



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

TIME IN	8:50am	TIME OUT	12:20pm
DATE	11-19-15	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: The Factory Diner #2		OWNER: MVM LLC	PERSON IN CHARGE: Tim Raymond	
ADDRESS: 814 Market Street		ESTABLISHMENT NUMBER: 4783	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-747-1006	FAX: na	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 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 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 reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input type="checkbox"/> IN <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 hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		✓
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
	Approved Source						
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<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	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A		
<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 N/A	Pasteurized foods used, prohibited foods not offered		
	Protection from Contamination						
<input type="checkbox"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	✓				Utensils, Equipment and Vending		
<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		
		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 checked="" type="checkbox"/>	<input 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 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 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: Tim Raymond		Date: November 19, 2015	
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: 12-7-15	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME The Factory Diner #2		ADDRESS 814 Market Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep Cooler #1, #2 amb		36,40	Hot hold gravy		139
Frigidaire Freezer		0	True Cooler		42
Omllette from grill		148	Odessa freezer		0
Pooled raw eggs		45	Gravy held cold in true cooler		36
Raw eggs stored on prep surface		55	Wait station cooler		35

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
3-501.16A	Lettuce and spinach was observed at 57F in the prep line cooler. Potentially hazardous foods shall be held refrigerated at 41F or less. According to the manager, the food was placed in the prep station cold well that morning. COS by placing in the prep cooler.	COS	FR
3-302.11A	Raw beef was observed stored above ready to eat foods in the Frigidaire freezer at the cool line. Foods shall be protected from sources of cross contamination. COS by rearranging the foods.	COS	
3-501.16A	Raw eggs were observed pooled for use at the cook station with a temperature of 45F. Potentially hazardous foods shall be stored at 41F or less. Additional ice was added to the ice basin holding the eggs.	12-7-15	
3-501.16A	Raw shell eggs were observed stored on the cook line prep surface at ambient temps. The temperature of the eggs was measured at 55F. Potentially hazardous foods held refrigerated shall be held at 41F or less. COS by placing the eggs in the prep cooler. Remove the eggs from the cooler as needed.	COS	
4-601.11A	Food debris was observed on a mandoline slicer stored on the prep table in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize equipment.	12-7-15	
2-401.11	Open employee drinks were observed stored on a food contact surface at the kitchen prep table. Employee drinks shall be covered and located away from food, food contact surfaces and clean equipment. COS by moving the drinks.	COS	

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11C	A heavy acculation of food debris was observed on the outside of fry pans at the cook line. Food contact surfaces shall be clean to sight and touch. Please clean or replace the fry pans.	12-7-15	FR
3-302.12	Various food containers were observed without adequate labeling at the cook line. Working containers of food shall be marked with the common name of the food. COS by labeling.	COS	
6-501.12A	An accumulation of grease was observed on the interior of the hood at the cool line. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the hood interior.	12-7-15	
4-202.16	Foil was observed covering the lower surface of the cook line prep table. Non-food contact surfaces shall be cleanable. Please remove the foil and clean the table as necessary.		
4-901.11	Wet nesting was observed in squeeze bottles in clean storage on the kitchen prep table. After cleaning and sanitizing, equipment shall be air dried. Please air dry all equipment after cleaning.		
3-501.13	Improper thawing of frozen, cooked chicken was observed at the prep line table. Frozen potentially hazardous foods shall not be thawed at ambient temperatures. COS by moving the food to the cooler.	COS	
4-903.11B	Clean utensils were observed at the wait station with the food contact surfaces presented upward. Clean utensils shall be stored inverted to protect food contact surfaces. Please invert utensils to protect food contact surfaces from contamination.	12-7-15	

EDUCATION PROVIDED OR COMMENTS

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Pooled eggs		45			
cold hold: tomatoes, cheese, lettuce		35, 38, 39			
spinach		50			
raw shell eggs		55			
Diced tomato, ham, cooked sausage		38, 40, 37			

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3-501.17A	Dates of disposition were not observed on frozen ham thawing in the True cooler in the kitchen. Potentially hazardous foods shall be marked with a day or date by which the food shall be used or discarded. Please label potentially hazardous foods with a date of disposition.	12-7-15	TE
4-501.114 A	It was determined that the facility is using a combination of quaternary ammonia and bleach solution as a sanitizer. The concentration of the sanitizer is impossible to determine when the chemicals are mixed. A sanitizing solution shall be used in accordance with 4-501.114A of the Food Code. Discontinue mixing sanitizers for preparing sanitizer solutions.		
7-202.12A 2	A can of Raid insect killer was observed stored in the utility room. Only those insecticides approved for use in a food establishment shall be permitted on the premises. Please remove the insecticide from the premises.		

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
3-304.12B	A utensil was observed stored in an open container of pancake batter in the True cooler. In use utensils shall not be stored in an open container of food. Please remove the utensil from the container.	12-17-15	TE
3-304.12C	An in-use cooking utensil was observed stored in ice water used to cool an container of food. In-use utensils shall be stored on a clean, sanitized surface. COS by moving the utensil to a clean surface.	COS	
4-302.14	Sanitizer test strips were not available in the facility to determine sanitizer concentration. Please obtain an appropriate sanitizer test kit.	12-7-15	
6-202.15A 3	Daylight was observed at the rear entry of the facility. Physical facilities shall be kprotected against the entry of insects and rodents by use of a tight fitting door. Please repair the gap at this location.		
4-903.11A 3	Cases of foam containers were observed stored on the floor in the storage/utility room. Single service items shall be kprotected from contamination by storing at least six inches off of the floor. Please remove the containers from the floor.		
6-501.16	Wet mops were observed stored on the floor in the utility room. Mops shall be stored where they can air dry. Please hang the mops to air dry.		

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ESTABLISHMENT NAME The Factory Diner #2	ADDRESS 814 Market Street	CITY /ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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6-202.11A	An unshielded fluorescent light bulb was observed installed in the wait station cooler. Light bulbs installed in locations of food storage, preparation and clean equipment shall be shielded or shatter resistant. Please provide shielding of this bulb.	12-7-15	TE
3-304.12B	A cup was used as a scoop in a container of sugar in the wait station. Only handled scoops with the handle stored above the food surface shall be stored in non-potentially hazardous foods. Please remove the cup.		
5-205.11B	An employee was observed filling a cup with water from the hand wash sink in the wait station. Hand wash sinks shall be used for hand washing exclusively. Discontinue using the hand wash sink for any purpose other than hand washing.		

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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:	12-7-15