



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

TIME IN	9:45 am	TIME OUT	12:48 pm
DATE	March 18, 2016	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: Farmington Children's Home	OWNER: Presbyterian Children's Home and Services of Missouri	PERSON IN CHARGE: William Arena
ADDRESS: 608 Pine Street	ESTABLISHMENT NUMBER: 0119	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-6744	FAX:
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 <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input checked="" type="checkbox"/> INSTITUTION <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<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 checked="" type="checkbox"/> IN <input 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)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<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				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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> Q/T	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				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"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<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 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 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 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 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"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	<i>William Arena</i> William Arena	Date:	March 18, 2016
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:	April 11, 2016



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ESTABLISHMENT NAME Farmington Children's Home		ADDRESS 608 Pine Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pulled pork, steam table		191	Milk, 2-door True cooler		40
Ambient, 2-door True cooler		38	*Hash browns, walk-in cooler		60 to 63*
Ambient, walk-in cooler		38	Raw shell egg, walk-in cooler		40
Cut lettuce, walk-in cooler		41	Cooked ham, walk-in cooler		40
Ambient, walk-in freezer		18			

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.**

NOTE	The 3-vat sink was directly plumbed. According to maintenance, Jason Higgins, plumber, placed a bell on the drain prior to the grease trap to provide the air break, but flooding occurred, even if one vat was emptied at a time. The bell was removed and the pipe directly plumbed. Please provide a letter from a plumber that this sink cannot be indirectly plumbed without causing overflow or sewer gases into the kitchen.		WJA
NOTE*	Hash browns stored in the walk-in cooler had internal temperatures between 60 and 63F. According to cook, they were place in the cooler approximately 1.5 hours previously. This food was cooling correctly. The hash browns were voluntarily discarded.		
3-501.14A	According to employee, the pulled pork was cooked yesterday, placed in a shallow pan, pulled, and placed in the walk-in cooler w/o monitoring. The pork was reheated today and placed on the steam table for hot holding. Please ensure employees cool food from 135F to 70F within two hours, then from 70F to 41F within an additional four hours. Monitor time and temperatures. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin the process again. If the second benchmark is not met, discard the food.	3/18/16	
4-601.11A	Dried food debris was observed on the blade of a spatula stored in a well in the island work area. Food contact surfaces shall be clean to sight and touch. In addition, the handle of this spatula was melted and stained in the crevices. Food equipment shall be maintained in good condition. Please dispose of spatula. CORRECTED ON SITE by discarding spatula	COS	
4-601.11A	Food debris observed on the blade of the table-mount can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after use, and at least every four hours while in continual use.	3/18/16	

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.**

4-601.11C	Dried food splatters were observed on the stand of the Univex mixer. Please clean entire mixer after use.	3/18/16	
4-601.11C	Debris observed on the inside of the unused 2-door True cooler. Please clean non-food contact surfaces as often as needed to keep clean.	3/21/16	WJA
4-501.11A	One 2-door True cooler was not functioning. There was no food inside the unit. Equipment shall be maintained in good working condition. Please repair unit or remove from the facility.	4/11/16	
6-101.11A	Plastic covered an opening in the ceiling, and the paint was patchy where leaks had been repaired in the service line area. Ceilings shall be nonabsorbent and cleanable. Please repair and surface ceiling to make it easily cleanable. NOTE: according to maintenance the roof is to be repaired. After the repair, the ceiling will be sealed and repainted.	4/11/16	
4-601.11C	Lime build-up was observed on the nozzle, grate, and drain of the water dispenser in the serving line. The lime prevents effective sanitizing. Please remove lime and wash, rinse, and sanitize daily.	3/19/16	
3-304.1B	A measuring cup was stored in the bulk container of flour with the handle in contact with the food. Please store in-use utensils with the handle above the surface of the food.	3/18/16	
4-601.11C	The individual pull "drawers" attached below the shelf holding spices were greasy feeling on the outside surfaces. Please clean as often as needed to keep clean.	3/21/16	
4-203.11B	The metal-stemmed thermometer stored in one of the drawers suspended beneath the spice shelf was not accurate. The hot water temperature was 147F but the thermometer read 141F. Please calibrate thermometers regularly by filling a cup to the top with ice, add water to the top, and place thermometer in the center of the cup. Allow to equilibrate, then read from directly above the thermometer. Calibrate to 32-33F.	3/18/16	

EDUCATION PROVIDED OR COMMENTS

MENU: pulled pork sandwiches, ham and cheese, mandarin oranges, potato chips, milk

Person in Charge /Title: <i>William Arena</i>		Date: March 18, 2016	
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: April 11, 2016



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7-201.11B	Cleaners and other chemicals were stored above single-use items in the dry storage room. Please store chemicals below and separately from single-use items (including disposable towels).	3/18/16	WA
3-302.11A	Raw shell eggs were stored above buns, celery sticks; unpasteurized shell eggs were stored above pasteurized liquid eggs and bottled water; and raw bacon was stored above carrots in the walk-in cooler. Please store food to prevent cross contamination: raw foods below fully-cooked and ready-to-eat foods (including foods intended to be cooked); raw foods stored in the following vertical order: raw poultry on bottom, including raw shell eggs; then raw ground meats (including mechanically tenderized meat); then whole muscle meats; then fish and seafood. Pasteurized liquid eggs may be stored adjacent to but not below raw shell eggs that have not been pasteurized. Please arrange food in correct order.	3/18/16	
3-302.11A	Raw chicken was stored above fully-cooked chicken in the walk-in freezer. Please store as described above.	3/18/16	

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6-501.14A	Accumulation of dust observed on the blades and grates of the portable fans. Please clean as often as needed to prevent contamination from blowing debris.	3/21/16	WA
4-903.11A	A box of hinged single-use containers was stored on the floor in the dry storage/mechanical room. Please store single-use items at least six inches off the floor.	3/18/16	
6-501.14A	Dust accumulation observed on the grates of the fans of the condenser in the walk-in cooler. Please clean as often as needed to keep clean.	3/21/16	
3-305.11A	A box of buns was stored on the floor in the walk-in freezer. Please store food at least six inches off the floor.	3/18/16	
6-501.14A	Dust accumulation observed on the grate over the mechanical vent in the employee bathroom. Please clean as often as needed to keep clean.	3/18/16	
4-302.14	Thermolabels (heat-sensitive labels) were not available upon request. Please supply thermolabels to ensure the correct temperature is reached for sanitizing in the mechanical dish washer. The water should be between 180 and 195F at the orifice, 160F at the dish surface. The label will turn completely black when 160F is reached at the dish surface.	3/21/16	
4-302.14	Test strips were not available to check the concentration of quaternary ammonia sanitizer. Please supply test strips to ensure sanitizer is at the concentration required by the manufacturer's label.	4/11/16	

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5-205.11B	The faucet on the 2-vat sink was dripping. Plumbing shall be maintained in good repair. Please repair to prevent dripping.	4/11/16	WA
6-201.13A	The baseboard was pulled loose below the 3-vat sink. Please repair to prevent debris accumulation and make the area cleanable	4/11/16	
3-304.14E	A wet wiping cloth was observed on the table holding the microwave. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare buckets of sanitizer solution to use for sanitizing food-contact surfaces.	3/18/16	

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