



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

TIME IN	11:05am	TIME OUT	2:56pm
DATE	12-14-16	PAGE	1 of 4

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: Dexter Bar-B-Que		OWNER: Dexter Bar-B-Que, Inc.		PERSON IN CHARGE: Michael Caffrey	
ADDRESS: 763 Maple Valley Drive			ESTABLISHMENT NUMBER: 4570		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-1100		FAX: 573-756-0021	
				P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
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					
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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-19563, exp.1-31-17		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>			IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN 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		
	<b>Good Hygienic Practices</b>			IN OUT N/O 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			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN 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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
IN <input checked="" type="checkbox"/> T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			<b>Conformance with Approved Procedures</b>		
IN OUT N/O <input checked="" type="checkbox"/> A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				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"/> T N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/> 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		
		<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				<input type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>				<input type="checkbox"/>	<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		<input checked="" type="checkbox"/>
<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 checked="" 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: Michael Caffrey		Date: December 14, 2016	
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: 12-28-16



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

ESTABLISHMENT NAME Dexter Bar-B-Que		ADDRESS 763 Maple Valley Drive		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold hold tomatoes, salad prep		39	Cold drawers at prep table		
Cold hold lettuce, salad prep		41	Slaw, potato salad		37, 33
Hot hold pork steak, Alto Sham		158	Corn, baked potato		34, 34
Hot hold brisket, Alto Sham		166	Hot hold green beans		142
Hot hold baked beans		157	Traulsen 3-door freezer		6

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
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4-601.11A	Food residue was observed on the interior and exterior of the microwaves in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the inside and outside of the microwaves.	12-14-16	
3-501.16B	Slaw, cheese and pulled pork stored in the cold hold drawers below the grill area were measured at 48F, 49F and 49F respectively. Potentially hazardous foods stored refrigerated shall be maintained at a temperature of 41F or lower. These foods were voluntarily discarded. Do not use these drawers for cold holding until they have been demonstrated to hold foods at temperatures of 41F or less.	12-14-16	
4-601.11A	An accumulation of food residue and debris was observed inside tubs containing cleaned utensils and lids on the clean storage shelf in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the tubs and contents.	COS	
4-202.11A	Cracked plastic food container was observed in storage above the drainboards of the mechanical dishwasher. Multi-use food contact items shall be free of cracks, breaks, pits and similar imperfections that adversely affect cleaning and sanitation. Please replace all damaged food equipment.	12-28-16	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
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4-601.11C	An accumulation of food debris was observed on the interior of the salad prep cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	Food residue was observed on the interior and door seals of the cold hold drawer at the prep area in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	An accumulation of food residue was observed on the interior surfaces of the cold hold drawers below the grill area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the drawer interiors as often as necessary to keep them clean.	12-28-16	
4-601.11C	An accumulation of food debris was observed in the bottom of the Traulsen three-door freezer in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
3-305.11A	Cases of potatoes were observed on the floor in the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge, Title: 		Michael Caffrey	Date: December 14, 2016
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: 12-28-16



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Cold hold drawers at grill:			Ribs in True cooler in server alley	
Slaw, cheese, pulled pork		48,49,49	Walk-in cooler amb:	
Hot hold pulled pork, alto sham-kitchen		161, 138	Chicken & ribs in walk-in cooler	
Hot hold pulled pork at server alley		138	Soft serve mix	
True glass front cooler		36		

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.**

4-702.11	An adequate concentration of chlorine for sanitation was not detected in the rinse cycle of the mechanical dishwasher in the ware washing area. Chlorine concentrations for sanitation shall be in the range of 50 - 100 ppm. Until the mechanical dishwasher has been restored to proper function, sanitize all food contact equipment in the three compartment sink.	12-17-16	
5-203.14B	There was no observable backflow prevention at the faucet servicing the mop sink. A four-port wye connector was observed installed on the faucet. One port was connected via hose to the chemical dispensing system and one port was connected to a hose with a sprayer attached. The integral vacuum breaker on the faucet has been removed and capped. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas into the municipal water supply. COS by installation of A.S.S.E. rated hose bibb vacuum breakers between the hoses and the water supply.	COS	
7-102.11	An unlabeled pressurized pump sprayer of smoke room cleaner was observed in the dry storage area. Working containers of toxic materials and cleaning agents shall be labeled with the common name of the material. COS by labeling the container.	COS	
6-501.111	Rodent dropping were observed on shelving in the dry storage area. The presence of insects and pest shall be controlled to minimize their presence on the premises. Control measures shall include: Inspection of deliveries for the presence of pests, Routine inspection of the premises, employing professional abatement services, and eliminating harborage conditions and points of entry into the building. Remove evidence of pests and take abatement action as necessary.	12-28-16	

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.**

4-601.11C	An accumulation of food residue was observed on the interior of the glass front cooler in server alley. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
3-304.14E	The quaternary sanitizer bucket was observed stored on the prep surface in server alley. Containers of chemical sanitizing solutions shall be stored off of the floor and in a manner that prevents contamination of food, food preparation surfaces, single service items and clean linens. COS by moving the sanitizer to the lower shelf of the table.	COS	
5-205.15B	A water leak was observed at the hand wash sink in server alley. A plumbing system shall be maintained in good repair. Please repair the leak at this location.	12-28-16	
4-901.11	Plastic cups were observed wet nested in storage above the drain boards of the mechanical dishwasher. After washing and sanitizing, equipment shall be air dried. Please ensure all equipment is adequately dried prior to nesting or placing in storage.		
5-205.15B	The faucet at the three compartment sink was observed to be leaking. A plumbing system shall be maintained in good repair. Please repair the leak at this sink.		
3-304.12B	A dispenser scoop in a container of sugar was observed with the handle in contact with the food. In-use utensils shall be situated with the handle above the surface of the food. COS by moving the scoop.	COS	

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ESTABLISHMENT NAME Dexter Bar-B-Que	ADDRESS 763 Maple Valley Drive	CITY / ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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6-501.11	Cove molding was observed unattached from the wall below the storage shelving in the dry storage room. Physical facilities shall be maintained in good repair. Please reattach the molding to the wall.	12-28-16	
5-501.113	The lid to the facility dumpster was observed to be open. Outside refuse containers shall be closed to access by rodents and other pests. Please close the dumpster lids after use.		

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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:	12-28-16