



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

TIME IN	11:51 am	TIME OUT	3:45 pm
DATE	2-23-2016	PAGE	1 of 7

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, LLC		OWNER: Farmington Family Center		PERSON IN CHARGE: David Kennedy; Mgr.	
ADDRESS: 765 Weber Road			ESTABLISHMENT NUMBER: 4523		COUNTY: St. Francois (187)
CITY/ZIP: Farmington, MO 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 checked="" type="checkbox"/> Other <u>Risk Factor Study</u>					
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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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"/> T	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	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 checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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						

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

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		<input checked="" type="checkbox"/>
		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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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; Mgr.		Date: March 1, 2016	
Inspector: 	Jon Peacock	Telephone No. (573) 431-1947	EPHS No. 880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-22-16	



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

ESTABLISHMENT NAME Farmington Family Fun Center, LLC		ADDRESS 765 Weber Road		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ham/Egg Pieces on Cold Buffet		39/41	Cut Lettuce on Cold Buffet		46
Cottage Cheese on Cold Buffet		38	Cheese Cake in True Glass-Front Fridge (Buffet)		36
True Glass-Front Fridge (Buffet)		36	Honey Spread @ Beverage Station on Ice		68
Ice Cream Freezer (Ambient@Buffet)		20	Pork Chops/Taco Meat on Hot Buffet		169/188
Fried Chicken on Hot Buffet		134	Cooked Cabbage on Hot Buffet		191

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
3-306.11	Bacon bits, sunflower seeds and croutons were observed displayed at the buffet without any protection from consumer contamination. Food must be protected from contamination by the use of packaging, display cases, service line or salad/food bar guards or other effective means.	(Corrected on 3-1-16)	JK
3-306.11	Tortilla chips were observed displayed by the soup kettles without any protection from consumer contamination. Food must be protected from contamination by the use of packaging, display cases, service line or salad/food bar guards or other effective means.		
3-501.16A	Fried chicken was observed at 134F on the hot buffet. Potentially hazardous foods (PHF's) must be held at 135F or higher or by use of time per 3-501.19 of the Missouri Food Code.	3-22-16	
4-601.11A	Fried chicken was observed at 125-130F in the FWE hot food storage cabinet. The ambient temperature within this cabinet was observed at 140F. PHF's must be held at 135F or higher.	3-1-16	
3-501.17B	Two Duke stacked ovens were observed with a heavy buildup of food debris. Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry by implementing a clean-in-place (CIP) method. (Corrected by cleaning on 3-1-16)	(Corrected by labeling 3-1-16)	
3-501.16A	Two opened gallons of milk and chocolate milk were observed in the True single-door refrigerator in the kitchen without date marking. Per Mr. Kennedy, these products had been opened more than 24 hours prior. Ready-to-eat (RTE) PHF's held under 41F or lower refrigeration for more than 24 hours must be labeled with a discard date that is no longer than 7 days past the date of opening, (i.e. The date of opening plus 6 days.) (COS by voluntarily discarding).	3-22-16	
3-501.16A	Stacked sheet pans in kitchen with visible debris. Food-contact surfaces must be clean.	3-22-16	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
4-203.12B	FWE hot food cabinet was noted with a integrally designed thermometer. The thermometer was observed at 170F. An ambient air temperature of the internal compartment was taken and noted to be 140F. Ambient air temperature measuring devices that are scaled in Fahrenheit must be accurate to plus or minus three (3) degrees Fahrenheit.	3-22-16	JK
6-303.11C	The light fixture above the Duke stacked ovens was not operable during the inspection. Shielded lighting of at least fifty (50) foot-candles must be provided where food employees work with food or utensils/equipment such as knives, slicers, grinders, etc. (Corrected: Working on 3-1-2016)	(Corrected 3-1-16)	
4-501.11B	The light mounting fixture in the True single-door refrigerator was observed broken. The light bulb was observed hanging within this unit. Equipment must be maintained in a condition that is in accordance with the manufacturers' specifications.		
4-501.11C	Metal fragments were observed accumulated near the gear on the #10 can opener. Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that could contaminate food. (Corrected by cleaning & new cutting blade on 3-1-2016)	(Corrected 3-1-16)	
6-501.12A	Mold growth was observed along the wall and ceiling juncture in the kitchen above the food steamers. Physical facilities must be cleaned as often as necessary to keep clean.	(Corrected 3-1-16)	
6-501.12A	Debris and spilled blood observed on the floor in the walk-in cooler. Ice and food debris was observed on the floor in the walk-in freezer. Physical facilities must be cleaned as often as necessary to keep clean.		
6-501.12A			

EDUCATION PROVIDED OR COMMENTS

Note: Quat. sanitizer observed at 300 ppm in last vat of 3-vat sink (150-400 ppm concentration range). Quat. sanitizer observed at 200 ppm in wiping cloth container by handsink in serving area within bowling alley.

Person in Charge /Title: 	David Kennedy; Mgr.	Date: March 1, 2016
Inspector: 	Jon Peacock	Telephone No. (573)431-1947
	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 3-22-16



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cooked Broccoli on Hot Buffet	188	Chicken & Dumplings/Meatballs on Hot Buffet	148/149
Mashed Potatoes on Hot Buffet	149	Fried Fish/Baked Chicken/Corn on Hot Buffet	143/143/187
Cheesy Tortilla Soup in Soup Kettle	164	Clam Chowder in Soup Kettle	153
Mac & Cheese in FWE Hot Cabinet	142	Fried Chicken in FWE Hot Cabinet	125-130
Mashed Potatoes in FWE Hot Cabinet	138	FWE Hot Cabinet (Ambient)	140

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3-501.17B	Ham pieces were observed in the True 2-door refrigerator in the kitchen without date marking. Per Mr. Kennedy, these products had been opened more than 24 hours prior. Ready-to-eat (RTE) PHF's held under 41F or lower refrigeration for more than 24 hours must be labeled with a discard date that is no longer than 7 days past the date of opening, (i.e. The date of opening plus 6 days.) (COS by voluntarily discarding) (Corrected by discard date labeling on 3-1-16)	3-1-16	D
4-601.11A	Metal shelving in the True 2 door refrigerator was observed with blackish colored deposits of debris on them. Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink or dish machine. (Corrected by cleaning)	3-1-16	
3-302.11A	A metal pan of raw chicken was observed above a box containing raw beef in the walk-in cooler. Raw meats must be stored separately and in a manner to prevent cross-contamination. (COS by relocating the raw chicken to an appropriate location.)	COS	
3-302.11A	A frozen chub of ground beef was observed above a plastic tub of cut cabbage in the walk-in cooler. Raw meats may not be stored above RTE foods. (COS by relocating the cabbage and ground beef properly).	COS	
3-302.11A	Two cartons of shell eggs were observed stored above boxes of Swai and catfish, and condensed soup. Raw animal foods must be stored separately and in a manner to prevent cross-contamination. (COS by relocating the eggs below these items.) (Note: A small poster on the door into the walk-in cooler/freezer indicated the correct storage procedure.)	COS	

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4-601.11C	Outside of the deep fryers located in the kitchen was observed with an accumulation of grease and debris. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, food residue and other debris.	3-1-16	J T
5-205.11B	Food employee in the kitchen was observed using the kitchen handwashing sink for filling a plastic pitcher with water. The water was then placed in the food steamers. Handwashing sinks may not be used for purposes other than handwashing.		
4-903.11B	Plastic containers observed stacked "wet nested" on the metal shelving in the kitchen. Clean equipment and utensils must be stored in a self-draining position that allows air drying and covered or inverted.		
5-205.11A	Handwashing sink located near the dish room was observed with a large trash can stored in front of it. A handwashing sink must be maintained accessible at all times for employee use.	(Accessible 3-1-16)	
6-202.11A	Light diffuser panel was observed hanging from the ceiling near boxes of single-use cups by the 3-vat sink. Lighting must be shielded or shatter-resistant in areas where food, single-use items are stored or handled. (Corrected by repair on 3-1-16)	3-1-16	
4-501.14C	Inside of the dish machine was observed with a grayish, greasy film. Warewashing equipment must be cleaned at a frequency to prevent recontamination of equipment/utensils and at least every 24 hours.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ham Pieces in True 2 door fridge		40	Shredded Mozz./Cheddar Cheese-True 2 Dr Fridge		41/40
Cooked Chicken in Walk-in Cooler		40	Raw Chicken in Walk-in Cooler/(Ambient)		31/40
Raw Shell Egg in Walk-in Cooler		39	Beer Walk-in Cooler (Ambient)		40
Walk-in Freezer (Ambient)		4	Pre-cooked Pollock (Taken from Deep Fryer)		207
Spaghetti noodles (From Steamer)		187	Cooked sausage/pepperoni in Pizza Prep. Fridge		35

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4-601.11A	Dried food debris was observed on the cutting blade and blade guard of the meat slicer. The meat slicer was observed covered in a plastic bag. Food-contact surfaces of equipment and utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry any parts that can be placed in the 3-vat sink or dish machine. Other components that cannot be immersed in water must be washed, rinsed, sanitized and air dried by a clean-in-place (CIP) method every 4 hours or less. (Corrected on 3-1-16 by cleaning in dish machine)	3-1-16	K C
4-202.11A	Small plastic pitcher was observed stored on shelving in the kitchen. The pitcher was noted to have cracking near the handle. Multi-use food-contact surfaces must be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. Please discard.	(Discard ed 3-1-16)	
4-601.11A	Mold growth was observed in the ice storage bin of the Ice-O-Matic ice machine. Food-contact surfaces of equipment must be clean to the sight and touch. Please shut the ice machine down, empty the ice storage bin and wash, rinse, sanitize and air dry prior to further use.	(Correct ed 3-1-16)	
7-201.11B	Quaternary ammonia sanitizer and dish detergent was observed in containers above the 3-vat sink. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens and single-service and single-use articles. Please relocate to below 3-vat sink.	(Correct ed 3-1-16)	
4-501.114	Jackson dish machine was noted with a chlorine sanitization rinse of 200 ppm. Chlorine sanitizers must be maintained in the range of 50-100 ppm. Please have dish machine serviced.	(Correct ed 3-1-16)	
Note:	Only one backflow prevention device on the counter by the beverage dispensing machines at the service area in the bowling alley. Please verify the water supply is protected at each machine.	3-1-16 C orrected	

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6-501.12A	Wall behind the dish machine was observed with a blackish debris accumulation. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	3=22=16	K C
5-205.15B	Atmospheric vacuum breaker at dish machine was observed with white coating and a water droplet was observed beneath it. Backflow prevention devices must be maintained in good repair. Please install an A.S.S.E. (American Society of Sanitary Engineering) rated atmospheric vacuum breaker.		
6-202.15A	Daylight observed below the exterior door from the dish room. Also, the door was not self-closing. Outer openings must be tight-fitting and self-closing to exclude the entry of pests.		
6-501.12A	Dust and debris observed on the counter behind/beneath the beverage dispensing fountain and the other beverage dispensing machines at the service counter in the bowling alley. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
5-205.15B	The toilet was observed leaking in the men's public restroom located at the north end of the building. Plumbing systems must be maintained in good repair.		
5-205.15B	The middle toilet in the women's public restroom located at the north end of the building, was note to have water accumulated around the base. The toilet seal may be leaking. Plumbing systems must be maintained in good repair.		
6-301.14	No handwashing signage was observed at the handwashing sink in the women's restroom located at the south end of the building. Handwashing sinks must be equipped with signage.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-22-16



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza Prep. Fridge (Ambient)		40	True Under Counter Freezers (Ambient)		0/0
Sandwich Prep. Fridge (Ambient)		34	Hot Dog/Leaf Lettuce in Sandwich Prep. Fridge		36/39
Dehlfield Freezer Drawers (Ambient)		4-10	Cheese in Gehl Cheese Dispenser		139

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5-203.14B	Wye connector observed attached to the end of the mop sink faucet having an an integrally installed atmospheric vacuum breaker. Attached to the wye connector were two hoses. One hose was observed lying in the mop sink. The other hose was observed to connect into a wall-mounted chemical dispensing station. Please install A.S.S.E. rated backflow prevention devices on each side of the wye connector. Hose bib vacuum breakers may be used but these devices are not rated for continuous pressure and may tend to leak if water is left on.	(Corrected by removal 3-1-16)	D.K.
7-201.11B	"Chlorox Cleaner + Bleach Spray Bottle" was observed stored next to sandwich bags on shelf at serving/prep. area in bowling alley. Toxic or poisonous materials must be stored so they cannot contaminate food, equipment, utensils, linens or single-use items, etc.	(Corrected by relocation on 3-1-16)	
7-201.11B	"Steel One Stainless Steel Cleaner and Polish Towels" was observed stored next to single-service cup lids and a box of non-dairy creamer below the Gehl Cheese Dispenser. Toxic or poisonous materials must be stored so they cannot contaminate food, equipment, utensils, linens or single-use items, etc.	3-1-16	
2-301.14 A-I	Food employees were observed donning and doffing single-use gloves without washing their hands. Further, a food employee was observed on numerous occasions not washing their hands when necessary. Employees must wash their hands and exposed portions of their arms as often as necessary to keep them clean.	3-22-16	
3-501.16A	Honey spread packets observed at 68F in pan on ice in beverage prep. area. Packets stated "Keep Refrigerated". PHF's must be held at 41F or lower.	3-22-16	

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5-501.13A	Liquid was observed on the asphalt surface originating from beneath the outdoor refuse dumpster. Refuse waste handling containers must be durable, cleanable, pest-proof and leakproof. Please replace if found not to be watertight.	3-22-16	D.K.
6-301.14	No handwashing signage was observed at the handwashing sink located by the pizza oven. Handwashing signage must be installed at all handwashing sinks used by food employees to remind them to wash their hands.	3-1-16	
6-101.11A	No smooth and easily-cleanable ceiling in the beverage station and the buffet area. Ceilings located where food establishment operations occur must be smooth, durable and easily-cleanable.	By Next Routine Inspection	

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ESTABLISHMENT NAME Farmington Family Fun Center, LLC		ADDRESS 765 Weber Road		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>					
2-201.11 A-E	During this inspection it was determined an employee illness policy was not present in written form. A copy of the US FDA Employee Health and Hygiene Handbook was provided during this visit. Please develop a written policy that will require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. The US FDA Employee Health and Hygiene Handbook may be utilized as the employee illness policy. If so, please provide a written statement acknowledging the use of this handbook.			3-22-16	JK
3-603.11 A-C	According to Mr. Kennedy, eggs are prepared to order. No consumer advisory was noted within the establishment. A disclosure to the consumer of the raw or undercooked animal food which may be served in this manner along with a reminder statement advising the consumer that by consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase their risk of foodborne illness.				
3-501.17 A	Hot dogs and sausage and pepperoni were observed in the sandwich prep. fridge and the pizza prep. fridge located at the serving counter with the date the foods were placed under refrigeration. RTE PHF's refrigerated under 41F or lower refrigeration must be labeled with the date of discard that is no more than 7 days. (i.e. This includes the date of preparation or opening of the package plus an additional 6 days.) (Corrected by labeling with discard date on 3-1-16)			(Corrected on 3-1-16)	
Code Reference	CORE ITEMS			Correct by (date)	Initial
Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>					

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: David Kennedy; Mgr. Date: March 1, 2016

Inspector: Jon Peacock Telephone No. (573)431-1947 EPHS No. 880 Follow-up:  Yes  No Follow-up Date: 3-22-16



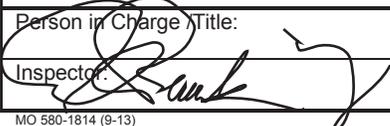
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
**FOOD ESTABLISHMENT INSPECTION REPORT**

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

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
5-402.11A	<p>Condensation drain from the walk-in cooler refrigeration unit was observed with a direct connection into the handwashing sink plumbing drain in the kitchen. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment or utensils are placed. Please redirect the drain line to enter the sewage drain through an indirect drain connection.</p> <p>On March 1, 2016 from approximately 11: 37 am until 1:30 pm, I made a visit to this establishment and completed the exit interview and reviewed some corrected items with Mr. Davide Kennedy and Ms. Shelly Boren.</p>	3-22-16	DK

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 	David Kennedy; Mgr.	Date: March 1, 2016
Inspector: 	Jon Peacock	Telephone No. (573)431-1947   EPHS No. 880   Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-22-16