



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

3/8/16: In 12:45pm, Out 3:46pm

Exit Interview 3/9/16

TIME IN	9:37am	TIME OUT	10:16am
DATE	3-8-16	PAGE	1 of 5

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 #3		OWNER: Ray Johnson	PERSON IN CHARGE: Mindy Clark		
ADDRESS: 108 South Desloge Drive		ESTABLISHMENT NUMBER: 4389	COUNTY: 187		
CITY/ZIP: Desloge, 63601		PHONE: 573-518-0605	FAX: na	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" 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 type="checkbox"/> Other _____					
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"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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 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 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 type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<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 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 type="checkbox"/> IN <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 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		
	<input checked="" type="checkbox"/>	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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	<input checked="" type="checkbox"/>	Food Identification			<input type="checkbox"/>	<input checked="" 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		
	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" 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 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>Mindy Clark</i> Mindy Clark		Date: March 8, 2016	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-23-16 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME C-Barn #3		ADDRESS 108 South Desloge Drive	CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Frigidaire cooler/freezer		40, 0	shake freezer	
Cut lettuce & tomatoes		72, 71	GE upright freezer	
Hot hold hot dog		170	Walk-in cooler	
Coffee Mate creamers		49		
Gehl nacho cheese		138		

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
3-501.17A	Dates of disposition were not observed on containers of biscuits and gravy stored in the kitchen refrigerator. Potentially hazardous foods stored refrigerated shall be marked with a discard date that is not greater than six days after preparation. COS by marking with discard date.	COS	
4-601.11A	Food residue and rust was observed on the kitchen can opener. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean and sanitize the can opener daily.	3-12-16	<i>me</i>
4-601.11A	An accumulation of food residue was observed on the food contact and non-food contact surfaces of the pizza oven. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean all surfaces of the pizza oven.		
4-601.11A	Food residue was observed on the surfaces of the prep table adjacent to the pizza oven. Food contact surfaces shall be clean to sight and touch. Wash, rinse, and sanitize food contact surfaces as necessary.		
3-501.16B	Cut lettuce and tomato were stored in plastic containers at ambient temperatures in the retail area. The food was measured at 72F and 71F. Potentially hazardous foods shall be maintained at a temperature of 41F or less for refrigerated items. COS by discarding the food.	COS	
3-301.11B	A customer was observed removing lettuce from a plastic container with their bare hands. Bare hand contact with ready to eat foods shall not be permitted. Please provide a means for customers to access condiments in a sanitary manner. COS by disposing of food.	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
6-202.15A	Upon arrival, the front door of the facility was observed to be propped open. The outer openings of a food establishment shall be protected against the entry of insects and pests by use of solid, self-closing, tight-fitting doors. COS by closing the doors.	COS	
5-205.11A	The kitchen hand was sink was obstructed by brooms and other equipment. The hand wash sinks shall be accessible at all times. COS by moving the equipment.	COS	<i>me</i>
5-205.11B	An employee beverage was observed stored in the hand wash sink in the kitchen. Hand wash sinks shall be used for hand washing exclusively. COS by removing the beverage.	COS	
3-305.11A 2	Uncovered bags of frozen food were observed in the freezer in the kitchen. Food shall be protected from sources of contamination. Please cover the foods in the freezer.	3-23-16	
4-601.11C	An accumulation of food debris was observed on the interior surfaces of the Frigidaire refrigerator in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the refrigerator.		
4-601.11C	A heavy accumulation of grease and food debris was observed on the hood screen above the pizza oven. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all components of the hood including the exterior surfaces of the hood.		

EDUCATION PROVIDED OR COMMENTS

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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: 3-23-16



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4-601.11A	A heavy accumulation of dried soda syrup was observed on the nozzle housing of the customer access soda fountains and the drive up window soda fountains. Food contact surfaces shall be clean to sight and touch. Please clean the soda fountain nozzles and nozzle housing daily.	3-12-16	[Handwritten Initials]
3-501.16B	The Coffeemate creamer offered for customers at the beverage station was measured at a temperature of 49F. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. The cartons of creamer were not marked with dates of disposition. Potentially hazardous foods held refrigerated shall be marked with a discard date not to exceed six days from the date that it was prepared or opened. COS by discarding the creamer. Refrigerate the creamer prior to placing it in the dispenser, mark all cartons of creamer with the date that it was opened and the discard date, and ensure that the dispenser will maintain a product temperature of at least 41F.	COS	
3-501.17A			
4-301.11			
4-202.11A 2	The white and blue ice buckets located beside the ice machine were observed to be cracked. Multi-use food contact surfaces shall be free of breaks, cracks and imperfection that prevent effective cleaning and sanitation. Please remove these items from service.	3-12-16	
4-601.11A	Mold was observed on the baffle and walls of the ice machine. Food contact surfaces shall be clean to sight and touch. Remove the ice from the unit, wash, rinse, sanitize and air dry the interior of the ice machine before returning to service.	[Handwritten mark]	

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3-304.12C	Various pieces of food utensils were observed scattered on the prep table adjacent to the pizza oven. In between uses, utensils for handling food shall be stored on a clean sanitize surface and washed and sanitized at least every four hours. Soiled utensils shall be removed to ware washing when not in use.	3-23-16	[Handwritten Initials]
4-601.11C	Dust and food debris was observed on surfaces of food packages, single service items and table surfaces on the lower shelf of the kitchen prep table. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the surfaces in this area.	[Handwritten mark]	
3-302.12	An unlabeled spray bottle of water was observed on a shelf above the burger grill. Working containers of food that are not readily identifiable shall be marked with the common name of the material. Please label the bottle.		
6-301.11	Hand washing soap was not present at the hand wash sink in the back room area. Hand wash sinks shall be provided with soap. Please provide soap at this location.		
6-501.16	Wet mops were observed stored on the floor and in a mop bucket of water in the back room area. After use, mops shall be placed in a position that that allows them to air dry without soiling walls, equipment, or supplies. Please provide a sanitary way to hang wet mops to dry between uses.		

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4-202.11A 2	An aluminum ice scoop was observed stored on a shelf above the chest freezer in the ware washing area. Multi-use food contact surfaces shall be free of breaks, cracks and imperfection that prevent effective cleaning and sanitation. Please remove this item from service.	3-12-16	[Signature]
4-501.114 A	The chlorine sanitizer at the three compartment sink was measured at a concentration greater than 200 ppm. Chlorine sanitizer shall be in the range of 50-100 ppm. Please use sanitizers at the correct concentration.		
5-203.14B	The mop sink in the back room area is equipped with a wye connector with a hose bibb vacuum breaker installed between the faucet and the why connector. The vacuum breaker and the why connnector is leaking and both are heavily encrusted with hard water deposits. A plumbing system shall be installed to preclude the back flow of materials into the municipal water supply. If a why connector is to be used at this location, replace the connector with a new one and provide a hose bibb vacuum breaker on each arm of the connector. If a why connector is not used, install a vacuum breaker on the faucet.		
3-701.11A	A package of Select Brand allergy medication was observed on retail shelving past the manufacturers discard date. Food that is unsafe, adulterated, or not honestly presented shall be discarded or reconditioned according to an approved procedure. COS by removing the product from sale.	COS	

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3-305.11A 3	Single service cups, lids, and foam containers were observed stored on the floor in the back room 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.	3-23-16	[Signature]
6-501.12A	Ice, water and debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the cooler floor.		
6-101.11A	The floor throughout the ware washing area and back room area was observed to be damaged to the extent that it cannot be effectively cleaned. The painted portions of the wood floor are worn through to bare wood in several places. The tiles, especially in the ware washing area, are broken, unattached or missing and the bare sub-floor is exposed in several places. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed and constructed, and installed so they are smooth, durable and easily cleanable where food establishment operations are conducted. Additionally, the physical facilities shall be maintained in good repair.		
6-201.11 6-501.11			
6-202.15A 3	Daylight was observed between the front entry doors. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests. Please seal the gap at this location.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-23-16



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5-501.114 4-302.14	<p>One of the two facility dumpsters was observed to not have a plug installed in the drain hole. 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.</p> <p>Chlorine sanitizer test strips were not available to determine the correct sanitizer concentration. A test kit or device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. Please obtain and use a test kit appropriate to the type of sanitizer being used.</p>	3-23-16 	 M
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