



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

TIME IN	2:12 pm	TIME OUT	4:24 pm
DATE	August 12, 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: Farmington Elks Lodge #1765	OWNER: Farmington Elks	PERSON IN CHARGE: Carol Charbeneau
ADDRESS: 1005 KREI Blvd.	ESTABLISHMENT NUMBER: 4473	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-1776	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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT 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"/> N/A	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"/> N/A	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"/> N/A	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"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	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"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> T N/A	Food separated and protected		<input checked="" type="checkbox"/>		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		
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
IN 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 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 checked="" type="checkbox"/>	<input 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		

Person in Charge/Title: <i>Carol Charbeneau</i> Carol Charbeneau	Date: August 12, 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: Sept. 8, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Farmington Elks Lodge #1765		ADDRESS 1005 KREI Blvd.	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Chicken, stovetop	186	Hot Hold: mashed potatoes, gravy, green beans	170, 203, 191
Soup, stovetop	178	Hot Hold: au jus, hamburgers	181, 152
Ambient, True cooler	35	Ambient, walk-in cooler	40
Ambient, Frigidaire freezer	0	Hamburgers, grill	179
Ambient, Frigidaire freezer	15		

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
NOTE	The insides of several drawers and cabinets in the work island across from the cooking equipment were observed in disrepair or covered with contact paper. Please consider refinishing or replacing these cabinets.		CC
7-201.11B	Two spray bottles of cleaner, pipe cement, and a tube of silicone seal were stored on the canopy above the handwashing sink, adjacent to single-use items. Toxins shall be stored separately from or below food, clean linens, clean equipment, and single-use items. Please store these chemicals in a designated location where these items are protected from potential contamination. CORRECTED ON SITE by placing in closet	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 after use, or at least every four hours if in continual use. COS by cleaning	COS	
3-302.11A	Raw fish was stored above fries in the Frigidaire freezer. Foods shall be stored to prevent cross contamination. Please store all raw animal foods below all other foods. Store raw animal foods in the following vertical order, from bottom to top: raw poultry and eggs, then ground meats, then whole muscle meats, then fish and seafood. CORRECTED ON SITE by rearranging in correct order.	COS	
4-601.11A	Debris observed on the cutting parts of the wall-mounted potato slicer. Please wash, rinse, and sanitize after use.	8/13/16	
7-201.11B	Dish detergent and rinse aid were stored on the mechanical dish washer. Chemicals shall be stored separately from or below equipment. Please move all detergents and rinse aid to prevent possible contamination of clean equipment.	9/8/16	
2-201.11A	An employee health policy was not available. Please develop an employee health policy using Chapter 2 of the Missouri Food Code; or use the FDA Employee Health and Hygiene Handbook.	9/8/16	

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	Accumulation of debris observed on the front of the cabinets and inside several of the drawers and cabinets in the work island across from the cooking equipment. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cabinets as often as needed to keep clean.	9/8/16	
3-304.14B	Wet wiping cloths were stored next to the handwashing sink and on the table across from the 3-vat sink. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare a container of sanitizer (50 to 100 ppm chlorine) and store wiping cloths in the sanitizer between uses.		
6-501.18	An accumulation of debris observed on the faucet handles and base, and around the splash shield, of the handwashing sink in the kitchen. Sinks shall be kept clean. Please clean all surfaces and area around sink as often as needed to keep clean.		
6-501.110B	A capped bottle of Coke, a small "suitcase", and eyeglasses were stored on the work table. Employee food and personal items shall be stored in a designated location where food, equipment, linens, and single-use items cannot be contaminated. Please store these items in designated location.		
4-601.11C	Accumulation of debris on the outside surfaces of the cabinet holding the microwave. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris and food observed below and behind cooking equipment. Physical facilities shall be kept clean. Please clean floor under equipment.		
4-601.11C	Grease accumulation observed on the sides and inside the cabinets of the deep fryers. Please clean as often as needed to keep clean.		
6-501.14A	Accumulation of debris on the blades, grates, and housing of the portable floor fan. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

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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
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
			Bar: chest beer coolers, ambient	
			Bar: freezer, refrigerator, ambient	

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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4-601.11A	<p>BAR</p> <p>Debris observed on the beverage head dispensers and their holders. Please disassemble heads and wash, rinse, and sanitize daily. Clean and sanitize holders daily.</p>	8/12/16	ce
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4-601.11C	Accumulation of debris on the outside surfaces of the freezers. Please clean as often as needed to keep clean.	9/8/16	ce
4-601.11C	Accumulation of debris on the outside surfaces of the middle work table by the coolers. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris on the shelves inside the pantry (3 double-doors), and paint was worn off shelves. Surfaces requiring frequent cleaning shall be nonabsorbent. Please clean and repaint shelves.		
4-601.11C	Accumulation of debris observed on the top and sides of the mechanical dish washer. Please clean as often as needed to keep clean.		
6-501.12A	Accumulation of debris on the wall and holders holding chemicals behind the mechanical dish washer. Please clean as often as needed to keep clean.		
4-204.112	BAR A thermometer was not found inside the walk-in cooler. The integral thermometer on the outside was not accurate. Please install an accurate thermometer inside this cooler in a convenient-to-read location.		
4-601.11C	Debris accumulation observed on the wire shelves holding beverage glasses. Please clean as often as needed to keep clean.		
6-501.14A	Debris accumulation observed on the condensers of each chest beer cooler. Please clean as often as needed to keep clean.		

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