



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

TIME IN	11:17 am	TIME OUT	1:40 pm
DATE	July 21, 2015	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: Bogo Sandwich Shop		OWNER: Doug Thomas		PERSON IN CHARGE: Doug Thomas	
ADDRESS: 12 South Jackson Street			ESTABLISHMENT NUMBER: 4732		COUNTY: 187
CITY/ZIP: Farmington 63640		PHONE: (573)454-2646		FAX: (573)454-2625	
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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <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	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			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			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/>	<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 type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input 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"/>	<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 type="checkbox"/>	<input checked="" 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:		Doug Thomas		Date: July 21, 2015	
Inspector:		Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				Follow-up Date: August 4, 2015	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Bogo Sandwich Shop		ADDRESS 12 South Jackson Street		CITY / ZIP Farmington 63640		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Ambient, salad prep table, bottom		41	Cut lettuce, salad prep table, top		41	
Cut spinach, salad prep table, top		42	Cooked chicken, salad prep table, top		39	
Cooked beef, salad prep table, top		38	Cut tomatoes, salad prep table, top		40	
Ambient, Frigidaire freezer		15	Hard boiled eggs, salad prep table, top		45 to 50	
Ambient, Turbo Air cooler		24	Ambient, sandwich prep table, bottom		40	
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
7-102.11	A spray bottle of blue liquid stored in the cabinet of the handwashing sink in the prep area was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label.				7/21/15	<i>DT</i>
7-102.11	A clear liquid, smelling like vinegar, was stored in a commercial spray bottle labeled as Window Cleaner, stored in the cabinet of the handwashing sink in the prep area. Working containers of cleaners shall be labeled with the common name of the contents. Please label correctly.				7/21/15	
4-601.11A	The cutting boards on the salad and sandwich prep tables were stained dark, possibly indicating mold growth. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize cutting boards a minimum of every four hours while in continual use. If boards do not clean, then either invert, resurface, or replace board.				7/28/15	
3-501.17A	Several containers of ready-to-eat food that were either repackaged or prepared on site and packaged, stored in the Frigidaire freezer, were not date labeled. Please label ready-to-eat, potentially hazardous food with the date of preparation and the number of days held above 32F before freezing. Once thawed, this food shall be labeled with the date of disposition, which is a total of seven days at being held above freezing.				7/22/15	
3-302.11A	Fresh shell eggs were stored above ready-to-eat foods in the Turbo air cooler. Raw foods shall be stored separately or below ready-to-eat foods. Please store eggs on lowest shelf.				7/21/15	
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)	
6-501.18	Accumulation of debris observed on the top ledge of the handwashing sink in the prep area. Please clean as often as needed to keep clean.				8/4/15	<i>DT</i>
4-601.11C	Mold and debris observed in the creases of the seal of the middle door in the salad prep table. Please clean as often as needed to keep clean.				7/22/15	
4-601.11C	Dried food debris on the inside door and edge of the Emerson microwave. Please wash, rinse, sanitize after use.				7/21/15	
4-601.11C	Dried food debris observed on the Oster roaster. Please clean all surfaces after use and before storing.				7/22/15	
6-501.11	Broken and stained ceiling tiles observed in the warewash room. Please ensure there are no leaks, then either paint or replace stained tiles; replace or seal broken tiles and areas where pipes go through tile.				8/4/15	
6-202.15A	The front entry door did not seal when closed. Outside entries shall be sealed to reduce pest entry points. Please seal door and ensure door fully self-closes.				8/4/15	
4-204.112	A thermometer was not found in the sandwich prep cooler bottom. Thermometers shall be installed in a convenient to read location in the warmest part of the cooler. Please install an accurate thermometer reading from 0 to 220F in two degree degradations.				7/28/15	
EDUCATION PROVIDED OR COMMENTS						

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Turkey, sandwich prep table, top		42	Ham, sandwich prep table, top		40
Roast beef, sandwich prep table, top		38	Ambient, beverage cooler		40
Tomatoes, sandwich prep, top		42	Lettuce, sandwich prep, top		42

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3-501.16A	Hard boiled eggs, stored in the salad prep cooler top, had internal temperatures between 45 and 50F. According to owner, the eggs were cooked this morning, cooled in cold water, then placed in the prep cooler. Please cool eggs by placing in ice bath before peeling. Bring the temperature from 135F to 70F in two hours, then from 70F to 41F in four hours. COS by placing in freezer.	COS	DT
3-501.17A	Containers of food stored in the Turbo air cooler were not date labeled. Ready-to-eat, potentially hazardous food that is held form more than 24 hours shall be labeled with the date of disposition, which is the day of opening (if commercially prepared) or the day of preparation plus an additional six days. Please label with the date of disposition.	7/21/15	
4-601.11A	The blade of the Berkel slicer was pitted. Food contact surfaces shall be free of imperfections. Please replace blade.	7/28/15	
4-601.11A	Accumulation of debris observed on the housing and blade of the Globe slicer. Please wash, rinse, and sanitize at least every four hours while in continual use, or after use if less often used. Protect from contamination when not in use.	7/21/15	

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4-903.11A	An employee drink was stored on the table holding slicers. Employee foods shall be stored where contamination of food, clean equipment, single-use items, or clean linens cannot be contaminated. Please store employee food and drinks in a designated location that protects food and food-related items.	7/21/15	DT
6-501.12A	Dried food splatters observed on the side of the TurboAir cooler, yellow wall behind table holding slicers, and white wall by handwashing sink. Please clean as often as needed to keep clean.	8/4/15	
5-205.15B	Leaks observed beneath the wash and rinse vats of the 3-vat sink. Plumbing shall be maintained in good condition. Please repair both leaks.	8/4/15	
6-501.12A	Accumulation of dust, debris, and splatters observed on the window ledge and wall behind table and mop sink in the warewash room. Please clean physical facility as often as needed to keep clean.	8/4/15	
4-903.11A	A box of waxed deli sheets and a crate of bread were stored on the mop sink. Food and single-use items shall be stored to protect them from contamination. Please do not store food or food related items on or beneath sinks.	7/21/15	
3-305.11A			
5-205.11B	An employee was observed washing strawberries in the handwashing sink in prep area. Handwashing sinks shall be used only for handwashing. Please wash produce in a cleaned and sanitized vat of the 3-vat sink, or install a sink used specifically for food preparation.	7/21/15	

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7-207.11	Medicines and hand lotion were stored above food in the warewash room. Toxins and medicines shall be stored separately from or below food, single-use items, clean equipment, and clean linens. Please rearrange stored items to protect food and food-related items from contamination.	7/21/15	<i>DT</i>
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5-205.15B	A leak was observed beneath the mop sink. Plumbing shall be maintained in good repair. Please repair leak.	8/4/15	<i>DT</i>
5-205.11A	The handwashing sink in the warewash room was inaccessible due to stacked empty boxes in front of and on top of the sink. Handwashing sinks shall be kept accessible at all times. Please remove recyclables so as not to block sink access.	7/21/15	<i>DT</i>
6-301.12	There were no disposable towels at the handwashing sink in the warewash room. Towels shall be provided at all times at handwashing sinks. Please install disposable towels.	7/21/15	
6-202.15A	The back entry door did not fully self-close. Outside entries shall be sealed and self-closing. Please adjust or repair to make door fully self-closing.	8/4/15	
6-501.11	Coving was pulled loose from the wall near the back entry door. Please reattach coving to make a seal between floor and wall to allow effective cleaning.	8/4/15	
6-501.11	The juncture between the laminate floor and the tile floor was not sealed, leaving an unfinished step. An accumulation of debris was observed in the juncture. Please provide a seal to allow effective cleaning.	8/4/15	
6-501.12A	The toilet tank and handwashing sink in the bathroom were dirty. Please clean as often as needed to keep clean.	7/21/15	
6-501.18			
6-202.14	The bathroom door was not self-closing. Please install a device to make the door self-closing.	8/4/15	

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