



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT
 3/11/16: In 9:36am, Leave 12:30pm

Exit Interview: 3-14-16

TIME IN	11:20am	TIME OUT	12:15pm
DATE	3-11-16	PAGE	1 of 6

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: C-Barn #2	OWNER: Ray Johnson	PERSON IN CHARGE: Monica Jones
ADDRESS: 1750 West Columbia Street	ESTABLISHMENT NUMBER: 0185	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-0366	FAX: 573-756-8901
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 type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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			<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 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 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"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 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 type="checkbox"/>	<input checked="" 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					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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input 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 type="checkbox"/>	<input checked="" 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>Monica Jones</i> Monica Jones	Date: March 11, 2016		
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: 4-1-16



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

ESTABLISHMENT NAME C-Barn #2		ADDRESS 1750 West Columbia Street	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Burger from grill		198	Coffemate creamer	
Cold hold: Tomatoes, lettuce		49, 53	Frigidaire upright freezer	
Hot held pizza		167	Frigidaire chest freezer	
Hot time held sandwiches		120	Gibson upright freezer	
Gehl nacho cheese		143	Walk-in cooler	
			34	

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	An accumulation of dried soda syrup and debris was observed on the nozzle housing of the soda fountains in the kitchen/service area. Food contact surface shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	3-17-16	
4-601.11A	Debris was observed on the inside surface of the ice bin of the soda fountain in the kitchen/service area. Food contact surfaces shall be clean to sight and touch. Please remove the ice from this bin and wash, rinse, and sanitize the interior prior to returning to service.		
7-201.11B	A bottle of dish detergent was observed stored on the food prep counter beside the burger grill. Toxic materials shall be stored where they cannot contaminate food, equipment, utensils, linens and single service items. COS by removing the detergent from the area.	COS	
2-401.11A	An open employee beverage was observed stored atop the microwave in the kitchen/service area. Employees shall eat, drink and use tobacco products only in area that cannot result in the contamination of food and food contact surfaces. COS by removing the beverage.	COS	
3-501.16B	Cut tomatoes and lettuce offered to customer self-service access were measured at temperatures of 49F and 53F respectively in the front service area. Potentially hazardous foods stored refrigerated shall be maintained at a temperature of 41F or lower. COS by discarding the tomatoes and lettuce. Please hold potentially hazardous foods at required temperatures.	COS	
4-601.11A	An accumulation of food residue was observed on the inside of the microwave located in the kitchen/service area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interior.	3-17-16	

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5-205.11B	Cleaning supplies were observed stored in the hand wash sink in the kitchen/service area. hand wash sinks shall be used for hand washing exclusively. COS by removing items from the sink.	COS	
6-301.12A	Paper towels were not available at the hand wash sink in the kitchen/service area. All hand wash sinks shall be provided with a sanitary means of hand drying. Please provision the sink with paper towels.	4-1-16	
6-101.11A 1	The wood counter surface surrounding the hand wash sink in the kitchen/service area was observed to be worn through to bare wood. Surfaces subject to moisture and splash shall be smooth, durable and easily cleanable. Please paint or seal the counter surface in this area.		
4-903.12A 5	Clean linens were observed stored on top of the hot water heater located below the hand wash sink plumbing in the kitchen/service area. Clean lines shall not be stored below unshielded plumbing. COS by removing the linens from this area.	COS	
6-501.12A	A heavy accumulation of dirt, mold and debris was observed on the floor below the soda machine in the kitchen/service area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	4-1-16	
6-501.12A	A heavy accumulation of dust, dirt and debris was observed on all surfaces below the counter tops in the kitchen/service area. Physical facilities shall be cleaned as often as necessary to keep clean. Please remove the clutter and unnecessary items from this area and clean it thoroughly.		

EDUCATION PROVIDED OR COMMENTS

Due to time constraints, the exit inter view will have to be conducted on a later date.

Person in Charge / Title Monica Jones		Date: March 11, 2016	
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: 4-1-16



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4-501.114 A	The chlorine sanitizer in use in the kitchen/service area is a purchased preparation containing a concentration of chlorine that is in excess of 100ppm. Chlorine chemical sanitizers shall be in the range of 50 - 100 ppm. Please discontinue using the commercial preparation for food contact sanitation.	3-17-16	[Signature]
4-601.11A	An accumulation of dried soda syrup and debris was observed on the nozzle housing of the soda machines located in the customer access beverage station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this location.		
4-601.11A	An accumulation of food residue was observed on the inside and outside of the LeGrand flavor dispenser located in the customer access beverage area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the interior and exterior portions of the dispenser as needed.		
6-501.111 ABCD	Rodent droppings were observed in cabinets below the customer access soda fountains. The presence of insects and rodents shall be controlled to minimize their presence in a food establishment. Control efforts shall include: inspection of incoming supplies, routine inspection of the premises for the evidence of pests, use of professional abatement services and, eliminating harborage conditions and points of entry. The cabinet where the droppings were observed has had a portion cut out of the floor to permit the passage of hoses. This is a point of entry for pests. Please block entry of rodents by filling the void around the hoses with a material that will prevent their passage.		

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4-601.11C	An excessive accumulation of dust, dirt and debris was observed on the blades and grills of the box fan in use in the kitchen/service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris such that contamination of food and food contact surfaces does not occur. Please thoroughly clean or replace/remove the fan.	4-1-16	[Signature]
4-302.12A	A food thermometer was not available in the kitchen/service area for determining correct cooking temperature. A food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. Please provide an appropriately ranged and scaled food thermometer for use in the food preparation areas.		
4-601.11C	And accumulation of dust was observed on the non-food contact portions of the pizza oven in the kitchen/service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the outside of the pizza oven.		
4-601.11C	Mold and other debris was observed in the catch basins of beverage dispensers located at the customer access beverage station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the drip basins as needed.		
4-601.11C	Liquid and food residue was observed below the beverage equipment in the customer access beverage station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean below the equipment in this area.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4-1-16



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

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4-601.11A	Mildew was observed on the interior baffle of the ice machine located in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please remove the baffle and wash, rinse and sanitize it prior to reinstalling it.	3-17-16	.
3-302.11A	Breakfast breads were observed to be stored on top of and in contact with raw shell eggs in the walk-in cooler. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from ready to eat foods. Please separate these foods.) COS	mgj
1			
3-501.17A	Cut lettuce stored in the walk-in cooler did not bear a date of disposition. Potentially hazardous foods held refrigerated shall be bear a date not to exceed six days from the date of preparation or opening that indicates by which time the food shall be used, sold or discarded. COS by discarding the food.		
3-501.17A	Chicken salad and tuna salad sandwiches were stored in the reach-in portion of the walk-in beverage cooler without dates of disposition attached. Potentially hazardous foods held refrigerated shall be marked with a date not to exceed six days from the time of preparation or placing under temperature control, that indicates when the food will be sold, consumed, or discarded. It was not know for how long the sandwiches had been in the cooler. COS by discarding the sandwiches.	COS	

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6-202.14	The facility rest room door was observed to not fully close. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Please adjust the self-closing device to fully close the rest room door.	4-1-16	
6-501.11	An accumulation of dust was observed on the mechanical ceiling vent in the facility rest room. Physical facilities shall be maintained in good repair. Please clean the vent in this area.) mgj	
6-202.15A	Daylight was observed at the bottom of the front entry door. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests by use of solid, self-closing, tight-fitting doors. Please repair the gap at this location.		
3			
3-305.11A	Single service cups were observed stored on the floor in the ware washing area. Single service items shall be protected from contamination by storing them at least six inches off of the floor. Please store single service items off of the floor.		
4-201.11	A black painted wire rack used to store clean equipment, and located beside the three compartment sink, was observed to be peeling and dropping paint chips onto clean equipment. Equipment shall be designed and constructed to be durable and to retain their characteristic qualities under normal conditions. Please remove, replace, or repair the rack so that it does not contaminate clean equipment.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4-1-16



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

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6-301.12A	Paper towels were not available at the hand wash sink in the ware washing area. All hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels at this sink.	4-1-16	
6-501.12A	Dirt, moisture and debris was observed on the floor throughout the ware washing and back room area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in this area.		
6-501.114 A	An accumulation of old and unused equipment was observed in the ware washing area. The premises shall be free of items that are unnecessary to the maintenance and operation of a food establishment such as equipment this is nonfunctional or no longer used. Please remove all unnecessary and unused equipment from the premises.		
4-601.11C	An accumulation of dust, dirt and food residue was observed on plastic gravity fed beverage shelving in the reach-in coolers. Non-food contact surfaces shall be kept free of an accumulation. Please replace or clean the racks in the reach-in coolers.		
6-501.12A	Dust and mold was observed on the ceiling and walls of the walk-in beverage cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please remove dust and mold from the interior surfaces of the cooler.		

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Inspector <i>John Wiseman</i> John Wiseman	Telephone No. (573) 431-1947 EPHS No. 1507
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3-305.11A 3	Boxes of pork sausage and condiments were observed stored on the floor in the walk-in beverage cooler. Foods shall be protected from sources of contamination by storing them at least six inches off of the floor. Please store foods off of the floor.	4-1-16	
6-501-12A	An accumulation of dirt was observed on the HVAC vents in the retail area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean soiled vents in the retail area.	mg	mg
5-501.114	The facility dumpster was not equipped with a drain plug. Drains in receptacles and waste handling units for refuse, recyclables, or returnables shall have drain plugs in place. Please install a drain plug in the dumpster.		
5-501.15A	The lids on the dumpster located in the trash enclosure are damaged such that they do not effectively protect the receptacle from the weather and entry by pests. Outside waste handling units shall be designed and constructed to have tight-fitting lids, doors, or covers. Please repair the dumpster lids to effectively seal the unit.		
5-501.115			
6-501.114	An accumulation of debris, trash, woody vegetation, and open buckets of water were observed in the trash enclosure. A storage area and enclosure for refuse, recyclables, and returnables shall be maintained free of unnecessary items, litter, pest harborage conditions; and maintained clean.		

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