



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

TIME IN	11:36 am	TIME OUT	3:59 pm
DATE	Feb. 5, 2015	PAGE	1 of 8

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: Eagle Mart	OWNER: DBX Express Mart, LLC	PERSON IN CHARGE: Jas Sekhon
ADDRESS: 1041 East Karsch Blvd.	ESTABLISHMENT NUMBER: 0845	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)454-2130	FAX: (573)454-2107
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 type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		
SEWAGE DISPOSAL: <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		
WATER SUPPLY: <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____		

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<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				Highly Susceptible Populations		
<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		
	Approved Source				Chemical		
<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"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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		
	Protection from Contamination						
<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		
<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 type="checkbox"/>	<input checked="" 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		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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: Jas Sekhon	Date: February 5, 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: Feb. 11, 2015



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Blvd.		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot dog, roller		145	Ambient, pizza hot hold cabinet		163
Pizza, hot hold cabinet		135, 144	Ambient, sandwich refrigerator		33
Ambient, cream dispenser		38	Ambient, Nacho cheese dispenser		140
Ambient, Dip N Dots freezer		0	Ambient, Ice cream novelties freezer		0
Ambient, bottom of pizza prep table		36	Sausage, pepperoni, top of pizza prep cooler		35, 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.**

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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.**

4-101.19	CUSTOMER SELF-SERVICE AREA The cabinet finish on top of which the customer self-service True sandwich refrigerator sat was deteriorating, exposing raw pressboard. A Landshire sign with a sticky back was adhered over a portion of the cabinet on the front. This sign was peeling loose. Nonfood contact surfaces that are exposed to food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please repair or replace this counter to be smooth and nonabsorbent. NOTE: the non-adhered, exposed sticky side of the Landshire sign holds debris.	2/11/15	h
4-601.11C	Debris observed on the shelves of the customer sandwich refrigerator. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean.	2/6/15	h
4-501.11A	Clear liquid was pooled in the bottom of the customer sandwich cooler. Equipment shall be maintained in good repair. Please determine source of liquid and repair or replace.	2/11/15	
3-304.12C	The in-use spatula for customers to use to obtain pizza slices was stored on top of the to-go pizza boxes. In-use utensils may be stored on a clean portion of the table or clean container if the table or container and in-use utensil are washed, rinsed, and sanitized every four hours, or more often if soiled. Please store spatula to protect it from contamination and wash, rinse, and sanitize at a frequency to prevent growth of microbials.	2/6/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jas Sekhon Date: February 5, 2015

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Feb. 11, 2015



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4-601.11A	CUSTOMER SELF-SERVICE AREA The inside of the Galaxy microwave had an accumulation of food debris, and the finish was deteriorating, allowing rusted areas. Food contact surfaces shall be washed, rinsed, sanitized a minimum of every four hours while in continual use. Food contact surfaces shall be smooth and free of pits, chips, and similar imperfections. Please replace microwave and wash, rinse, and sanitize at least every four hours.				2/8/15	<i>h</i>
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4-903.11A	CUSTOMER SELF-SERVICE AREA Lids were stored on the floor in the cabinet below the lid storage shelf. Single-use items shall be stored a minimum of six inches off the floor. Please store lids off floor.				2/5/11	<i>h</i>
6-501.12A	An accumulation of debris was observed on the floor in the cabinet holding single-use lids. Physical facilities shall be cleaned as often as needed to keep clean. Please clean.				2/6/11	<i>h</i>
6-202.11A	The light bulb in the pizza hot hold cabinet did not appear to be shielded. Light bulbs shall be shielded or shatter-resistant in areas where there is exposed food. Please shield are install a shatter-resistant bulb in this unit.				2/11/15	
4-903.12A (5)	Single-use cups were stored beneath the drain line in the cabinet below the sink next to the Coca Cola soda dispenser. Single-use items shall not be stored under sewer lines that are not shielded to intercept potential drips. Please shield drain line or remove cups.				2/11/15	
4-601.11C	Accumulation of debris and calcium accumulation observed in the Classic brand crock (biscuits and gravy warmer). Please clean and remove calcium build-up as often as needed to prevent accumulation.				2/6/15	
4-904.111 B	Single-use forks stored on top of the Galaxy microwave were presented handles-down to the customer. Single-use articles shall be displayed and dispensed so that contamination of food and lip-contact surfaces is prevented. Please display and dispense the forks in a manner that protects them from contamination by consumers.				2/5/11	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:		<i>h</i> Jas Sekhon		Date: February 5, 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: Feb. 11, 2015		



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6-501.11	RETAIL AREA, BATHROOMS, MOP ROOM Several ceiling tiles were stained in the retail area. Please ensure there are not leaks, then either paint or replace ceiling tiles.	2/11/15	h
3-303.12A	Cans of beer were stored in a display cooler in ice. Ice was standing on top of the upright cans. Please store tops of cans above ice.	2/5/15	
6-202.15A	Daylight was observed between the front entry doors. Doors shall be tight-fitting to prevent pest entry. Please seal doors.	2/11/15	
6-501.11	Ceiling tile in the women's bathroom was stained and damaged. Please ensure there are no leaks, then replace tile.	2/11/15	
6-501.18	An accumulation of debris was observed in the mop sink. Please clean as often as needed to keep clean.	2/6/15	
4-601.11C	KITCHEN AREA Accumulation of food debris observed on the back ledge in the bottom of the pizza prep cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean.	2/11/15	

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4-601.11A	KITCHEN AND WAREWASH AREA Mold growth observed on the deflector of the ice maker, and black debris on the inside of the door. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry before returning to use.	2/7/15	
5-203.11 5-205.11A	The handwashing sink in the kitchen was not equipped and was blocked with a box, rendering it not usable. This sink is necessary for use by employees who prepare and cook food, dispense ice, and clean equipment at the 3-vat sink. Please supply this sink with hot (100F minimum) and cold running water, paper towels in the dispenser, soap, and trash receptacle. Please keep area clear for easy access by employees. NOTE: this violation is noted on previous inspections.	2/11/15	
4-702.11	The sanitizing vat of the 3-vat sink was filled with food containers. The water to the faucet that filled this vat was turned off. Food contact equipment and utensils shall be washed, rinsed, and sanitized before use. Please restore water to this vat and keep it accessible for cleaning equipment and utensils.	2/11/15	
4-202.11A	Two plastic prep table inserts, stored above the 3-vat sink, were observed with crazing and cracks. Food contact surfaces shall be smooth and free of imperfections. Please dispose.	2/5/15	
7-102.11	A spray bottle of clear liquid was stored on the table in the ware-wash area. The bottle was labeled with the commercial "Windex" label. According to Mr. Sekhon, this bottle contained water used to clean the gas pumps. Please label bottle with the contents and its use to prevent its use on the pizzas. CORRECTED ON SITE by dumping water and labeling the bottle.	COS	

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4-204.112 A	KITCHEN AREA A thermometer was not found in the bottom of the pizza prep cooler. Please install a thermometer that reads from 0 to 220F in a convenient-to-read location in the warmest part of the cooler.	2/11/15	
4-601.11B	An accumulation of grease and food debris observed on the sprockets, wires, and rollers of the pizza oven. The food-contact surfaces of cooking equipment shall be kept free of encrusted grease deposits and other soil accumulations. Please clean as often as needed to keep clean.	2/11/15	
6-501.12A	Grease splatters and dust accumulation observed on the wall and metal beneath the hood and on the hood. Please clean as often as needed to keep clean.	2/11/15	
4-501.11B	The seal on the lid to the ice maker was missing. Please clean old adhesive and replace seal to keep equipment in good repair.	2/11/15	
3-304.14B	Wet wiping cloths were stored on the counter by the 3-vat sink and by the handwashing sink. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare containers of sanitizer in which to store cloths between uses.	2/5/15	
4-901.11A	Cloth towels were used on the drainboard of the 3-vat sink for draining equipment. Cloths hold moisture where microbes can multiply. Please allow air drying of equipment and utensils to drain on a surface that is nonabsorbent.	2/6/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Jane* Jas Sekhon Date: February 5, 2015

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Feb. 11, 2015



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ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Blvd.		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Ambient, walk-in cooler		TEMP. in ° F 40	FOOD PRODUCT/ LOCATION Ambient, walk-in freezer		TEMP. in ° F 12
Ambient, walk-in beer cooler		40			

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3-501.17A	WALK-IN COOLERS AND FREEZERS A container of sausage gravy was stored in the walk-in cooler without a date of disposition. Please label foods that are prepared on site and held for more than 24 hours with the date of disposition. This is the day of preparation plus an additional six days (seven days total). NOTE: this violation was noted on previous inspections.	2/5/15	
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4-903.11A	KITCHEN AREA The bags in which ice was to be packaged in was stored hanging on the side of the ice bagger. The bottom of the bags were on the floor. Please store so bags are at least six inches off floor.	2/5/15	
6-501.12A	WALK-IN COOLERS AND FREEZERS: Spilled liquid and other debris were observed beneath the shelves in the walk-in cooler. Physical facilities shall be cleaned as often as needed to keep clean. Please clean.	2/11/15	
6-501.12A	Food debris observed beneath the shelves in the walk-in freezer. Please clean as often as needed to keep clean.	2/11/15	
6-202.11A	The fluorescent bulbs in the walk-in freezer were not shielded. Please shield or install shatter-resistant bulbs.	2/11/15	
6-303.11A	The ceiling light in the walk-in freezer was not working. Please replace bulb or repair to allow sufficient lighting for cleaning.	2/11/15	
3-305.11A	STORAGE AREA A bag of sugar was stored on the floor in the storage area hall. Food shall be stored at least six inches off the floor. Please move bag to shelf or pallet.	2/5/15	

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Inspector: Rose Mier	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
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NOTE	STORAGE AREA Two containers of Spectracide insecticide were stored in the furnace room. This insecticide is not approved for use in a food establishment. Please remove from premises and use only chemicals approved for use in food establishments, and use according to manufacturer's directions. NOTE: According to manager, this is retail storage.					h
4-202.11A	DRIVE-UP WINDOW/SERVICE AREA One ice bucket, stored by the soda dispenser, was broken on the bottom. Food contact surfaces shall be smooth and free of imperfections. Please dispose of bucket.				2/7/15	
4-101.11A	An orange, 5-gallon bucket, used to transfer ice, stored by the soda dispenser, was not labeled as food contact. Food contact surfaces shall be safe. Please use only containers labeled made from food-safe material.				2/5/15	
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3-304.12B	STORAGE AREA A single-use cup was used as a dispensing scoop in the bag of sugar stored in the storage area "hall." In-use utensils shall be stored so their handle is above the surface of the food. Please use only dispensing utensils that are multi-use (to allow cleaning) and have a handle.				2/5/15	h
3-307.11	The bag of granulated sugar stored on the floor in the storage "hallway" was left opened at the top. Please close container or place in a lidded container while in storage to prevent contamination.				2/5/15	
5-501.13A	DRIVE-UP WINDOW/SERVICE COUNTER AREA The trash can by the handwashing sink was broken and taped. Receptacles for waste shall be cleanable. Please replace trash receptacle.				2/11/15	
5-205.11B	Ice was dumped in the handwashing sink. Handwashing sinks shall be used only for handwashing. Please ensure employees use this sink only for handwashing.				2/5/15	
6-501.11	One ceiling tile was missing and another was stained. Please paint or replace stained tile and replace missing tile.				2/11/15	
4-903.11A	Two ice buckets were stored on the floor next to the soda dispenser. Please store equipment at least six inches off floor.				2/5/15	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:				Jas Sekhon	Date: February 5, 2015	
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3-304.12C	DRIVE-UP WINDOW/SERVICE AREA The ice scoop was stored on top of the soda dispenser. In-use utensils shall be stored on a clean and sanitized surface or in a sanitized container. Please store on a surface or in a container that is washed, rinsed, and sanitized.	2/5/15	JL
3-304.14B	Wet wiping cloths were stored on the handwashing sink and on the soda dispenser. The cloth on the sink was soiled. Please store wet cloths in sanitizer between uses, and place in laundry when soiled.	2/5/15	
6-202.15A	Daylight was observed beneath the drive-up window. Outer openings shall be sealed to prevent pest entry. Please seal.	2/11/15	
6-501.11	The wall was damaged below the drive-up window. Please repair.	2/11/15	
6-501.114 A	OUTSIDE BUILDING Excess equipment was observed at the back of the building. Premises shall be free of items unnecessary to the operation or maintenance of the establishment. Please remove items and clean area.	2/11/15	
5-501.113	The lid was open to the outside trash receptacle, trash was overflowing, and trash was on the ground. Please keep area free of litter and keep lids closed. Increase trash removal frequency if needed to prevent overflow of trash.	2/8/15	
5-501.115			

EDUCATION PROVIDED OR COMMENTS			

Person in Charge /Title: <i>Jas Sekhon</i>	Jas Sekhon	Date: February 5, 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: Feb. 11, 2015