



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

TIME IN	10:50am	TIME OUT	3:45pm
DATE	11-1-16	PAGE	1 of 6

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: David Kennedy	
ADDRESS: 765 Weber Road			ESTABLISHMENT NUMBER: 4523		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-6161		FAX: 573-701-0601	
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 checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 type="checkbox"/> IN <input type="checkbox"/> OUT <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			<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 N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <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				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"/> OUT	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		
<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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> 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 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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 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 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 checked="" type="checkbox"/>	<input 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"/>	<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		David Kennedy		Date: November 1, 2016	
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: 11-22-16	



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

ESTABLISHMENT NAME Farmington Family Fun Center		ADDRESS 765 Weber Road		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Buffet dessert cooler		34	FWE hot cabinet: roast, fried chicken		138, 170
Ice cream freezer		28	True cooler, True 2-door cooler		32, 34
Buffet hot hold: Chicken parm, grn bean		203, 207	Walk-in cooler amb		36
chicken & dumplings, pot roast		202, 202	Walk-in cooler: baked chicken, meat loaf		39, 40
Buffet cold hold: lettuce, egg, ham		40, 37, 35	Walk-in freezer amb		10

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
4-601.11A	An accumulation of grease and residue was observed in containers of equipment on the shelf above the prep table in the bakery area. Food contact surfaces shall be clean to sight and touch. COS by moving items to warewashing.	COS	
4-601.11A	Bi-metal food thermometers were observed stored in a foam cup of dirty water in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by cleaning and sanitizing the thermometers. Please do not store thermometers in water.	COS	DJK
4-601.11A	Mold and debris was observed on sheet pans stored on rolling racks in the walk-in cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the pans.	11-1-16	
3-501.17A	A discard date was not observed on a tray of sliced ham in the walk-in cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days, by which time the food will be sold, consumed or discarded. COS by marking with the discard date.	COS	
4-601.11A	An accumulation of mold was observed on the deflector inside the facility ice machine. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the ice deflector.	11-4-16	
4-501.114 A	Residual chlorine was not detected in the rinse cycle of the mechanical dishwasher. Chemical sanitizing dishwashers using chlorine sanitizer shall have a chlorine residual of 50 - 100 ppm. Until the dishwasher is repaired, sanitize all equipment in the facility three compartment sink.	11-1-16	

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4-901.11	9X13 steel pans were wet nested on the lower shelf of the prep table in the bakery room. Equipment shall be air dried. Please air dry equipment after cleaning and sanitizing.	11-22-16	hly
6-403.11A	An employee beverage was stored on the prep table in the bakery area. Employee beverages shall be stored where they cannot contaminate food or food contact surfaces. COS by removing the beverage.	COS	
4-601.11C	An accumulation of food debris was observed on the inside, outside and door sills of the ovens in the bakery room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the ovens.	11-22-16	
6-501.12A	The hand wash sink in the kitchen and adjacent walls and soap and paper towel dispensers are dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the sink and surrounding areas.		
4-901.11	Steel pans were observed wet nested on the lower shelf of the prep table in the kitchen. Equipment shall be air dried after cleaning and sanitizing. Please air dry equipment.		
4-601.11C	An accumulation of grease and debris was observed on the exterior surfaces of the fryers and other equipment in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the equipment.		
6-501.11A	Grease and food debris was observed on the floor below the fryers. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: David Kennedy Date: November 1, 2016

Inspector: [Signature] John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 11-22-16



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Beer cooler		38	Sandwich cooler amb		32
Pizza prep /service area		34	Sand cooler cold hold: tomato,lettuce,hotdog		35,40,36
Pizza prep cold hold: sauce, cheese		33, 40	Grill freezer drawers: #1,#2,#3,#4		22,18,18,0
mushrooms, sausage, grn beef		35, 38, 33	Gehl's cheese		151
Bun freezer		0	Fryer freezer		0

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4-601.11A	An accumulation of dried soda syrup and mildew were observed on the ice chute of the soda machine in the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area.	11-1-16	
7-201.11B	A bottle of drain cleaner was observed stored beside single use coffee stirrers in the cabinet below the beverage station in the front service area. Toxic materials shall be stored where they cannot contaminate single service items. COS by removing the drain cleaner.	COS	nk

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6-501.12A	An accumulation of grease was observed on the wall and hood above the fryers and grill in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.	11-22-16	nk
6-501.12A	The floor in the walk-in cooler is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-601.11C	The rolling rack in the walk-in cooler was observed to be dirty. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rolling rack.		
6-501.12A	An accumulation of debris was observed on the front and back of the cooling unit in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the debris from the cooling unit.		
4-601.11C	Mold and debris was observed on the open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.		
4-601.11C	The door seals of the walk-in cooler are dirty. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door seals.		

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Hot hold pizza		145			
Reach-in beer cooler		28			
True glass front cooler		40			

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6-501.18	Mold was observed on the plumbing and indirect drain below the food prep sink in the kitchen. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean this area.	11-22-16	h:
6-501.12A	An accumulation of debris was observed on the walk-in freezer door. Physical facilities shall be cleaned as often as necessary. Please clean the door surfaces.		
6-501.12A	The walk-in freezer floor is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor.		
6-501.112	Dead insects were observed on the floor of the beer cooler. Dead insects shall be removed at a frequency that prevents their accumulation. Please clean the beer cooler floor.		
6-501.12A	An accumulation of dirt, food residue, broken glass and debris was observed on the floor below the dry storage racks across from the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please move the racks and clean the floor in this area.		
3-302.12	A green five gallon bucket of sugar was observed stored in the dry storage area without labeling. Food that is not in its original packaging and is not readily identifiable shall be labeled with the common name of the food. Please label the sugar.		
6-501.14	An accumulation of debris was observed on the HVAC ceiling vents in the kitchen and warewashing areas. Intake and exhaust vents shall be cleaned so they are not a source of contamination. Please clean the vent covers.		

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6-301.12 6-301.11 6-501.11 4-601.11C 4-601.11C 6-501.18 6-403.11A	<p>Paper towels and hand wash soap was not provided at the hand wash sink in the warewashing area. The paper towel dispenser was observed to be coming off of the wall. Hand wash sinks shall be adequately provisioned. Physical facilities shall be maintained in good repair. Please repair the towel dispenser and provide paper towels and hand soap an this sink.</p> <p>Soiled plastic mechanical dishwasher racks were observed stored on the sanitized side of the three compartment sink. Non-food contact equipment shall be cleaned as often as necessary to prevent recontamination of clean food contact equipment. Please clean soiled dishwasher racks as necessary.</p> <p>An accumulation of grease was observed on a grease transfer device stored beside the three compartment sink. Non-food contact equipment shall be cleaned as often as necessary to keep it clean. Please clean this device as often as necessary.</p> <p>The exterior of the three compartment sink and the plumbing below the sink is dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the three compartment sink and the plumbing and area below the sink.</p> <p>An employee beverage was observed stored on open wire shelving above clean equipment in the warewashing room. Employee beverages shall be stored where they cannot contaminate equipment. COS by removing the beverage.</p>	11-22-16	DL
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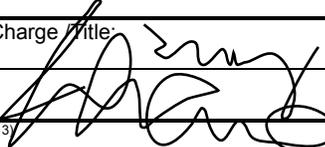
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4-501.14	The interior of the mechanical dishwasher was observed to be covered with a greasy, grimy residue. A warewashing machine shall be cleaned as often as necessary to prevent recontamination of clean equipment. Please thoroughly clean the interior and exterior of the dishwasher.	11-22-16	AK
5-501.17	A covered waste can was not present in the restroom connected to the kitchen area. Toilet rooms accessed by females shall be provided with a covered waste can. Please provide a covered waste can in the restroom.		
4-903.12A 5	A toaster and a coffee carafe were observed stored below the handwash sink in the wait station. Food equipment shall not be stored below plumbing. Please relocate these items.		
4-601.11C	The door seals of many of the freezers and coolers in the facility were observed to be dirty. Some door seals are damaged. Please replace all damaged door seals and clean and sanitize as necessary to prevent an accumulation of debris and mold.		

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