



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

TIME IN	10:40am	TIME OUT	2:15pm
DATE	10-7-15	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 Farmer's Diner		OWNER: James Burns		PERSON IN CHARGE: James Burns	
ADDRESS: 1600 Woodlawn Drive			ESTABLISHMENT NUMBER: 1321		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-5769		FAX: na	
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 checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled <u>10-7-15</u> Results <u>pending</u>	

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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> 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			IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source				<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 checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>James Burns</i> James Burns			Date: October 7, 2015		
Inspector: <i>John Wiseman</i> John Wiseman		Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 10-28-15					



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME The Farmer's Diner		ADDRESS 1600 Woodlawn Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
GE refrigerator/freezer		48,0	hot held hamburgers		143
Frigidaire refrigerator/freezer		40,0	burger from grill		192
Frigidaire freezer		0	Frigidaire refrigerator/freezer in service area		38,0
Kenmore refrigerator/freezer		40,0	Chest freezer in storage area next to dining room		10
hot held gravy		164			

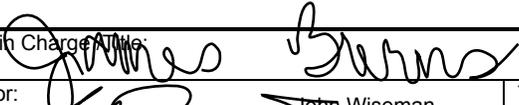
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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7-202.12A 2	A can of Raid flying insect killer was observed stored on the floor in the kitchen. Only those insecticides approved for food establishments shall be permitted in a food establishment. Please remove the insecticide from the premises. COS by removing from premises.	COS	
3-501.17A	Packages of American cheese were observed stored in the Frigidaire refrigerator without dates of disposition. Potentially hazardous food held refrigerated shall be marked with the day or date by which the food will be used, sold or discarded. COS by affixing a date of disposition.	COS	
3-501.16A 2	The ambient temperature of the GE refrigerator was measured at 48F. Cold holding units shall provide adequate temperature control to ensure potentially hazardous foods are held at 41F or lower. An unopened roll of ground beef was observed within. According the Mr. Burns, the ground beef had been in the refrigerator for less than two hours. The ground beef was moved to a different refrigerator. Do not place potentially hazardous foods in this unit until it can be demonstrated that it can maintain a temperature of 41F or less. COS by moving food.	COS	
7-202.11B	A container of liquid ant bait station was observed stored on an open shelf above clean hot holding units in the kitchen. Poisonous materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service items. Please locate the bait station to and area away from food and equipment. COS by moving the bait station away from food and prep areas.	COS	
4-202.11A 2	A cracked plastic measuring cup was observed stored on a shelf above the hand wash sink in the kitchen. Multiuse food contact surfaces shall be free of cracks, chips or pits. Please remove the measuring cup from service. COS by discarding the measuring cup.	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
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6-202.11A	A florescent light fixture above food prep areas in the kitchen was observed to be damaged and not fully shielding the bulb. Light bulbs located above food, food prep areas, clean equipment and open single service items shall be shielded or shatter resistant. Please provide adequate shielding at this location.	10-28-15	
4-302.14	Sanitizer test strips were not available for kitchen use. A test kit or other other device that accurately measures the concentration in mg/L of sanitizing solution shall be provided. Please obtain and use an appropriate sanitizer test kit.		
3-305.12F 4-903.125	Food and clean equipment was observed stored below the drain plumbing of the kitchen hand wash sink. Food, equipment and single service items may not be stored below unshielded sewer lines. Please relocated these items away from the sewer lines. COS by moving items.	COS	
4-903.11A 3	Cases of foam cups and clear plastic single use containers were observed stored on the floor in the storage area adjacent to the dining room. Single service items shall be protected from contamination be storing at least six inches off of the floor. Please store single service items at least six inches off of the floor.	10-28-15	
4-601.11C	An accumulation of mold was observed on the door seals of the chest freezer located in the storage area adjacent to the dining room. Non-food contact surfaces shall be cleaned as often as necessary to keep clean.		

EDUCATION PROVIDED OR COMMENTS

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4-501.114	According to Mr. Burns, the facility uses Clorox spray for sanitizing food contact surfaces. Only approved chemical sanitizers shall be used for food contact surface sanitization. Please use an approved chemical sanitizer prepared at the correct concentration for food contact surface sanitization.	10-10-15	
6-501.111 ABCD	Rodent droppings were observed on the floor in the kitchen, the kitchen storage room, the counter service area and the storage area adjacent to the dining room. The presence of insects and rodents shall be controlled to minimize their presence on the premises by: routinely inspecting incoming shipments of supplies, routinely inspecting the premises for the presence of pests, using professional control services, and eliminating harborage conditions. Please remove the evidence of pests and continue to monitor for their presence.		
4-601.11A	Food debris was observed on the upper interior surface of the kitchen microwave oven. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwave interior. COS by wash, rinse, sanitize.	COS	
6-501.111 ABCD	Spider webs were observed in the kitchen storage room, under the service counter, and in the dining room storage area. The presence of insects and rodents shall be controlled to minimize their presence on the premises by: routinely inspecting incoming shipments of supplies, routinely inspecting the premises for the presence of pests, using professional control services, and eliminating harborage conditions. Please remove the evidence of pests and continue to monitor for their presence.	10-10-15	

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6-202.14	The restroom doors for both the mens and womens restrooms were observed to be installed without self-closing devices. Toilet rooms servicing a food establishment shall be completely enclosed and provided with a tigh-fitting and self-closing door. Please install self-closing devices on the restroom doors.	10-28-15	
5-501.17	A covered waste-can was not observed in the womens restroom. Toilet rooms used by females shall be provided with a covered waste-can. Please provide a covered waste-can at this location.		
3-305.11A 2	Pies were observed stored at the service counter uncovered. Food shall be protected from contamination. Please cover the pies to prevent contamination from insects and dust and debris.		

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4-601.11A	Mold was observed on the nozzle housing of the soda fountain at the counter service area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area.	10-7-15	<i>JB</i>
5-403.11A 2	Effluent from the on-site waste treatment system was observed surfacing north of the building, running across the gravel drive and accumulating in an adjacent field. The effluent has the appearance and smell of sewage. On-site wastewater treatment systems (OWTS) shall be maintained and operated to preclude surfacing or discharging effluent, production of odors or the creation of a habitat for insect breeding, contamination of surface water or groundwater or creation of a nuisance or health hazard. Please contact the St. Francois County Health Center at 1025 West Main Street, Park Hills MO 63601; 573-431-1947 to obtain an OWTS application for a permit to correct this violation. Replacement or repair of the system shall not proceed without first obtaining a permit application, completing and submitting an application including state processing fees, and receiving an approved permit from the St. Francois County Health Center and the state of Missouri. A Notice Of Violation (NOV) will be forthcoming to the owner of the establishment detailing the violation and indicating what must be done to abate the violation.	Pending approval of a permit.	

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