



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

TIME IN	12:14pm	TIME OUT	3:44pm
DATE	12-30-15	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 #5	OWNER: Ray Johnson	PERSON IN CHARGE: Joyce Meadows
ADDRESS: 13 West Karsch	ESTABLISHMENT NUMBER: 0830	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-1205	FAX: na
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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		
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 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	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<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	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							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<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/C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
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 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 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 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 checked="" type="checkbox"/>	<input 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>Joyce Meadows</i>	Joyce Meadows	Date:	December 30, 2015
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:	1-13-15



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME C-Barn #5		ADDRESS 13 West Karsch	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Frigidaire freezer		8	Gehl's nacho cheese	
Frigidaire cooler		40	CoffeeMate creamer	
hot bar: amb, fish, fried chicken		150,138,178,	W/I cooler, freezer amb	
potato wedges, chicken livers		196,138	True Oberly cooler, Pepsi cooler	
burger from grill		168	ice cream cooler	
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)
3-302.11A 1	Raw shell eggs and raw ground beef were observed stored above ready to eat foods in the Frigidaire cooler in the kitchen. Food shall be protected from cross contamination by storing raw animal protein below ready to eat foods. Please store raw animal proteins below ready to eat foods.			1-3-16
7-201.11A	A packet of pot and pan detergent was stored with brushes used to clean the interior of the fryer. Please store cleaners separate from food contact utensils.			
4-601.11A	An accumulation of dust and food debris was observed on various food containers on the clean storage rack in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the equipment on the rack.			
4-601.11A	Food residue and debris was observed on the wire shelving in the kitchen. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean the shelving.			
4-601.11A	Debris was observed inside the red crock located on the prep table in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the crock.			
4-601.11A	Dried food debris was observed inside the LeGrand beverage flavor dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area as needed.			
4-601.11A	Mold was observed on the ice chutes and nozzle housing of the soda fountains. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.			
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.			
4-601.11C	Food debris was observed in the bottom of the Frigidaire freezer. Non-food contact surfaces shall be kept free of an accumulation of dust, food residue and debris. Please clean the interior of the freezer.			1-13-16
6-202.11A	An unshielded incandescent light bulb was observed installed in the Frigidaire cooler in the kitchen. In areas of food storage and preparation, light bulbs shall be shielded or otherwise shatter resistant. Please provide a shatter resistant bulb at this location.			
4-204.112	A thermometer was not observed in the Frigidaire cooler in the kitchen. Refrigerated food storage units shall be provided with a thermometer to determine proper cooling. Please provide a thermometer at this location.			
6-501.11	The paint on the wall behind and above the chicken breeding station was observed to be cracking and peeling off of the wall. Physical facilities shall be maintained to prevent contamination of food and food contact surfaces.			
6-501.12A	Food splatters were observed on the wall behind the chicken breeding station. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the wall behind this area.			
6-501.12A	An accumulation of dirt and food debris was observed on equipment and floors at the fry and grill area. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the equipment and floors in this area.			
EDUCATION PROVIDED OR COMMENTS				
Person in Charge /Title: Joyce Meadows			Date: December 30, 2015	
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: 1-13-15	



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3-501.17A	18th Street Deli sub sandwiches were observed for sale in the Oberle cooler and in the reach-in soda cooler without a date of disposition. Potentially hazardous foods shall be marked with a day or date by which the food will be sold, consumed or discarded. Please mark all potentially hazardous foods with a date of disposition that is not greater than seven days.	1-13-16	
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6-501.12A	An accumulation of dust was observed on the inside of the hood at the grill area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the interior of the hood.	1-13-16	
6-403.11B	Employee clothing was observed hanging from the same shelving storing clean equipment and food. Employee items shall be stored and located where they cannot contaminate food and equipment. Please relocate employee items away from food and equipment.		
6-501.12A	The floors in the kitchen area are generally and ubiquitously soiled; especially under equipment and sinks. Physical facilities shall be cleaned as often as necessary. Please thoroughly clean the floors in the kitchen, especially under equipment.		
6-202.11A	The fluorescent light bulb installed in the hot bar case is not shielded. Light bulbs installed in areas of food storage and preparation shall be shielded or shatter resistant. Please provide shielding of the bulb at this location.		
3-304.12C	Tongs used to serve hot bar foods and pretzels were observed stored hanging from a drawer handle at the hot bar service area. In-use utensils shall be stored on a surface that is cleaned and sanitized. Store the utensils on a cleaned, sanitized surface.		
6-501.12A	Food debris was observed on shelving below the hot bar and kitchen service counter. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean all horizontal surfaces in the kitchen.		

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4-601.11C	Food residue and debris was observed on the lower shelf of the kitchen prep table. Non-food contact surfaces shall be kept free of an accumulation of dust, food residue and debris. Please clean the lower surfaces of the table.	1-13-16	
4-501.14	The kitchen prep sink was observed to be dirty. Service sinks used for washing or preparing food shall be cleaned at a frequency necessary to prevent contamination of food and equipment. Please clean the prep sink and three compartment sink as needed.		
6-501.16	The kitchen mop was observed stored wet in a soiled mop bucket. Mops shall be stored in a position that permits them to air dry without contaminating equipment. Please clean the mop bucket and store wet mops so that they can air dry.		
6-504.114 AB	A dirty and broken sign was observed stored on the floor at the east side of the kitchen. The premises shall be free of items that are unnecessary to the operation and maintenance of a food establishment such as equipment that is nonfunctional or no longer used. Please remove the sign from the premises.		
6-501.12A	An accumulation of dirt and grime was observed on the top rail of the service wall in the kitchen. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the rail.		
6-501.12A	A heavy accumulation of dirt and debris was observed below the beverage equipment at the customer self-service beverage station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		

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6-301.12	Paper towels were not available in the mens restroom. Please provide a hand drying provision at this location.	1-13-16	
6-501.12A	Dust was observed on ceiling vents throughout the facility. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the ceiling vents.		
5-501.114	The facility dumpster did not have a plug in place. Please place a plug in the dumpster to prevent it from leaking.		

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