



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

TIME IN 7:51 am	TIME OUT 11:28 am
DATE March 9 2017	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: Jessica Bullock
ADDRESS: 1750 West Columbia Street	ESTABLISHMENT NUMBER: 0185	COUNTY: St. Francois
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 checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT 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 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 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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input checked="" type="checkbox"/> OUT N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input checked="" type="checkbox"/> OUT N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature			<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 checked="" type="checkbox"/> OUT N/O	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT 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 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 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 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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Jessica Bullock</i> Jessica Bullock	Date: March 9, 2017
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: March 23, 2017	



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ESTABLISHMENT NAME C-Barn #2		ADDRESS 1750 West Columbia Street	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
American cheese, countertop	65	Walk-in cooler, ambient	32
Cheese, dispenser	140	Upright freezers (inside walk-in cooler), ambient	0, 0
Cream, dispenser	37, 40	Gibson upright freezer, mop room, ambient	20
Potato wedges, deep fryer	190	Pizza, oven; chicken deep fryer	172; 165-202
Pepsi retail cooler, ambient	34	Hamburgers, grill	197 - 203

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
2-301.14 2-301.12	Staff were observed not washing their hands between taking money and dispensing food, quickly rinsing hands, and not washing hands between changing gloves. Food employees shall wash their hands between changing jobs, before putting on a clean pair of gloves, and shall wash with soap for a minimum of 20 seconds, then rinse and dry with a disposable towel.	3/9/17	JB
4-601.11A	Equipment inside the deep fryer (not in use during visit, no oil inside) was dirty. Please wash, rinse, and sanitize equipment after use.	3/9/17	
4-601.11A	A measuring cup, spatula, and other equipment stored on top of the deep fryer were dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize equipment and utensils and store where they are protected from contamination.	3/9/17	
3-501.16A	American cheese slices were stored in a wrap on top of the counter. The cheese had internal temperature of 65F. Potentially hazardous food shall be stored at 41F or lower. Please discard cheese. COS by disposing of cheese	COS	
NOTE	There were no single-use gloves available upon arrival. Single use gloves shall be used to prevent bare-hand contact with ready-to-eat food. Please provide single use gloves at all times if other means are not used (ie. deli tissue, tongs, etc.). CORRECTED ON SITE by manager obtaining gloves from another C-barn and bringing to this store.	COS	
4-601.11A	A chili-powder shaker, container of salt, and container of pepper, stored on the work table by the drive-up window, were dirty. Food contact surfaces shall be clean to sight and touch. Please clean or replace containers.	3/9/17	

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6-301.12	FOOD PREP/SERVICE COUNTER AREA There were no disposable towels available at the handwashing sink in the food prep area. Disposable towels shall be available, dispensed in a sanitary manner, at all handwashing sinks at all times. Please install towels in a dispenser at the sink. NOTE towels provided, but no dispenser	3/12/17	JB
4-802.11d	Wet, soiled wiping cloths were observed in the vat of the handwashing sink in the food prep area. Wet wiping cloths shall be stored in sanitizer between uses, and shall be placed in laundry when soiled. Please store wet wiping cloths in sanitizer between uses.	3/9/17	
7-201.11	A spray bottle of clear liquid was stored hanging by the pizza oven. The bottle was not labeled. Containers of food that is not easily identifiable shall be labeled. Please label the bottle.	3/9/17	
4-601.11C	A non-functional cooler was used for storing single-use items. The inside of the cooler was dirty, (door seals, inside of door, ledges, inside and outside surfaces of unit).	3/23/17	
4-601.11C	Accumulation of debris observed on pizza making directions sign, electrical outlet, Holmes portable heater, and wall-mounted shelf by the drive-up window. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean entire area.	3/23/17	
4-601.11B	The moving grate and roller sprockets on the pizza oven had an accumulation of baked-on debris. Cooking equipment shall be free of baked-on encrustations. Please clean pizza oven.	3/23/17	

EDUCATION PROVIDED OR COMMENTS

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7-201.11A	FOOD PREP/SERVICE COUNTER AREA A spray bottle labeled "bee peppermint" was stored hanging by the handwashing sink in the food prep area. with the spray nozzle over the top of single-use items. According to manager, this spray is used inside trash cans. Toxic items shall be stored so single-use items, food, and equipment are not contaminated. CORRECTED ON SITE by moving to other side of sink.	COS	
7-201.11A	A spray bottle labeled "multi-purpose cleaner" was stored next to single-use pizza boxes in a cabinet also holding a safe. The bottom of the cabinet was less than six inches off the floor. Toxins shall be stored separately from or below single-use items. Also, single-use items shall be stored a minimum of six inches off floor. Please move pizza boxes.	3/9/17	
4-601.11A	The housing around the soda dispensing nozzles were dirty with dried syrup and a white debris (possibly mold). Please clean area of machine around the nozzle heads.	3/9/17	
7-102.11	A spray bottle containing a pale yellow liquid, stored below the handwashing sink in the prep area, was not labeled. Please label with common name of the contents.	3/9/17	
4-601.11A	RETAIL AREA The donut tongs, stored in cubby below donut cabinet, were encrusted with icing and donut pieces. Please wash, rinse, and sanitize donut tongs a minimum of every four hours, more often if needed to keep clean. Clean and sanitize the cubby in which the tongs are stored.	3/9/17	
4-601.11A	Mold observed on the inside of the soda nozzles, and in the drain trays, of the customer self-serve soda dispensers. Please clean and sanitize nozzles and trays daily.	3/9/17	

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3-304.12C	FOOD PREP/SERVICE COUNTER AREA According to staff, utensils and equipment that are in continual use (pizza cutter, cutting boards, spatulas, etc.) are washed at the end of the day and stored on unclean surfaces. In-use utensils shall be washed, rinsed, and sanitized a minimum of every four hours, and stored on a surface that is washed, rinsed, and sanitized every four hours. Please begin a schedule in which in-use items are replaced or cleaned and sanitized every four hours and stored on single-use paper that is discarded every four hours, or on a surface or in a container that is cleaned and sanitized every four hours.	3/9/17	
4-601.11C	Accumulation of debris inside the cabinet below the handwashing sink in the food prep area. Please clean as often as needed to keep clean.	3/23/17	
4-601.11C	RETAIL AREA Accumulation of debris on several of the white ledges and bottom door seals at the base of the customer side reach-in coolers holding beer and other beverages. Please clean ledges and seals as often as needed to keep clean.	3/23/17	
4-601.11C	Accumulation of dust on the bottom (outside and inside) of the customer True Pepsi cooler. Please clean.	3/23/17	
4-601.11C	Accumulation of debris on the inside of the cream dispenser. Please clean inside of container.	3/23/17	

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3-501.17B	RETAIL AREA The boxes of creamer in the cream dispenser were not labeled with the date of disposition. Ready-to-eat, potentially hazardous food shall be labeled with the date of disposition, which is the day of preparation or opening, plus an additional six days. Please label boxes when placed into the dispenser.	3/9/17	↓
2-402.11A	Staff who were preparing and dispensing food were observed with their hair unrestrained. Food handlers shall have their hair restrained. Please use hats, hair nets, or hair pulled back to prevent hair from falling into food.	3/9/17	

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4-601.11C	RETAIL Accumulation of dried powders observed on the inside door of the LeGrands cappuccino machine. Please clean inside of machine.	3/23/17	↓
4-601.11C	Accumulation of dust observed on the coffee dispensers. Please clean all surfaces of dispensers at least daily.	3/23/17	
6-202.15A	Daylight observed between the front entry doors. Outside entries shall be sealed to protect against pest entry. Please seal doors.	3/23/17	
6-202.14	The bathroom doors were not self-closing. Doors to bathrooms shall be self-closing. Please install a device on each door to make them self-closing.	3/23/17	
5-501.17	The trash can in the women's bathroom lacked a lid. Bathrooms used by women shall have covered trash receptacles.	3/23/17	
6-501.14A	Accumulation of dust observed on the covers over the ceiling fans in both customer bathrooms. Ventilation systems shall not be a source of contamination. Please clean fan covers.	3/23/17	
4-601.11C	Mold and debris observed on some of the gravity-fed shelf liners, and on some of the racks holding beer, in the walk-in cooler. Please clean dirty liners and shelves. The use of sanitizer helps reduce mold growth.	3/23/17	
4-601.11C	Accumulation of debris observed on the handle and around the handle area on the door of the upright freezer located in the walk-in cooler. Please clean.	3/23/17	

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4-702.11	STORAGE /WAREWASING ROOM Dishes were being air-dried in a rack sat on the sanitizing vat of the 3-vat sink. Sanitizer could not be located, indicating dishes are not sanitized after washing and rinsing. Please use the rack above the 3-vat sink for air drying dishes and sanitize equipment and utensils after cleaning by submersion in sanitizer.	3/9/17	Jn ↓
7-201.11A	A container of dish detergent was stored in the rinse vat of the 3-vat sink. Chemicals shall be stored below clean equipment. Please move detergent.	3/9/17	

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3-305.11A	Accumulation of frost and debris inside the Gibson upright freezer, located in the room with the mop sink. Food shall be protected from contamination from frost. Please defrost and clean inside of freezer to protect food and to enable unit to function as designed.	3/23/17	↓
	STORAGE/WAREWASHING ROOM		
4-601.11C	The rack above the 3-vat sink was dirty. Please clean.	3/23/17	
4-501.19	There was no hot water at the 3-vat sink when the faucet was turned on. Hot (110F minimum) shall be provided at all times at warewashing sink. Please repair/restore hot water to sink.	3/12/17	
5-205.11A	Dirty dishes were stored on the handwashing sink located next to the 3-vat sink. Handwashing sinks shall be accessible at all times in areas where dishes are cleaned and in areas of food dispensing. The ice machine is also in this room. Please keep handwashing sink accessible.	3/9/17	
6-301.14	A handwashing sign was located over the sanitizing vat of the 3-vat sink, and no sign was at the handwashing sink. Hands shall be washed only at a designated handwashing sink. Please move sign to handwashing sink.	3/9/17	
6-301.11	There were no soap or towels available at the handwashing sink next to the 3-vat sink. Please	3/9/17	
6-301.12	supply soap and towels through a dispenser at all times at the handwashing sink.		
4-903.11A	Boxes of single-use items were stored on the floor. Please elevate at least six inches off floor.	3/23/17	
6-501.12A	Accumulation of debris and soda syrup spills observed on the floor. Please clean floor.	3/23/17	
5-501.116	Most trash cans were dirty all surface throughout bldg. Please clean trash cans when emptied.	3/23/17	

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5-203.14B	A hose was connected to a hose bibb on the outside of the bait building. There was no backflow prevention on the hose. Water shall be protected from contamination. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on the hose bibb.	2/23/17	<i>JB</i>
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4-302.14	Test strips could not be located to check the concentration of sanitizer in solutions. Please provide test strips appropriate to the type of sanitizer being used. Bleach shall be unscented, not "splashless or pourable," and made to a concentration of 50 to 100 ppm. (approximately 1/2 to 1 teaspoon bleach/gallon of water)	3/12/17	<i>JB</i>
4-301.13	Dirty dishes were stored in the handwashing sink by the 3-vat sink because there was inadequate space for storing dirty dishes. There was inadequate space to allow separation of dirty and clean equipment, and for air drying equipment. Please provide equipment for storing soiled equipment and utensils and adequate space for air drying.	3/23/17	<i>JB</i>
5-501.15A	Four trash cans and buckets, stored outside on the west side of the building, did not have lids. Outside trash receptacles shall have lids. Please remove items no longer in-use, or provide lidded trash receptacles for outside use.	3/23/17	

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