



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

TIME IN	11:04am	TIME OUT	2:33pm
DATE	8-4-15	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: Hunt's Dairy Bar		OWNER: Kim Rodgers	PERSON IN CHARGE: Kim Rodgers	
ADDRESS: 403 Ste. Genevieve Avenue		ESTABLISHMENT NUMBER: 0829	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-4415	FAX: na	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 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				
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 type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-12487, Exp 8-31-15		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		
<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			IN OUT N/O <input checked="" type="checkbox"/>	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"/>	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"/>	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"/>	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"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	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		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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"/>	<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 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>Kim Rodgers</i> Kim Rodgers		Date: August 4, 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: 8-18-15	



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ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 403 Ste. Genevieve Avenue		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
hot held chili		166	upright freezer at prep line		20
hot held nacho cheese		147	Crosley upright fridge #1		40
cold hold: raw burger, lettuce, tomato		38,35,39	Crosley upright fridge #2		40
Amana fridge/freezer		40,10	chest freezer #1 & #2		0,5
chest freezer at prep line		20	fresh burger from grill		185

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
3-501.17A	Containers of cheese, ham, lettuce and chicken breast was observed stored in the Amana refrigerator at the prep line without dates of disposition. Potentially hazardous foods stored refrigerated shall be clearly marked to indicate the day or date by which they will be sold, consumed or discarded. COS by labeling with dates of disposition.	COS	KR
3-302.11A	Raw hamburger was observed stored above sliced cheese in the Crosley upright refrigerator.	COS	
1b	Foods shall be protected from cross contamination. COS by moving cheese.	COS	
3-501.17A	Nacho cheese sauce was observed stored in the Crosley refrigerator without a date of disposition. Potentially hazardous foods stored refrigerated shall be clearly marked to indicate the day or date by which they will be sold, consumed or discarded. COS by labeling with dates of disposition.	COS	
4-601.11A	Dust and food debris was observed on the underside of the shelving over the prep surface at the prep line. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this surface.	8-18-15	
4-501.114 A	The chlorine sanitizer in use at the dairy prep area was measured at less than 50 ppm. Shoreline sanitizer shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer to an acceptable range.	COS	

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
4-204.112	A thermometer was not observed in the Amana refrigerator at the prep line, in the chest freezer at the prep line, in the Crosley upright refrigerator, and in chest freezers #1 and #2.. Refrigerated or hot food storage units shall be provided with temperature measuring devices. Please install a thermometer in all temperature controlled units.	8-18-15	KR
3-305.11A	An accumulation of heavy frost was observed within the upright freezer at the prep line. Food shall be protected from sources of contamination. Please defrost and clean the refrigerator.		
2	An unshielded incandescent light bulb was observed within chest freezer #1. Light bulbs shall be shielded or shatter resistant when located above food or clean equipment.		
6-202.11A	An unlabeled container of salt was observed stored below the work surface at the prep line. Foods not readily identifiable shall be identified with the common name of the food. COS by labeling the food.	COS	
3-302.12	An accumulation of dust and debris was observed on the HVAC vent located above chest freezers #1 and #2. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the vents.	8-18-15	
6-501.12A	Daylight was observed at the left side of the East entry door. A food establishment shall be protected against the entry of insects and pests. Please seal the gap.		
6-202.15A			

EDUCATION PROVIDED OR COMMENTS

Note: The Taylor soft serve machine was out of service at the time of this inspection.

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
dairy cooler		38		
Galaxy chest freezer		10		
Beverageair chest freezer		38		

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
7-102.11 4-501.114 AC 7-203.11	An unlabeled bottle once containing Windex window cleaner was observed stored below the work surface in the dairy prep area. According to the employees, the bottle contains a vinegar solution which is used as a sanitizer for the shake machine. a. Working solutions of cleaner or sanitizer shall be clearly labeled. b. Vinegar is not an approved chemical for sanitizing food contact surfaces. Use chlorine or quaternary ammonia at approved concentrations for sanitizing food contact surfaces. c. A container previously used to store a poisonous or toxic material may not be used to store, transport, or dispense food. Use clean, food grade containers for this purpose. COS by discarding the bottle.	COS	KR
6-501.111 ABCD	Dead insects were observed below the soda fountain and the ice machine. The presence of insects shall be controlled to minimize their presence on the premises. Control measures shall include: inspection of shipments of goods, routine inspection of the premises, employing traps or professional services, and eliminating harborage conditions. Please continue to monitor for insects and take corrective measures as necessary to limit their presence.	8-18-15	
7-102.11	A dispensing container of detergent was observed at the three compartment sink in the dairy prep area. Working containers of cleaner shall be identified with the name of the material. COS by labeling the container.	COS	

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3-304.12D F 6-501.12A 6-202.11A 3-304.12A 5-205.11B 5-203.13	In-use ice cream scoops were observed stored in a container of water at ambient temperatures. In-use utensils shall be stored either in running water of sufficient velocity to flush away particulate or; in a container of water that is maintained at a temperature of at least 135 F. Dust and debris was observed on the HVAC vents located in the dairy prep area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the vents. Unshielded fluorescent light bulbs were observed installed above the dairy prep area. Light bulbs installed in area where food or clean equipment is located shall be shielded or shatter resistant. Please shield the bulbs. The ice scoop in the ice machine was observed with the handle in contact with the ice. Dispensing utensils shall be stored with their handles above the food. COS by moving the scoop. An employee was observed wringing a wiping cloth into the hand wash sink at the dairy prep area. Hand wash sinks shall be used for hand washing exclusively. COS by discussion with the manager. Hot water was not available at the facility mop sink. The owner indicated that the hot water was turned off at the shut-off valve due to a leak at the sink faucet. A service sink shall be equipped with hot and cold running water. Please repair the faucet leak and restore hot water to the sink.	8-18-15 COS COS 8-18-15	KR

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7-202.11A	A can of Raid wasp and hornet killer and a can of Repel insect repellent was observed stored on shelving in the storage area. Only those poisonous or toxic materials required for the operation and maintenance of a food establishment shall be allowed on the establishment.	8-4-15	MR
4-601.11A	Food debris was observed on a slicer stored on the clean equipment shelf in the ware washing area. Food contact surfaces shall be clean to sight and touch.	8-4-15	
7-201.11B	A bottle of burn medication and a packet of fryer cleaner was observed stored above the drain boards of the three compartment sink the ware washing area. Poisonous or toxic materials shall be stored so they cannot contaminate food or equipment. COS by moving toxics.	COS	

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