



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

TIME IN	10:11 am	TIME OUT	12:17 pm
DATE	July 1, 2016	PAGE	1 of 3

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	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study				
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <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/A	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Hands clean and properly washed	<input checked="" type="checkbox"/>		<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/A	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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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/A <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	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"/>	<input 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 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 type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" 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>Douglas Thomas</i> Doug Thomas		Date: July 1, 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: July 8, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

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, Frigidaire freezer		22	Glass-front cooler: ambient, turkey, feta cheese		40, 38, 39
			Prep table, top: ham, pastromi		39, 38
			Prep table, top: cut tomatoes, cut lettuce		39, 40
			Prep table, bottom: ambient, cut tomatoes		40, 44
			Pulled pork, warmer		120, 145

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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6-501.111C	Live ants were observed on the table holding hard rolls and the crock of pulled pork. Please begin an approved method of pest control.	7/8/16	DT
3-302.11A	Raw pork and raw beef steaks were stored above buns in the Frigidaire freezer. Please store raw animal foods to prevent cross contamination, either separated or in the following vertical order: raw poultry on bottom, then ground meats (including sausage and mechanically tenderized meats), then whole muscle meats, then fish and seafood. All other foods are stored on top. CORRECTED ON SITE by arranging in correct vertical order.	COS	
3-501.17A	Food held in the glass-front cooler was labeled with the date of preparation, but not with the date of disposition. Potentially hazardous, ready-to-eat food that is held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation (or opening if commercially prepared) plus an additional six days. Please label all food meeting the criteria with a 7-day disposal date. CORRECTED ON SITE by labeling with 7-day disposal date.	COS	
4-202.11A	The blade on the Berkel slicer was pitted and rusted. Food contact surfaces shall be free of imperfections. Please discard blade.	7/1/16	
2-301.14H	Employees put on single-use gloves to prepare sandwiches without first washing their hands. Please ensure all staff know when to wash hands. COS by discussion with owner.	COS	
7-201.11B	Kilz stain sealer was stored above facility food on rack in warewashing room. Toxins shall be stored where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please store in a designated area for chemicals where food and food-related items cannot be contaminated.	7/1/16	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
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3-307.11A	Employee food (sausage, chicken) was stored intermingled with facility food. Please store employee food in a designated area below facility food to prevent cross-contamination. COS by moving to bottom	COS	DT
4-501.11A	One prep cooler was not functioning (nothing was stored inside). Equipment not in use shall be removed from the facility. Please repair or remove the unit. If it is to be used for purposes other than cold-holding, permanently disable cooling unit.	7/8/16	
6-501.110B	Employee pills ("Magma Plus") were stored above facility food on the shelf in the warewash room. Personal items shall be stored in a designated area where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please designated an area to store employee personal items where these items cannot be contaminated.	7/1/16	
4-501.14	The drainboard, splash guard, and ledges of the 3-vat sink were dirty. Sinks shall be clean. Please clean warewashing sink at least daily.	7/1/16	
4-501.14	Debris observed on the utensil holder in the dish drainer. Please wash, rinse, and sanitizer dish drainer to prevent contamination of cleaned equipment and utensils.	7/1/16	
4-601.11C	Accumulation of debris on the window blinds in the warewashing room. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean binds as often as needed to keep clean.	7/8/16	
6-202.14	The bathroom door was not self-closing. Bathroom doors shall be fully self-closing and tight-fitting. Please install or repair the self-closing device.	7/5/16	
6-501.14A	Accumulation of debris observed in the grate over the mechanical vent in the bathroom. Ventilation systems shall not be la source of contamination. Please clean as often as needed to keep clean.	7/8/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Doug Thomas		Date: July 1, 2016
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: July 8, 2016



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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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
2-201.11A	There was no written employee health policy available. Please develop a policy based on chapter 2 of the Missouri Food Code and /or the FDA Employee Health and Personal Hygiene Handbook. Both documents are available online.	7/8/16	
3-403.11A	Pork butt is cooked in a roaster overnight, then cooled enough to allow pulling, mixed with sauce, and placed in the hot hold unit. At the beginning of this inspection, the pork had an internal temperature ranging from 119F to 122F. Because the temperature fell below 135F, the food shall be quickly reheated to 165F for 15 seconds within two hours. Please reheat the pork rapidly to 165F before placing in hot hold unit, or pre-heat the sauce before mixing with the pork. Work with smaller quantities of pork at one time, keeping sections not being pulled hot.	7/1/16	
NOTE	Sliced tomatoes held in the bottom of the prep cooler had an internal temperature of 44F. The tomatoes were cut while at room temperature this morning for today's service. Food made from ambient shall be cooled to 41F within four hours. Please ensure food is cooled correctly, or pre-cool tomatoes before cutting.		

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6-501.12A	Accumulation of dust observed on the top surfaces and pipes of the water heater and HVAC system. Facility shall be clean. Please clean all surfaces of the equipment.	7/5/16	
4-803.11	Damp towels were stored in the dish drainer. Damp linens shall be placed in the laundry or stored in sanitizer between uses. Please place damp linens in designated area for soiled laundry.	7/1/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Doug Thomas	Date:	July 1, 2016
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:	July 8, 2016