



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.

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|---|--|---|-------------------------------|--|----------------|
| 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input 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 <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 <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 <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 <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 <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 <input checked="" 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"/> QVT | 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"/> QVT <input type="checkbox"/> N/A | Food separated and protected | | | | | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <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"/> | Physical facilities installed, maintained, and clean | | |

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|--|-----------|--------------------------------|---------------|
| 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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| 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. | | |
| 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 | |
| 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

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|--------------------------|---------------|-----------------|---|
| Person in Charge /Title: | William Arena | Date: | March 18, 2016 |
| Inspector: | Rose Mier | Telephone No. | EPHS No. |
| | | (573)431-1947 | 1390 |
| | | Follow-up: | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| | | Follow-up Date: | April 11, 2016 |





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| 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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| 7-201.11B | 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 | |

EDUCATION PROVIDED OR COMMENTS

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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 | |

EDUCATION PROVIDED OR COMMENTS

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| 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 |