



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

TIME IN	10:55 am	TIME OUT	3:25 pm
DATE	July 7, 2015	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: Dexter Bar-B-Que	OWNER: Bruce Vancil DBA Dexter Bar-B-Que, Inc.	PERSON IN CHARGE: Jesse McGowan
ADDRESS: 763 Maple Valley Drive	ESTABLISHMENT NUMBER: 4570	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-1100	FAX: (573)756-0021
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 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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-19563, Exp. 1-31-16		
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 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		<input checked="" type="checkbox"/>
	<b>Good Hygienic Practices</b>			<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 type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <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	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <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		
		<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 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		
		<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>					<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 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 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>Jesse McGowan</i>	Jesse McGowan	Date: July 7, 2015
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: July 23, 2015



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
Ambient, True freezer		0	Ambient, Alto Sham #2, top/bottom		150/
Ambient, Vulcan drawer, bottom		190	Baked beans, hot hold		160
Green beans, hot hold		200	Ambient, prep table, bottom		120
Potato salad, cold hold, prep table, top		39	Slaw, cold hold, prep table top		41
Pork, cold hold, prep table top		41	BBQ, cold hold, prep table top		41

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
3-501.17A	Sliced turkey, wrapped in aluminum foil, and carrot salad, both stored in the bottom of the prep table, were not date labeled. Ready-to-eat, potentially hazardous food held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation plus an additional six days. Please label correctly.	7-7-15	
4-601.11A	Accumulation of food splatters observed inside the GE and Panasonic microwaves (above the prep table). Food contact surfaces shall be washed, rinsed, and sanitized at least every four hours during continual use. Please clean.	7-7-15	
3-501.16A	The bottom portion of the Alto Sham hot hold cabinet by the True Freezer had an ambient temperature of 120F. Cheese held in this unit had an internal temperature of 117F. Food shall be hot held at 135F or higher. According to manager, the cheese was placed in the hot hold cabinet at approximately 8:00 am (3.5 hours earlier) from cold-holding at 41F. The cheese was heated to 165F and placed in hot hold at 140F. The thermostat on the Alto Sham was adjusted and the cabinet heated to 140F. CORRECTED ON SITE by reheating cheese and adjusting thermostat.	COS	
4-601.11A	Accumulation of grease and dust observed on the hood over the grill and deep fryers, as well as over the stove and grill on the opposite side of the fryers. Please clean all portions of the hoods as often as needed to prevent contamination of food from falling debris.	7-23-15	
4-601.11A	Food debris observed on several plates, saucers, and draining tray. Please inspect all cleaned equipment and re-clean those found with debris remaining.	7-7-15	

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
6-501.18	Garbage was observed in the vat, ledge, and on the handles of the handwashing sink in the kitchen. Handwashing sinks shall be cleaned at a frequency to prevent debris accumulation, and shall be used only for handwashing. Please keep sink clean and ensure employees use handwashing sinks only for handwashing. CORRECTED ON SITE by cleaning and discussion	COS	
6-301.12	There were no paper towels at the handwashing sink in the kitchen. Please provide disposable towels at all times at all handwashing sinks. CORRECTED ON SITE by installing towels.	COS	
4-601.11C	Accumulation of food splatters on the side and bottom of the True freezer. Nonfood contact surfaces shall be cleaned as often as needed to prevent debris accumulation. Please clean.	7-23-15	
4-601.11C	Accumulation of food debris observed on racks, sides, and bottoms of the Alto Sham hot-food cabinet, both top and bottom sections. Please clean as often as needed to keep clean.	7-23-15	
4-204.112	The integral thermometers for several of the Alto Sham hot hold units were not reading correctly. Please place a thermometer reading from 0 to 220F in 2 degree increments in the coolest part of the Alto Sham cabinets. Monitor temperatures at least every four hours.	7-23-15	
6-501.18	The inside bottom of the prep table next to the deep fryers had an accumulation of debris. Please clean as often as needed to keep clean.	7-23-15	
3-304.12A	An "ice cream scoop" was stored inside the container of hush puppy mix. The handle was soiled and in contact with the food. In-use utensils shall have the handles stored above the surface of the food and lid in potentially hazardous food. Please clean scoop and store correctly.	7-7-15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jesse McGowan	Date: July 7, 2015
Inspector:	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: July 23, 2015



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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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	
Cheese, cold hold, prep table top		42	Pulled pork, hot hold		136 to 143	
Hamburgers, grill		155 to 168	Hush puppy mix, cold hold, prep table		38	
Ambient, prep table, bottom		39	Ambient, steamer		158	
Ambient, Alto Sham #5, top		167	Ambient, Alto Sham #3, top/bottom		130/143	
Beef and pork, hot hold, Alto Sham #3		154 to 163	Ambient, True glass front cooler		34	
Code Reference	<b>PRIORITY ITEMS</b> 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
4-601.11A	Food debris observed inside three metal containers holding utensils on the open wire rack in the kitchen. Please clean all utensils held in these containers and the containers. Cover to prevent debris contamination during storage.				7-7-15	
4-601.11A	Accumulation of food debris on the inside and outsides of the Solwave microwave next to the handwashing sink. Please wash, rinse, sanitize at least every four hours, more often if needed to keep clean.				7-7-15	
3-501.16A	The top portion of Alto Sham #3 hot hold cabinet had an ambient temperature of 130F. Food shall be held at 135F or higher. Food held in this cabinet had internal temperatures ranging from 154 to 163F. CORRECTED ON SITE by adjusting thermostat. Final temperature was 150				COS	
4-101.11A	Ribtips, held in the True glass-front cooler, were stored in direct contact with plastic grocery store bags. It is not known whether these bags are safe for food contact. Please determine from manufacturer that the bags are food-grade; if not, then use food-grade plastic or containers for storage.				7-23-15	
3-501.17A	Several containers of different foods stored in the True glass-front cooler were not date labeled. Please label all ready-to-eat, potentially hazardous foods prepared on site (or commercially prepared and opened) and held for more than 24 hours with the 7-day disposition date.				7-7-15	
4-601.11A	Dried BBQ sauce observed on the dispensing nozzle of the hanging dispenser. Please wash, rinse, sanitize dispenser nozzle daily.				7-7-15	
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6-501.12A	Accumulation of food splatters observed on walls with FRP board in the kitchen cook and prep areas and condiment dispensing table. Please clean as often as needed to keep clean.				7-23-15	
4-601.11C	The outside of the BBQ dispenser, hanging from the ceiling in the kitchen, had an accumulation of food debris. Please clean as often as needed to keep clean.				7-23-15	
3-304.14B, E	Sanitizer solution stored in bucket on condiment prep table was visibly soiled, and no sanitizer was detected with test strips. Cloths held in sanitizer shall be at the correct concentration, be free of food debris and visible soil, and stored off the floor in a location where food or clean equipment and work areas cannot be contaminated. Please use test strips to ensure the correct concentration of sanitizer is maintained, change solution frequently to prevent soil accumulation, and store in an area to protect food and clean equipment. COS by changing solution				COS	
4-601.11C	Food debris observed inside the black Carlisle cabinet for transporting food. Please wash, rinse, sanitize and air dry after each use.				7-23-15	
4-601.11C	Accumulation of food debris observed on the inside and outside surfaces of the Alto Sham #5 hot hold cabinet. Please clean as often as needed to keep clean.				7-23-15	
4-601.11C	Accumulation of debris on the inside surfaces of Alto Sham #3. Please clean as often as needed to keep clean.				7-23-15	
6-501.12A	Soda splatters observed on the FRP board by the drive-up window soda dispenser. Please clean as often as needed to keep clean.				7-23-15	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:		Jesse McGowan		Date: July 7, 2015		
Inspector:	Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: July 23, 2015	



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ESTABLISHMENT NAME Dexter Bar-B-Que		ADDRESS 763 Maple Valley Drive	CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Ambient, salad prep table		41	Lettuce, salad prep table, top	
Sliced tomatoes, salad prep table, top		42	Hamburgers, hot hold on serving table	
Ambient, Alto Sham #1, top/bottom		160/150		

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3-501.16A	The hamburgers held hot in the 2-compartment unit on the waitress pick-up table had a temperature of 90F. The unit was on. The hamburgers were placed there at approximately 11 am. The hamburgers were discarded and the unit thermostat turned up. Final water temperature 165	COS	<i>JM</i>
4-601.11A	Two "syrup-type" containers holding barbeque sauces, stored on the waitress pick-up table, had dried sauce on their spouts and around the outsides of the lids. Please wash, rinse, and sanitized containers as often as needed to prevent dried accumulation.	7-7-15	<i>JM</i>
4-702.11	Chlorine was not detected in the sanitizing cycle of the mechanical warewash machine. Equipment and utensils shall be sanitized after cleaning. Please sanitize all equipment and utensils in the 3-vat sink after washing/rinsing in mechanical dish machine. Air dry.	7-8-15	

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4-601.11C	Accumulation of food debris observed on top of the Blodgett oven. Please clean as often as needed to keep clean.	7-8-15	<i>JM</i>
2-401.11B	Employee drink observed on the table where waitresses picked up prepared food. Please store employee food and drink where it cannot contaminate food, clean equipment and utensils, and prep areas.	7-7-15	
4-601.11C	Debris observed on the white wire shelves holding take-out boxes above the salad prep cooler, and supplies above the waitress pick-up table. Please clean as often as needed to keep clean.	7-23-15	
3-304.14B	There was no sanitizer detected in the solution held in the bucket by the waitress-pick up station. Please use sanitizer test strips and change solution often to ensure correct concentration of sanitizer is maintained. CORRECTED ON SITE by changing sanitizer container	COS	
4-601.11C	Debris observed on the inside and the seal of the brown Cambro transport cabinet, stored in the corner by the waitress pick-up station. Please clean after use.	7-8-15	
5-205.15B	Leaks were observed in the faucet of the pre-cleaning station by the mechanical warewash machine, and the cold water faucet on the 3-vat sink. Please repair leaks.	7-23-15	
6-501.18	The vat of the handwashing sink in the warewash area was dirty. Please clean as often as needed to keep clean, and use only for handwashing.	7-7-15	
6-501.12A	Accumulation of splatters observed on FRP board around the trash receptacle by the pre-wash station in the warewash room. Please clean as often as needed to keep clean.	7-23-15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *JM* Jesse McGowan Date: July 7, 2015

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: July 23, 2015



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Dexter Bar-B-Que		ADDRESS 763 Maple Valley Drive		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Ambient, Traulsen freezer		TEMP. in ° F 20	FOOD PRODUCT/ LOCATION Ambient, walk-in cooler		TEMP. in ° F 32
Ambient, Alto Sham #6 hot hold cabinet		170/206			

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3-302.11A	Chicken was stored above hamburger and fish, and hamburger above fish in the Traulsen freezer in the back room. Please store food according to cooking temperatures to prevent cross-contamination: poultry on bottom, then ground meats, then fish and seafood, then fully cooked and ready-to-eat foods (including produce).	7-7-15	ym
2-301.14I	Employee observed entering from outside and returning to work without washing hands. Employees shall wash hands before returning to work.	7-7-15	
4-601.11A	Debris observed on the underside of the meat slicer. According to employee, this slicer is cleaned after use daily. Please disassemble, wash, rinse, sanitize, and air dry after use. <b>CORRECTED ON SITE</b> by cleaning and sanitizing.	COS	

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4-601.11C	Accumulation of debris observed on top of the warewash machine. Please clean daily.	7-8-15	
6-501.12A	Accumulation of food splatters observed on FRP board by the fire extinguisher and also the wall with thermostats on it at the entry into the back room. Please clean as often as needed to keep clean.	7-23-15	
4-601.11C	Food debris observed inside and outside the large brown Cambro food transport cabinet, stored by the hanging BBQ sauce dispenser. Please wash, rinse, sanitize after use.	7-8-15	
4-601.11C	Accumulation of debris observed on the lids of the bulk containers of sugar and salt in the dry storage room. Please clean as often as needed to keep clean.	7-8-15	
3-304.12B	The handle of an in-use scoop, stored in the bulk container of salt in the dry storage room, was in contact with the food. Handles shall be stored above the surface of the food in non-potentially hazardous food.	7-8-15	
4-601.11C	Accumulation of debris on the outside of the container holding corn syrup in the dry storage room. Please clean as often as needed to keep clean.	7-8-15	
6-301.12	There were no disposable towels available at the handwashing sink in the back prep area. Please provide towels at all times.	7-7-15	
6-501.12A	The FRP board around the prep area and handwashing sink in the back had accumulation of splatters. Please clean as often as needed to keep clean.	7-23-15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jesse McGowan Date: July 7, 2015

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: July 23, 2015



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**FOOD ESTABLISHMENT INSPECTION REPORT**

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
Soft serve mix, vanilla	39	Soft serve mix, chocolate	40

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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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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3-302.11A	One container of meat was stored uncovered in the walk-in cooler. Food shall be protected during storage. Please cover container.	7-7-15	M
6-501.12A	Accumulation of debris observed on the first aid station and surrounding wall. Please clean as often as needed to keep clean.	7-23-15	
5-501.114	There was no plug in the drain of the outside recyclable container. Please install a plug in the drain.	7-23-15	
5-501.15	One lid was open on the outside trash receptacle. Please keep lid closed at all times.	7-7-15	
5-501.115	Some trash observed in the outside area holding storage shed and wood, and in the area around the outside trash receptacle. Please keep outside premises clean and free of unused equipment and litter to reduce pest harborage conditions.	7-23-15	
6-501.114	Several 5-gallon buckets were stored around the smoker outside. The buckets did not contain lids and several had an accumulation of rain water and trash. Please cover or invert buckets and keep area clean.	7-23-15	
6-501.110 B	Employee purse was stored in the cabinet below cash register with single-use lids. Please store employee personal items separately from facility foods, equipment, and single-use items. <b>CORRECTED ON SITE</b> by moving purse to location where facility items are not contaminated.	COS	
4-302.14	There were no sanitizer strips available to check the concentration of quaternary ammonia sanitizer solutions. Please provide and use test strips daily.	7-23-15	

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Person in Charge /Title:	Jesse McGowan	Date: July 7, 2015
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Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: July 23, 2015
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