



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

TIME IN	11:12am	TIME OUT	2:44pm
DATE	4-23-15	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: Farmington Family Fun Center		OWNER: Farmington Family Fun Center, LLC		PERSON IN CHARGE: Dave Kennedy	
ADDRESS: 765 Webber Road			ESTABLISHMENT NUMBER: 4523		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-6161		FAX: 573-701-0601	
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 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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT 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 checked="" type="checkbox"/> OUT 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"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O 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"/>	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		
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"/> 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"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Dave Kennedy			Date: April 23, 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: 5-1-15					



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ESTABLISHMENT NAME Farmington Family Fun Center		ADDRESS 765 Webber Road		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Temps: F	<p>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.</p> <p>Buffet hot hold: Pasta = 180, baked chicken = 183, green beans = 180, corn = 178, meat balls = 166, cocktail sausages = 181, mashed potatoes = 177, mac & cheese = 180 fried chicken = 161, chicken & dumplings = 204, pulled pork = 189, carrots = 175, sweet potatoes = 184 Buffet cold hold: lettuce = 41, diced ham = 39, shredded cheese = 39, spinach = 38, cottage cheese = 34, ice cream freezer amb = 18, True dessert cooler amb = 40, FWE hot cabinet amb = 166 Kitchen: True single door cooler amb = 36, True two door cooler amb = 40 WI cooler amb = 38, WI freezer amb = 0, beer cooler amb = 33 Service Area: Pizza prep cooler amb = 38, pizza prep cold hold: mozz cheese = 35, tomato sauce = 35 pepperoni = 36, ground beef = 35, italian sausage = 35 Pizza prep freezer amb = 0 Sandwich prep cooler amb = 32 Sandwich prep cold hold: sld American cheese = 35, lettuce = 39, sld tomato = 33, cold hotdog = 34 Gehls nacho cheese = 143, Pizza cabinet amb = 139, True glass front cooler amb = 39 True fry freezer amb = 10</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-305.11A	Single portions of cake were observed uncovered within the True single-door refrigerator in the kitchen. Food shall be protected from contamination by storing the food where it is not exposed to dust, splash, or other contaminants. COS by covering.	COS	JK
4-601.11C	Food debris was observed in the door seals of the True single-door refrigerator in the kitchen. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.		
3-305.11A	Cooked pork was observed uncovered in the walk-in cooler. Food shall be protected from contamination by storing the food where it is not exposed to dust, splash, or other contaminants. COS by covering.	COS	JK
4-901.11A	Clear plastic trays were observed wet nested on the lower shelf of the kitchen prep table. After cleaning and sanitizing, equipment and utensils shall be air dried before use in contact with food. Please wash, rinse, sanitize, and adequately air dry equipment and utensils before use.	5-1-15	
6-202.15A	Daylight was observed at the bottom of the kitchen exit door. The outer openings of a food establishment shall be protected against entry by insects and rodents by providing solid, tight fitting, self-closing doors. Please seal the gap.		
5-205.11B	Ice was observed in the hand wash sink in the beverage station. A hand wash sink may not be used for purposes other than hand washing.		
3-305.11A	Boxes of coffee were observed stored on the floor in the beverage station. Food shall be protected from contamination by storing at least six inches off of the floor. COS by moving.	COS	JK

EDUCATION PROVIDED OR COMMENTS

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Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5-1-15



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3-501.17A	Cooked chicken, cooked pasta, diced ham, and shredded cheese were observed within the True two-door refrigerator in the kitchen without dates of disposition. Refrigerated potentially hazardous foods held longer than 24 hours in a food establishment shall be clearly marked with a date or day by which the food shall be consumed on the premises, sold, or discarded that is not to exceed seven days from the time of preparation. COS by affixing dates of disposition.	COS	<i>bmj</i>
3-501.17A	Cut cabbage salad was observed in the walk-in cooler with out a date of disposition. Refrigerated potentially hazardous foods held longer than 24 hours in a food establishment shall be clearly marked with a date or day by which the food shall be consumed on the premises, sold, or discarded that is not to exceed seven days from the time of preparation. COS by affixing dates of disposition.	COS	<i>bmj</i>
3-302.11A	Raw shell eggs were observed stored above ready to eat lunch meat chubs in the walk-in refrigerator. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging foods.	COS	<i>bmj</i>
4-202.11A	Clear plastic containers stored on the lower shelf of the kitchen prep table were observed to be chipped, cracked and crazed. Multiuse food contact surfaces shall be smooth, free of breakes, cracks, chips and similar imperfections. Please remove damaged equipment from service.	5-1-15	

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
4-304.14	Test strips to measure chlorine concentrations in the sanitation cycle of the dishwasher were not available. A test kit or othe device that accurately measures the concentration in mg/L of sanitizing solution shall be provided. Please obtain an appropriate test kit.	5-1-15	

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7-201.11B	A can of spray adhesive remover was observed stored above single use items in the kitchen. Toxic materials such as cleaners and sanitizers shall be stored so they cannot contaminate food, equipment, utensil, and single service items. COS by removing toxics to the chemical storage closet.	COS	
4-501.114 A	Residual chlorine was not detected in the sanitizing cycle of the Jackson mechanical dishwasher. A mechanical dishwasher using chlorine as a sanitizer shall have a residual chlorine concentration of between 50 - 100 ppm. COS by adjusting the amount of chlorine added during the sanitation cycle.	COS	

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