



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

TIME IN	10:51 am	TIME OUT	1:48 pm
DATE	August 16, 2016	PAGE	1 of 3

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: Factory Diner 2		OWNER: Mehmet Memis	PERSON IN CHARGE: Matthew Harmah	
ADDRESS: 814 Market St.		ESTABLISHMENT NUMBER: 4783	COUNTY: 187	
CITY/ZIP: Farmington 63640		PHONE: (573)747-1006	FAX: none	
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 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 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 N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O 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 <input type="checkbox"/> N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <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	<input checked="" type="checkbox"/>		Highly Susceptible Populations			
<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"/>
<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				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 checked="" type="checkbox"/>					
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input 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: Matthew Hannah		Date: August 16, 2016	
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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ESTABLISHMENT NAME Factory Diner 2		ADDRESS 814 Market St.	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Ambient, Frigidaire freezer, cook line		8	Grill prep cooler, top: sasuage, egg mix, cut tomatoes, har
Ambient, grill prep cooler, bottom		39	Tomatoes, top of omelet prep table
Ambient, Omelet prep table, bottom		49	Egg mix, on ice, cook line
Hamburger, grill		184	True cooler: ambient
Gravy, hot hold		154	Raw shell egg, on counter in cook line

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
3-302.11A	Raw fish and Philly steak were stored above ready-to-eat food in the Frigidaire freezer, and raw filly steak above fully-cooked foods in the True freezer. Please store all raw animal foods below all other foods, and store in vertical order: raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. CORRECTED ON SITE by rearranging food into correct order.	COS	
3-501.17A	Food was not labeled with the date of disposition. Ready-to-eat, potentially hazardous food that is prepared on site, or commercially prepared and opened, and held for more than 24 hours shall be labeled with the date of disposition, which is the date of preparation, or opening, plus an additional six days. COS	COS	
4-501.114A	The chlorine concentration in the prepared sanitizer solution was greater than 200 ppm. Chlorine shall be 50 to 100 ppm. Please use test strips to ensure concentration is correct. COS by diluting to 100 ppm.	COS	
7-102.11	The bucket used for sanitizer was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bucket. CORRECTED ON SITE by labeling	COS	
3-501.16A	The ambient temperature in the bottom of the omelet prep cooler was 49F, and the sausage was 49F. Potentially hazardous food shall be stored at 41F or lower. Please place sausage in a different cooler and adjust thermostat or repair unit. NOTE: the sausage was in the cooler less than four hours, according to manager. CORRECTED ON SITE by adjusting thermostat. Final temperature was 28F	COS	
3-301.11B 2-301.14	Cook was observed picking up tomatoes and lettuce with bare hands, and hands were not washed when putting on a new pair of gloves. Please ensure all employees know when gloves are required, and to wash hands prior to putting on gloves or changing jobs. COS by discussion with cook and manager	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.			
4-601.11C	Accumulation of debris observed inside the Frigidaire freezer and the bottoms of both prep tables. Please clean nonfood contact surfaces as often as needed to keep clean. COS by cleaning	COS	MH
4-601.11C	Grease and debris observed beneath the flat grill. Please clean as often as needed to keep clean.	8/17/18	
3-304.14B	Wet wiping cloths were soiled and stored on the work surfaces. Wet wiping cloths shall be placed in the laundry when soiled, and stored in sanitizer between uses. CORRECTED ON SITE by preparing a container of sanitizer and obtaining clean cloths.	COS	
4-204.112	Thermometers were not found in the bottom of the prep coolers. Please install an accurate thermometer in each cooler in a convenient-to-read location. NOTE: a thermometer was placed in the grill prep cooler.	8/18/18	
4-601.11C	Accumulation of debris observed inside the ovens. Please clean ovens as often as needed to keep clean.	8/26/16	
4-903.11A	A black tub, stored on the shelf by the microwave, had an assortment of clean utensils and other items. Please clean and sanitize utensils and container, and remove all items that are not sanitized. COS	COS	
4-903.11A	A wood spoon was stored in the black tub of utensils. Wood shall not be used for food-contact surfaces except hard maple rolling pins and cutting boards. Please remove all wood utensils from facility. NOTE: according to manager, the spoons are used for cleaning the waffle makers. Please store with cleaning supplies. CORRECTED ON SITE by moving spoons to cleaning supply area.	COS	
3-304.12B	A cup was used as an in-use scoop, stored in the bulk container of flour on the shelf above the cook line work table. In-use utensils shall be multi-use and handled, with the handle stored above the surface of the non-potentially hazardous food. Please discard cup.	8/16/16	
4-501.14	Debris observed on the top and on the inside of the doors of the mechanical dish machine. Please clean dish machine at least daily. CORRECTED ON SITE by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Matthew Hannah</i>	Matthew Hannah	Date: August 16, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, True freezer	22		
Ambient, Beverage Aire cooler	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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	The cutting board on the omelet prep table was badly grooved and stained. Please resurface and clean, invert, or replace cutting board. CORRECTED ON SITE by resurfacing (took to neighboring shop)	COS	
4-601.11A	Fry pans and dishes were stored in the cook line face-up. Debris was observed from splatter on several dishes and pans. Please protect clean equipment while in storage by inverting or covering. COS	COS	
4-601.11A	Fry pans stored inside the oven were dirty. Please protect clean equipment while in storage. COS	COS	
4-601.11A	Food splatters observed inside the microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize microwave a minimum of every four hours while in continual use, more often if needed to keep clean. COS by cleaning and sanitizing.	COS	
4-601.11A	Food debris observed on the cutter stored by the black utensil tub, and on the meat slicer stored on the table above the black utensil tub. Please wash, rinse, sanitize and inspect all food-contact surfaces after use and before storing. CORRECTED ON SITE by cleaning and sanitizing	COS	
3-501.16A	A flat of raw shell eggs were stored in the cook line. The internal temperature was 61F. According to cook, the eggs were out of the cooler less than one hour. Please remove fewer eggs at one time, or store eggs on ice in the cook line. CORRECTED ON SITE by storing on ice and fewer removed at one time.	COS	
7-202.11A	Can of Raid wasp and hornet insecticide was stored in a crate in the mop room. This insecticide is not approved for use in a food establishment. Please remove from premises. COS by taking to shed	COS	
7-102.11	A spray bottle containing a blue liquid, stored in a crate in the mop room, was not labeled. Working containers of chemicals shall be labeled with the common name of the chemical. Please label. COS labeled	COS	
4-702.11	There was no sanitizer detected in the sanitizer solution in the 3-vat sink, and the water was greasy and cloudy. Please remake sanitizer solution when it becomes soiled, or when the chlorine concentration is less than 50 ppm. CORRECTED ON SITE by remaking solution to 100 ppm.	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
4-203.12B	The digital, integral thermometer for the True freezer read 5F, when the actual temperature was 22F. Please use the thermometer on the inside of the freezer when monitoring temperatures, and cover the integral thermometer to prevent it being used.	8/17/16	
4-903.11A	A box of paper napkins were stored on the floor in the storage shed. Single-use items shall be stored at least six inches off floor. Please move to shelf. CORRECTED ON SITE by moving box off floor.	COS	
3-304.12C	An in-use knife was held between the two prep tables in the cook line. In-use utensils shall be stored on a clean and sanitized surface between uses. Please store knife where it cannot be contaminated. COS by storing on a sanitized surface and discussion with cook.	COS	
6-501.12A	Accumulation of debris on the floor tile where it meets the carpet in the dining room. Please clean black debris from tile.	8/26/16	

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