



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

TIME IN	11:19 am	TIME OUT	3:17 pm
DATE	March 18, 2016	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: Dexter Bar-B-Que Inc.		PERSON IN CHARGE: Michael Caffrey; Manager	
ADDRESS: 763 Maple Valley Drive			ESTABLISHMENT NUMBER: 4570		COUNTY: St. Francois (187)
CITY/ZIP: Farmington, MO 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 checked="" type="checkbox"/> Other <u>Risk Factor Study</u>					
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. 1/31/2017		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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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 <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT <input 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 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					<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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>[Signature]</i> Michael Caffrey; Manager		Date: March 24, 2016	
Inspector: <i>[Signature]</i> Jon Peacock	Telephone No. (573) 431-1947	EPHS No. 880	Follow-up: Follow-up Date: 4/12/2016 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Dexter Bar-B-Que		ADDRESS 763 Maple Valley Drive		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Taylor soft serve machine/vanilla hopper		40	Taylor soft serve machine: chocolate mix hopper		41
Cooked turkey/taken from walk-in cooler		36	Cooked pork ribs/taken from walk-in cooler		40
Raw catfish fillets/walk-in cooler		33	Raw pork butt/walk-in cooler		30
Am. cheese/ambient/walk-in cooler		35/36	Traulsen (3 door freezer-Ambient)		2
Pork steak/CVAP hot food cabinet		145	Pork ribs/CVAP hot food cabinet		143, 144

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.**

5-203.14B	Curtis tea dispensers and Bunn coffee maker observed with water connections but no observed backflow prevention devices. A plumbing system must be installed to preclude the backflow of a solid, liquid or gas contaminant into the water supply system at each point of use within the food establishment. An A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device must be installed on the water lines connecting into the above-mentioned equipment. Please install the backflow prevention device in a visible location.	3-24-16 Observed Corrected COS	
4-601.11A	The meat slicer was observed with dried food debris by the cutting blade. Food contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry all disassembled parts that may be immersed in water at the 3-vat sink or dish machine. For those parts that cannot be immersed in water, please wash, rinse, sanitize and air dry by use of a clean-in-place (CIP) method. (COS by cleaning and sanitizing prior to leaving)		
7-202.12A	Quaternary ammonia sanitizer was observed in a wiping cloth pail >200 ppm. The manufacturers' labeling stated use at 200 ppm. Poisonous/toxic materials must be used according to the manufacturers' labeling instructions.	4/12/16	
7-202.12A	A canister of "Raid Wasp and Hornet" killer was observed on a shelf within the kitchen. Poisonous/toxic materials must be used according to the manufacturer's labeling instructions that state use is allowed in a food establishment. (COS by removal from the premises)	COS	
7-102.11	Pump sprayer containing "smoke house cleaner" was observed unlabeled next to kitchen shelving. Working containers of toxic materials must be clearly identified with the common (cont.)	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.**

6-202.15A	Front entry door observed not fully closed upon arrival. Exterior doors must be tight-fitting and fully self-closing to prevent the entry of pests.	4/12/16	
4-903.11B	Plastic drinking glasses observed stacked "wet nested" at self-service beverage station. Clean equipment must be thoroughly air dried prior to display or stored in a self-draining position that allows air-drying.	3/24/16 Corrected COS	
6-501.12A	Debris on the floor observed below the shelving in the dry foods storage room. Physical facilities must be cleaned as often as necessary to maintain cleanliness. (COS by cleaning)		
6-202.11A	Light cover broken in the dry foods storage room. Lighting must be shielded, coated or shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens and unwrapped single use items.	4/12/16	
6-202.11A	The light fixture outside the dry food storage room door was observed without shielding. Lighting must be shielded, coated or shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens and unwrapped single use items.	3/24/16 Corrected	
4-204.112 B	No thermometer observed within the Alto-Shaam heated cabinet containing potentially hazardous foods (PHF's). Hot food storage equipment must be equipped with an accurate thermometer that is located in coolest part of the equipment to measure air temperatures.	4/12/16	

EDUCATION PROVIDED OR COMMENTS

March 24, 2016 Approx. 1:59 pm - 3:21 pm, I stopped by this establishment and completed the exit interview with Mr. Caffrey.

Person in Charge /Title: 		Michael Caffrey; Manager	Date: March 24, 2016
Inspector: 	Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 4/12/2016



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ESTABLISHMENT NAME Dexter Bar-B-Que		ADDRESS 763 Maple Valley Drive		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pork butt/Alto Shaam heated cabinet #5		142	Green beans/Alto Shaam heated cabinet #6		162
B. beans/Alto Shaam heated cabinet #6		135	Pulled pork/Alto Shaam heated cabinet #6		145
Pk butts/Alto Shaam heated cabinet #3		170	Netted pork butts/Alto Shaam heated cabinet #3		157
B. beans/Alto Shaam heated cabinet #2		185	Baked beans/green beans/counter steam table		152/157
B. brisket/Alto Shaam heated cabinet #2		157	Queso/Alto Shaam heated cabinet #2		78, 113, 121

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7-102.11 (cont.)	name of the material. (COS by labeling the pump sprayer)	COS	<i>RE</i>
3-302.11A	Frozen peach cobbler observed stacked below frozen raw turkey and frozen raw fish in the Traulsen 3 door freezer. Raw animal foods (meats) must be separated from other raw animal foods AND separated from ready-to-eat (RTE) foods during	3/24/16	
4-601.11A	Stainless steel pan lids, etc., were observed with debris and stored in a gray plastic tub containing food debris. Food contact surfaces of equipment and utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink or dish machine. (COS by cleaning and sanitizing prior to leaving).	Corrected COS	
4-601.11A	Assorted utensils observed stored in a clear plastic container with food debris. Food contact surfaces of equipment and utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink or dish machine. (COS by cleaning and sanitizing prior to leaving)	COS	
3-403.11D	According to Mr. Caffrey, the baked beans are prepared at the Dexter Bar-B-Que Commissary located in Dexter MO and packaged in 5 gal. containers which are sent to this facility for preparation/service. Reheating is conducted in the hot food holding cabinets over a long period of time. Reheating of PHF's for hot holding must be done rapidly and the time between 41F and 135F may not exceed 2 hours. (Note: Per Ms. Ann Winkler MO DHSS in speaking with Ms. Ellen Dettman MO DHSS, the reheating temperature of the baked beans is 135F)	4/12/16	

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4-204.112 B	No thermometer observed within the Hoshizaki 6 drawer refrigeration unit containing potentially hazardous foods (PHF's). Cold food storage equipment must be equipped with an accurate thermometer that is located in warmest part of the equipment to measure air temperatures.	3/24/16	
5-202.12A	Hot running water was not observed at the handwashing sink located next to the Alto Shaam heated cabinet #6 due to a faulty faucet handle. Handwashing sinks must be equipped with hot water at a temperature of 100F.	Corrected 3/24/16	
5-205.15B	The handwashing sink located by the Alto Shaam hot food storage cabinet #2 was inoperable. A plumbing system must be maintained in good repair. Please repair as soon as possible to provide hot (100F) and cold running water.	Corrected 3/24/16	
6-301.11	No hand cleanser was observed at the inoperable handwashing sink next to the Alto Shaam hot food storage cabinet #2. Handwashing sinks must be provided with a supply of hand cleanser.	Corrected 3/24/16	
6-301.14	No handwashing signage at the handwashing sink next to the Alto Shaam hot food storage cabinet #2. All handwashing sinks must be provided with signage to remind employees to their hands.	Corrected 3/24/16	
6-501.12A	The flooring beneath the Manitowoc ice machine was observed with an accumulation of debris. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	Corrected 3/24/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i> Michael Caffrey; Manager		Date: March 24, 2016
Inspector: <i>[Signature]</i> Jon Peacock	Telephone No. (573)-431-1947	EPHS No. 880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4/12/2016



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Pulled pork/bain marie		172	Cooked hamburgers/bain marie		188	
Cole slaw/Hoshizaki 6 drawer fridge		35	Potato salad/Hoshizaki 6 drawer fridge		33	
Cole slaw/Hoshizaki 2 drawer fridge		40	Sliced turkey/Hoshizaki 2 drawer fridge		40	
B. beans/Alto Shaam heated cabinet #1		167	True reach-in prep. fridge/sliced tomatoes/Ambient		40/36	
True glass-front fridge/potato salad		34	True glass-front fridge/Ambient		36	
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3-501.17A	5 gallon buckets containing baked beans in the walk-in cooler were observed without date marking. RTE, PHF's held under 41F refrigeration for more than 24 hours must be labeled with a discard date that is no more than 7 days, (i.e. the date the food was prepared/container opened plus 6 days). Any RTE, PHF found during inspections that are NOT LABELED will be discarded!!				See Pg 6.	<i>[Signature]</i>
3-403.11 C-D	Queso cheese observed at 78F, 113F and 121F in the Alto Shaam heated food storage cabinet #2. RTE, PHF's taken from a commercially processed, hermetically sealed container or from an intact package from a food processing plant that is inspected by a food regulatory authority that has jurisdiction over the plant must be reheated to a temperature of at least 135F for hot holding. (D) The reheating process must be completed rapidly and the time the food is between 41F and 135F must not exceed 2 hours. (Note: If the RTE PHF is taken from an unsealed or opened container OR the PHF is properly cooled and refrigerated, the foods must be rapidly reheated to at least 165F for 15 seconds. (COS by proper reheating)				COS	
Note:	The queso found at 78F was voluntarily discarded. The queso found at 113F and 121F was rapidly reheated in a microwave and noted at 171F and 177F, respectively.					
3-501.17A	Sliced turkey and sliced brisket were observed without date marking in the Hoshizaki 2 drawer fridge. RTE, PHF's held under 41F refrigeration for more than 24 hours must be labeled with a discard date that is no more than 7 days, (i.e. the date the food was prepared/container opened plus 6 days). Any RTE, PHF found during inspections that are NOT LABELED will be discarded!!				See Pg 6	
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EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i> Michael Caffrey; Manager		Date: March 24, 2016	
Inspector: <i>[Signature]</i> Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4/12/2016



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4-601.11A	Mold observed in the Manitowoc ice machine storage bin. Food contact surfaces of equipment and utensils must be clean to the sight and touch. Please shut down the ice machine, empty the ice storage bin and wash, rinse, sanitize and air dry the ice storage bin.				3/24/16	[Handwritten signature]
2-301.14 A-I	A food employee was overheard in the dining room upon returning to the kitchen he needed to wash his hands and place gloves on his hands prior to resuming food preparation activities. I immediately followed the employee into the kitchen where he was observed placing gloves on his hands. The lapse of time between the employee entering the kitchen and my observation of the employee was a matter of seconds. Employees must wash their hands and exposed portions of their arms for at least 20 seconds at a properly equipped handwashing sink prior to working with food, clean equipment and utensils and single-use items. Employees must also wash their hands at any time during the day when there is a potential their hands may have become contaminated AND before donning gloves for working with food.				Corrected Per Mgr. spoke with employee on 3/18/16	
2-201.11 A-E	It was determined an employee illness policy was not present in written form. Please develop a written policy that will require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. The US FDA Employee Health & Personal Hygiene Handbook may be utilized in the development of this policy and may be used as the policy. If so, please provide written statement for use of this book.				4/12/16	
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ESTABLISHMENT NAME Dexter Bar-B-Que	ADDRESS 763 Maple Valley Drive	CITY /ZIP Farmington, MO 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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Note: 3-501.17A	<p>On March 24, 2016, six-5 gal. buckets of baked beans were observed in the walk-in cooler. Three buckets were labeled "3/19" and Mr. Caffrey stated this date was the date of preparation. The three other buckets had no dates on them. Mr. Caffrey stated the owner had delivered these buckets to him and the foods were prepared on "3/22" Mr. Caffrey was advised the unlabeled buckets of beans would need to be discarded and the buckets having a prep. date could be re-labeled to show a discard date of no more than 7 days from preparation/container opening, (i.e. the date of preparation/container opening plus 6 additional days).</p> <p>On March 24, 2016, packages of sliced turkey and sliced brisket located in the 2 drawer Hoshizaki refrigerator located below the cook top were observed with dates of "3/23" and "3/24". According to Mr. Caffrey, the dates reflected the dates of preparation. Mr. Caffrey was advised to relabel the sliced turkey and sliced brisket with discard dates of no more than 7 days from preparation/ container opening, (i.e. the date of preparation/container opening plus 6 days).</p>	Corrected by relabeling and voluntarily discarding Corrected by relabeling	
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