



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

TIME IN	10:40am	TIME OUT	3:21pm
DATE	12-7-15	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 Senior Center		OWNER: City of Farmington		PERSON IN CHARGE: Mona Yates	
ADDRESS: 607 Wallace Road			ESTABLISHMENT NUMBER: 0825		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-1376		FAX: 573-747-1027	
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"/> 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 type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> 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"/> NO <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"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <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"/> NO <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 <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"/> NO <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"/> 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"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 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 type="checkbox"/>	<input checked="" 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 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 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 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"/>	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 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: <i>Mona Yates</i> Mona Yates		Date: December 7, 2015	
Inspector: <i>John Wisman</i> John Wisman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 12-21-15 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold: ham & beans, stuffed peppers		161,152	Cold hold: lettuce salad, sliced melon		46-49,42-45
cabbage, stewed tomatoes		152,163	sliced tomato, waldorf salad		45-46, 51-54
potato soup		167	True cooler, freezer kitchen amb		36,0
Walk-in cooler/freezer ambient		36,0	Cooked beef stored in True freezer (2 hrs)		48
raw egg from walk-in cooler		39	True freezer in paper goods room amb		0

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			
3-501.16B	Lettuce salad, waldorf salad, sliced tomatoes and cut melons were observed stored in the cold well of the cold hold unit in the dining room at temperatures between 42 and 54 F. Potentially hazardous foods held refrigerated shall be held at temperatures of 41F or lower. A plastic mat was observed on the bottom of the cold well and the containers of food were on top of the mat. According to the manager, Ms. Yates, the food containers were placed on the mat because the food was freezing when the containers were in direct contact with the floor of the cold well. Adjust the cold well temperatures to maintain cold-held foods at 41F or lower.	12-21-15	My
7-201.11	A soap dispenser and hand sanitizer dispenser was observed stored on a shelf with food items above the hand wash sink in the kitchen. Toxic items shall be stored where they cannot contaminate food. Please store the hand soap and sanitizer away from food.		
3-501.17A	Dates of disposition were not observed on frozen pans of meatloaf thawing in the walk-in cooler. According to the manager, the meatloaf was placed in the freezer on the previous Friday, three days prior and removed to the walk-in cooler this morning. Potentially hazardous food held refrigerated shall be marked with the day or date by which the food will be consumed or discarded. Please affix a date of disposition on potentially hazardous food that is a maximum of seven days including days placed in or removed from the freezer.		
4-601.11A	Mold was observed on a container of chocolate chips stored in the walk-in cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the container.		

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). These items are to be corrected by the next regular inspection or as stated.			
4-202.16	A foam liner was observed on the lower shelf of the prep table opposite the cook ranges in the kitchen. Non-food contact surfaces subject to splash and moisture shall be easily cleanable. Please remove the foam liner and clean the shelf surface as needed.	12-21-15	My
3-305.11A 2	Ice from the cooling unit in the walk-in freezer was observed dripping on to a case of fruit cups. Food shall be protected from sources of contamination. Please place a tray or pan below the drip to protect the food from possible contamination.		
4-901.11A	Wet nesting of metal pans was observed in clean equipment storage on the lower shelf of the central kitchen prep table. After washing and sanitizing, equipment shall be air dried. Please thoroughly air dry equipment after cleaning and sanitizing.		
4-601.11C	Dust and debris was observed on the lower shelf of the prep table in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, food residue and debris. Please clean this area as often as necessary.		
6-501.11	Ceiling tiles were observed to be stained in the kitchen and adjacent rooms. Physical facilities shall be maintained in good repair. Please paint or replace the stained tiles and continue to monitor for leaks.		
6-501.12A	Food and debris was observed on the floor below the shelving in the dry storage room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		

EDUCATION PROVIDED OR COMMENTS

The thermal label used to test the mechanical dishwasher will be attached to the Health Center copy of the inspection.

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3-306.12	Gallon containers of milk were observed presented for client self-service in the dining room. Food shall be protected from contamination by being kept in dispensers that are designed to provide protection when being dispensed. Please dispense milk from a container that protects the food from contamination.	12-21-15	
3-302.11A 1	Raw turkey was observed stored with and above ready to eat foods in the walk-in freezer. Foods shall be protected from cross contamination by storing raw animal foods separate from and below ready to eat foods. Please store the raw turkey below and away from ready to eat foods.		
3-302.11A 2	Cases of raw chicken were observed stored above cases of raw beef in the walk-in freezer. Foods shall be protected from cross contamination by arranging different types of animal foods so that cross contamination cannot occur. Please stored the raw chicken separate from and below raw beef.		
4-501.114 A	The chlorine sanitizer in use at the kitchen prep table was measured at less than 50 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.		
4-202.11A 2	A cracked plastic pitcher was observed in clean storage on the central kitchen prep table. Multi-use food contact surfaces shall be free of breaks, cracks and be easily cleanable. Please remove the pitcher from service.		

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
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3-302.12	Bulk food bins located under the prep table in the kitchen were not labeled. Food that is not readily identifiable shall be marked with the common name of the food. Please label the food bins.	12-21-15	
3-304.12B	A handled scoop was observed in a bulk food bin with the handle in contact with the food. In-use utensils shall be stored with the handle above the surface of the food. Please position the scoop with the handle above the food.		
6-301.12	An employee was observed drying their hands with a dry towel in the ware washing area. Employees shall dry their hands with an individual disposable towel, heater air or an other sanitary method. Please do not use cloth towels for hand drying.		
5-205.15B	A water leak was observed from the water line supplying water to the disposal at the ware washing area. A plumbing system shall be maintained in good repair. Please repair the leak at this location.		
6-501.19	The kitchen toilet room door was observed to be propped open. Except during cleaning, the toilet room door shall be kept closed. Please close the toilet room door.		
6-501.12A	Dust on the mechanical vent and damaged ceiling tiles were observed in the womens dining room restroom. Physical facilities shall be cleaned as often as necessary and maintained in good repair. Please clean the vent and replace the damaged tile.		
6-501.11			

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3-202.15	Cans of diced potatoes, green beans, and tomatoes were observed in the dry storage room with damage to the cans. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to contamination. Please remove food with damaged packaging from service.	12-21-15	
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4-903.11A 3 4-302.14	Single service cups were observed stored on the floor in the outside storage shed. Single service items shall be protected from sources of contamination. COS by moving the cups to shelving. A test kit for determining chlorine sanitizer concentration was not available in the kitchen. A test kit that accurately measures the concentration in mg/L of sanitizing solution shall be provided. Please obtain and use an appropriate sanitizer test kit for each sanitizer used in the kitchen.	12-21-15	
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