



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

TIME IN	11:00am	TIME OUT	6:30pm
DATE	11-23-15	PAGE	1 of 7

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 & Grill		OWNER: Missouri Acquisitions Group, Inc.		PERSON IN CHARGE: Josh Theile	
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
Employee Health				IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
Good Hygienic Practices				IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				IN <input checked="" type="checkbox"/>	Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN <input checked="" type="checkbox"/>	Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
Approved Source				IN <input checked="" type="checkbox"/>	Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated			IN <input checked="" type="checkbox"/>	Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/>	Food separated and protected			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"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	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
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source			IN <input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control					IN <input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>		Gloves used properly		
IN <input checked="" type="checkbox"/>		Approved thawing methods used			Utensils, Equipment and Vending				
IN <input checked="" type="checkbox"/>		Thermometers provided and accurate			IN <input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					IN <input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>		Food properly labeled; original container			IN <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
IN <input checked="" type="checkbox"/>		Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
IN <input checked="" type="checkbox"/>					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Josh Theile</i> Josh Theile		Date: November 23, 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: 12-7-15



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

ESTABLISHMENT NAME Colton's Steakhouse & Grill		ADDRESS 1300 Maple Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Salad in salad hopper		46	saute cooler: tomatoes, lettuce		41,42
hot hold potatochicken soup		168,170	Grill: salmon, chicken, beef		160,169,170
Expo cooler amb		40	hot hold baked potatoes		176
Expo lettuce, tomato		53,38	meat cooler amb		36
hot hold: rice, gravy, mash potato		175,170,136	walk-in cooler amb		38

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
3-501.16A	Lettuce in the expo bar was measured at 53 F. The lettuce was observed to not be sufficiently contained in the cold well. Potentially hazardous foods shall be maintained at a temperature of 41 F or less. Maintain food within the cold well containers.	12-7-15	JT
4-601.11A	Food debris was observed on the underside of the pass-through canopy between the cook line and wait station areas. Food contact surfaces shall be clean to sight and touch. Please clean the underside of the pass-through canopy.		JT
3-301.11B	A food employee was observed touching a hamburger bun with his bare hands at the cook line. Food employees may not contact ready to eat food with their bare hands. Please use gloves when handling ready to eat foods.		JT
2-301.14H	Food employees were observed donning clean gloves without first washing their hands. Food employees shall wash their hands before donning gloves for working with food. Employees must wash their hands prior to putting on new gloves.		JT
4-601.11A	Mold was observed on the soda nozzle housing of the soda fountain at the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.		JT

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4-903.11A	Clean utensils were observed stored below the hand soap dispenser at the wait station hand wash sink. Clean equipment shall be protected from contamination. COS by relocating the utensils.	COS	JT
2			
4-601.11C	Water and food debris was observed in the bottom on the salad bar cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooler.	12-7-15	JT
3-302.12	Unlabeled bottles of water and oil were observed in use at the cook line. Working containers of food shall be marked with their common names. Please label the container.		JT
4-601.11C	Food debris was observed on the underside of counters at the prep line. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean all surfaces at the prep line and wait station areas.		JT
6-403.11A	Employee food was observed stored co-mingled with facility food in the walk-in cooler. Employee items shall be stored where they cannot contaminate facility food. COS by removing the food.	COS	JT
4-901.11A	Wet nesting of cleaned equipment was observed on the clean storage racks in the warewashing areas. After cleaning and sanitizing, equipment shall be air dried. Please thoroughly air dry equipment after cleaning.	12-7-15	JT

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Josh Thiele</i> Josh Theile	Date:	November 23, 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:	12-7-15



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Baked potatoes in w/i cooler		50	mashed potatoes hot held in steamer		172
W/I cooler: shrimp in water		36	Meat cutting room amb		60
Mac & cheese in w/i cooler		72	salad cooler amb		38
House dressing in w/i cooler		42	salad dressing in salad cooler		37
walk-in freezer amb		0	Beer/meat cooler		40

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3-501.14A	Containers of macaroni and cheese stored in the walk-in cooler were measured at a temperature of 72 F. According to the manager, the food was placed in the cooler at approximately 10:30am. Potentially hazardous foods shall be cooled from 135F to 70F in two hours or less. An additional four hours is permitted to bring the temperature of the food to 41F or less. COS by reheating the food to 165 F and cooling appropriately prior to placing in the cooler.	COS JT	
4-601.11A	Food debris was observed on the dough cutter located in the prep area. Food contact surfaces shall be clean to sight and touch. Please clean the dough cutter.	<del>12-7-15</del>	
4-601.11A	Food residue was observed on the attachment hub of the Hobart mixer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the mixer hub.	JT	
4-202.11A	Cracked plasticware was observed stored above the three compartment sink. Multi-use food contact shall be free of cracks, breaks and imperfections. Please discard damaged utensils and equipment.	JT	
4-601.11A	Food debris was observed on the cutting blade of the can opener in the prep area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener.	JT	
4-601.11A	Excessive grease and food debris was observed inside the facility smoker. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the smoker.	JT	
4-601.11A	Food debris was observed on the inside and outside of the microwave located in the prep area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave.	JT	

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6-501.16	Wet mops were observed stored on top of a bucket in the mop enclosure. Wet mops shall be stored so that they can air dry. Store the mops so that they can air dry.	<del>12-7-15</del>	
6-501.12A	Mold was observed on the ceiling and fan covers in the walk-in beer and meat cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the mold from all surfaces in the cooler.	JT	
6-501.12A	Dried blood was observed on the floor in the walk-in beer cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in the cooler.	JT	
6-202.15A 3	Daylight was observed at the bottom of the rear entry door. The outer openings of a food establishment shall be protected against the entry of insects and pests by use of a tight fitting door. Please repair the gap at the bottom of the door.	JT	
6-501.14A	HVAC vents throughout the facility were observed to have and accumulation of dust and debris. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination. Please clean the vents throughout the facility.	JT	

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	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Cold Hold Drawer at prep line:			raw beef patties in grill cooler		37
cooked chicken, raw chicken		56,46	raw chicken in grill cooler		38
potato skins, raw fish, raw beef		56,51,47			
Bar cooler #1, #2		38,32			
Raw meat grill cooler amb		40			

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4-601.11A	Food debris and water was observed in a tub holding cleaned lids at the clean storage rack near the mechanical dishwasher. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize these items and protect the equipment from sources of contamination.	12-7-15	JT
4-501.114 A	Sanitizer was not detected in the facility mechanical dishwasher. Mechanical dishwashers employing chlorine as a sanitizer shall have a residual chlorine concentration of 50 - 100 ppm. Repair the dishwasher to provide adequate sanitation. Until the dishwasher has been repaired, sanitize all equipment in the three compartment sink.		
4-601.11A	Food debris and mold was observed in the ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the ice from the machine, wash, rinse, sanitize and air dry prior to returning to service.		
5-203.14B	The anti-backflow devices installed on the soda carbonators were observed to be malfunctioning. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas into the water system by use of an A.S.S.E (American Society of Sanitary Engineers) approved backflow prevention device. Please replace the backflow prevention devices.		
6-501.111 ABCD	Spider webs were observed in the wine storage room. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures shall include: inspecting incoming supplies, inspecting the premises, using professional control services and eliminating harborage conditions.		

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4-601.11C	Water and food debris was observed in the bottom of the raw meat cooler located beside the grill area. Non-food contact surfaces shall be kept free of an accumulation of food debris. Please thoroughly clean the interior of the cooler.	12-7-15	JT
4-601.11A	An accumulation of grease was observed on the fryers at the cook line. Non-food contact surfaces shall be kept free of and accumulation of food residue. Please clean the fryers.		
6-501.12A	Dirt and food debris was observed under equipment throughout the facility. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors throughout the facility, especially under the equipment.		
3-305.11	Cans stored on the lower shelf of the can rack were observed to have splashes. Food shall be protected from sources of contamination.		
3-302.12	A container of sugar stored under the wait station was observed without labeling. Food shall be labeled. Please attach a label.		
5-501.113	The facility dumpster lid was open. Please keep the dumpster lid closed to discourage pests.		
6-501.11	The hand wash sink located next to the meat cutting room was cracked and pulling away from the wall. Physical facilities shall be maintained in good repair.		

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	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Code Reference	PRIORITY ITEMS	Correct by (date)			Initial
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>					
3-501.16B	Cooked and raw chicken, potato skins, raw fish, and raw beef stored in the cold-holding drawers located below the grill at the cook line were observed at temperatures of 46 to 56 F. According to the manager, the food has been in the drawers for less than four hours. Potential hazardous foods held refrigerated shall be maintained at a temperature of 41 F or less. COS by discarding ready to eat foods and removing raw foods to the walk-in cooler. Discontinue the use of the drawers at this location until it has been demonstrated that a food temperature of 41F or less can be maintained.	COS			JT
4-501.114 A	The sanitizer at the bar area was measured at less than 50 ppm. Chlorine sanitizer shall be in the range of 50 - 100 ppm. Please prepare and use sanitizer in the acceptable concentration range.	12-7-15			JT
7-102.11	A drum of de-greaser with a dispenser in it was observed in the mop enclosure. The drum was not labeled. Containers for storing chemicals and toxins shall be clearly marked with the common name of the material. Please label the drum.				JT
3-501.16B	Baked potatoes stored in the walk-in cooler without a date of disposition were measured at a temperature of 50 F. According to the manager, the potatoes had been placed in the cooler the night before without being properly cooled. Potentially hazardous food held refrigerated shall be held at a temperature of 41 F or less and marked with the date of disposition. Potentially hazardous foods shall be cooled from 135F to 70F within two hours and from 70F to 41F within an additional four hours prior to being placed in a temperature holding unit. COS by voluntarily discarding the potatoes.	COS			JT
3-501.14					
3-501.17A					
Code Reference	CORE ITEMS	Correct by (date)			Initial
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6-501.114	An unused piece of kitchen equipment was stored in the dumpster area. The facility shall be free of unused equipment and clutter. Please remove the unused equipment.	12-7-15			JT
4-501.11	The ice bin in the wait station was leaking water onto the floor. Equipment shall be maintained in good repair.				JT

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Person in Charge /Title: Josh Theile Josh Theile Date: November 23, 2015

Inspector: [Signature] John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up:  Yes  No Follow-up Date: 12-7-15



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2-301.14A	An employee with gloved hands was observed rubbing his nose and continue food service without removing the gloves, washing his hands, and donning new gloves. Employees shall wash their hands, and change gloves after touching a bare body part.	12-7-15	JT
4-701.10	A cook at the make line was observed cleaning a knife, previously used to cut chicken, with sanitizer. Food contact surfaces shall be washed, rinsed and sanitized.		JT
4-601.11A	Food residue was observed on plastic lids covering cooked potatoes in the walk-in cooler. Food contact surfaces shall be cleaned to sight and touch.		JT
2-102.11	The person in charge did not demonstrate adequate knowledge of proper food cooling and holding temperatures. The person in charge shall demonstrate to the regulatory authority knowledge of safe food handling principles.		JT
3-202.15	Cans of tomato sauce and peaches were observed on the can rack with dents. Food packages shall be in good condition and protect the integrity of the food. Please remove these items from service.		JT
4-202.11A	The cutting boards located under the prep table were observed to be deeply grooved and abraded. Multi use food contact surfaces shall be cleanable. Please resurface or replace the boards.		JT
4-601.11A	The clean equipment rack in the warewashing area was observed with mold and dust on it. Food contact surfaces shall be clean to sight and touch. Please clean the rack.		JT

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4-701.10	A food employee was observed washing and rinsing a tomato slicer without sanitizing the equipment. Equipment shall be sanitized.	12-7-15	JT JT JT
4-601.11A	The tomato slicer stored in the prep area was observed with food residue on it. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this item.		
3-501.16B	Raw hamburger in the meat cutting room was measured at a temperature of 53 F. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less.		

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Inspector: <i>[Signature]</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: 12-7-15