Top: cooked chicken 33, cut tomatoes 31 Bottom: ambient 36, ham 31 Refrigerated drawers: Top: ambient 40, k cut lettuce 41 Bottom: ambient 40, cut cabbage 41</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-204.112 A	Thermometers were not found in the bottom of the pasta prep table, the chef broil prep table, or the fry prep table. Refrigerated units shall have accurate thermometers placed in a convenient-to-read location in the warmest part of the unit. Please install thermometers in each of these units.	12/6/16	
4-601.11C	Accumulation of debris observed on the door latch, door seal crease, and inside the fry prep table. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean.	12/6/16	
5-205.15B	The handwashing sink closest to the office drained slowly. Plumbing shall be maintained in good repair. Please have sink serviced to ensure wastewater drains quickly. COS removing paper	COS	
4-901.11A	Metal prep table inserts, stored on the shelf in the warewashing area, were wet nested. Equipment shall be air dried before storing nested. Please re-wash and allow air drying.	12/6/16	
4-601.11C	Debris observed on the outside surfaces of the ice buckets, hanging above the 3-vat sink. Please clean nonfood contact surfaces as often as needed to keep clean. Please clean.	12/5/16	
3-304.12B	A single-use cup was stored in the bulk container of BBQ rub, stored on shelf in back room. In-use utensils shall be multi-use and have a handle that is stored above the surface of the food. Please discard single-use condiment cup.	12/5/16	
4-601.11C	Accumulation of debris on the black mobile cart in the back work room. Please clean cart as often as needed to keep clean.	12/5/16	

EDUCATION PROVIDED OR COMMENTS

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			Walk-in cooler: ambient, chicken		38, 38
			Walk-in freezer, ambient		2

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
3-501.16A	The food in the top of the chef broil prep table had internal temperatures of 45F or higher. Potentially hazardous food shall be held at 41F or lower. NOTE: the bottom of this unit had ambient temperature of 31F and the food held in the bottom was at 41F or lower. The lid for this unit was left open this morning. CORRECTED ON SITE by voluntarily discarding food held in the top of this unit, keeping lid closed, and monitoring food temperatures.	COS	<i>AC</i>
4-601.11A	The thermocouple used to temp foods was dirty. Food contact surfaces shall be clean to sight and touch. Please keep housing clean; clean and sanitize probe before and after each use.	12/5/16	
4-601.11A	Food splatters and debris observed on the insides and outsides of several of the microwaves.	12/5/16	
4-601.11C	Please wash, rinse, and sanitize the insides when soiled (a minimum of every four hours), and clean the outsides as often as needed to keep clean.		
3-403.11A	Southwest steak soup had an internal temperature 134F. This soup included pre-cooked steak that was reheated for hot holding. Foods shall be reheated to a minimum 165F for hot holding at 135F or higher. CORRECTED ON SITE by discussion with staff and reheating soup to 165F.	COS	
4-601.11A	Food debris, stickers, and sticker residue were observed on many dishes throughout the kitchen and warewash area (dishes on shelf above island prep areas, dishes on waitress prep table, utensils by beverage dispensing area, metal inserts on shelf in warewash area, Nemco onion slicer). Please inspect dishes for cleanliness after cleaning and prior to storing.	12/5/16	
3-501.16A	Milk, stored in the cooler wells in the waitress prep table, had internal temperature of 46F. CORRECTED ON SITE by moving milk to cooler and not storing milk in these wells.	COS	

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
3-302.11A	The lid on the ice bin in the bar was propped open. Food shall be protected while in storage. Please keep lid closed. CORRECTED ON SITE by discussion with staff and closing lid.	COS	<i>AC</i>
4-601.11C	Debris was observed in the creases of the door seals on the Traulson cooler in the bar. Please clean as often as needed to keep clean.	12/6/16	
4-204.112 A	Thermometers were not found inside the Traulson cooler or the chest cooler holding whipped cream in the bar. Please install an accurate thermometer in a convenient-to-read location in the warmest part of these coolers.	12/6/16	
4-501.11B	The lid on the chest cooler in the bar, which stored whipped cream and orange juice, did not fit correctly. Equipment shall be maintained. Please repair or replace the lid or unit.	12/15/16	
6-501.12A	Accumulation of debris observed on the floor under equipment in the bar. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please thoroughly clean floor.	12/6/16	
6-202.15A	The front entry door did not fully close. Outside entry doors shall be self-closing and sealed. Please adjust/repair/replace so door fully self-closes and seals against pest entry.	12/15/16	

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3-101.11 3-302.11A	A fruit fly was observed in a bottle of vodka. Food shall be unadulterated and protected while in storage. Please discard vodka and use dispensers that will close off or be covered when not in use (example: internal ball valve or spigot covers). NOTE: Vodka was voluntarily discarded.	12/15/16	Ac
4-601.11A 4-903.11A	Umbrellas were stored in direct contact with the food contact surface of single-use plates in the east dining room wait station. The top plate is contaminated. Single-use items shall be protected from contamination while in storage. Please discard contaminated plate(s), store plates covered or inverted, and store umbrellas in a designated location where single-use items cannot be contaminated.	12/5/16	[Handwritten signature]
3-302.11A	Raw chicken was stored above raw ground beef in the walk-in cooler. Raw poultry shall be stored separately from or below raw ground meats. Please store different types of raw animal-derived foods to prevent cross-contamination. CORRECTED ON SITE by moving ground beef to cart.	COS	

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