



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

TIME IN	11:01 am	TIME OUT	2:31 pm
DATE	August 17, 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: Colton's Steakhouse and Grill		OWNER: Missouri Acquisitions Group, Inc.		PERSON IN CHARGE: Josh Thiele	
ADDRESS: 1300 Maple Street			ESTABLISHMENT NUMBER: 4682		COUNTY: 187
CITY/ZIP: Farmington 63640		PHONE: (573)756-9500		FAX: (573)756-9505	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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					
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		
<b>Employee Health</b>							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
					Proper date marking and disposition		<input checked="" type="checkbox"/>
					Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT N/A	<b>Consumer Advisory</b>		
					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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT N/A	<b>Chemical</b>		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	<b>Conformance with Approved Procedures</b>		
					Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>							
IN <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>		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			
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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 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	<input checked="" type="checkbox"/>	
<b>Food Temperature Control</b>					<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			<b>Utensils, Equipment and Vending</b>				
<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		
<b>Food Identification</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<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>Josh Thiele</i> Josh Thiele			Date: August 17, 2016		
Inspector: <i>Rose Mier</i> Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Follow-up Date: _____					



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Colton's Steakhouse and Grill		ADDRESS 1300 Maple Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Soup, steam hot hold		173	Salad prep table: tomatoes, eggs, ambient		40, 42, 40
Chicken, grill and deep fryer		197, 184	Blooming onion prep table: tomatoes, lettuce, ambinet		40, 38, 24
Ambient, under counter freezer		32	Hot hold, steam table: gravy, rice, potatoes		160, 284, 168
Ambient, True refrigerators (raw meat)		38, 40	Prep table: tomatoes, slaw		40, 38
Hamburger, grill		155	Prep table, bottom: ambient, mac and cheese		40, 43

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

NOTE	Temperatures, continued, in degrees Fahrenheit: Hot hold drawers: 170, 160, 172 Egg wash for blooming onions: 51 Shrimp, grill: 158 Ambient, True 1/2 freezer: 0 Ambient, glass-front cooler: 40		
	Walk-in cooler: ambient 32, mac and cheese 39, baked tatoes 42 Walk-in meat cutting room: ambient 40 Walk-in freezer: ambient 12 Bar coolers: 32, 30, Cold hold drawers: four drawers between 60F and 65F		
3-501.16A	The egg wash for the blooming onions was 51F. Potentially hazardous food shall be held at 41F or lower. This container was nested in a container of ice water, but the ice water hit only the bottom of the nested container. Please add ice and water to bring the cold water up around the nested container. COS	COS	
3-501.17A	Food was labeled with the date of disposal, but was labeled with an eight-day disposition. Please label potentially hazardous food that is ready-to-eat and held for more than 24 hours with a seven-day disposition date (the day of opening or preparing plus an additional six days). COS by relabeling with 7-day disposition.	COS	
3-302.11A	Raw chicken was stored above liquor mixes in the walk-in freezer. Please store raw animal foods below or separated from all other foods. CORRECTED ON SITE by placing chicken below mixes.	COS	
4-601.11A	Dried debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize every four hours if in continual use; or after each use if used less often. CORRECTED ON SITE by cleaning and sanitizing.	COS	
7-102.11	A spray bottle containing bleach, stored on the top of the mechanical dish washer, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. CORRECTED ON SITE by labeling container.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-903.11a	Paper towels were sitting on top of the coffee brewer next to the handwashing sink in the beverage area. Please supply towels through a dispenser to prevent contamination of coffee equipment and holders from splash. CORRECTED ON SITE by removing towels from coffee brewer and using dispenser.	COS	
3-602.11B	Wet wiping cloths were stored on the work counters in the kitchen. Wet cloths shall be stored in sanitizer between uses. CORRECTED ON SITE by placing cloths in sanitizer solution.	COS	
3-304.14B	A spray bottle containing a liquid, stored on the prep table, was not labeled. According to cook, the bottle contained oil. Please label containers of food when the food is not easily identifiable. COS by labeling bottle.	COS	
3-304.12C	In-use tongs were stored in a container of sanitizer between uses. In-use utensils shall be stored on a clean and sanitized surface; if stored in water, keep at 135F or higher. COS by placing tongs in sanitized container.	COS	
4-601.11C	Accumulation of debris observed on the front of the glass-front cooler, including the bottom grill and ledges. Please clean non-food contact surfaces as often as needed to keep clean. COS by cleaning	COS	
4-601.11C	Accumulation of debris observed on the outside surfaces of the bulk containers holding Tumble flour and various types of breading in the back prep room. Please clean non-food contact surfaces as often as needed to keep clean. CORRECTED ON SITE by cleaning	COS	
3-304.12B	The handles of scoops were in contact with the breading in several bulk containers of breading, stored on the shelf in the back prep room. Handles of in-use utensils shall be stored above the surface of the food. CORRECTED ON SITE by removing scoops.	COS	
4-601.11C	Accumulation of debris observed on the scale stored next to the microwave in the back prep room. Please clean as often as needed to keep clean.	8/18/16	JT

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Josh Thiele		Date: August 17, 2016
Inspector:  Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date:



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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
4-702.11	There was no sanitizer detected in the sanitizing rinse of the mechanical dish machine. Upon inspection, it was found the sanitizer container was empty. After a new container was installed, the chlorine concentration was measured at 50-100 ppm. <b>CORRECTED ON SITE</b>	COS	
4-601.11A	Mold observed on the spray nozzle and holder of the beverage dispenser in the bar. Food contact surfaces shall be clean to sight and touch. Please disassemble spray head and wash, rinse, and sanitize daily; clean and sanitizer holder daily. <b>CORRECTED ON SITE</b> by disassembling, cleaning and sanitizing.	COS	
3-501.16A	The ambient temperature of the cold hold drawers in the cook line ranged from 60F to 65F. The internal temperature of the food, placed in these drawers this morning, ranged from 45F to 50F. Potentially hazardous food shall be held at 41F or lower. Please do not use these drawers until they are repaired and reliably hold food at 41F or lower. NOTE: When food in these drawers was transferred to a different cooler, it was discovered the unit was unplugged. After plugging in unit, the temperature dropped to 45F before the end of this inspection. Please continue to monitor the unit to ensure it reaches 41F or lower.	COS	

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3-304.12B	Single-use condiment cups were stored inside some of the bulk containers of wings seasonings. In-use utensils shall be multi-use (to allow cleaning and sanitizing) and have handles. Please dispose of cups. <b>CORRECTED ON SITE</b> by removing scoops.	COS	
4-601.11C	The plastic covers over the mobile dough carts were dirty. Please clean or replace covers.	8/31/16	JT
4-302.14	There were no test strips available upon request in the bar. The bar uses a packet of quaternary ammonia to mix with water. Please provide test strips to check the concentration of quaternary ammonia sanitizer in sanitizer solutions.	8/23/16	JT
6-202.15A	Daylight observed beneath the side entry door (by waitress station). Outside openings shall be tight-fitting and sealed to reduce pest entry points. Please seal door.	8/23/16	JT

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