



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

| | | | |
|---------|-----------------|----------|---------|
| TIME IN | 8:05 am | TIME OUT | 9:52 am |
| DATE | August 10, 2016 | PAGE | 1 of 3 |

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: Papa's Fruit of the Vine | | OWNER: Clayton Cox dba Papa's LLC | | PERSON IN CHARGE: Clayton Cox | |
| ADDRESS: 6873 Busiek Road | | | ESTABLISHMENT NUMBER: 4708 | | COUNTY: St. Francois (187) |
| CITY/ZIP: Farmington, MO 63640 | | PHONE: (573) 701-0333 | | FAX: 573-701-0333 | |
| PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____ | | | | | |
| 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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE | | WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled 8-10-16 Results Pending | |

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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A | Proper cooking, time and temperature | | |
| | Employee Health | | | | | | |
| <input checked="" type="checkbox"/> OUT | Management awareness; policy present | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A | Proper reheating procedures for hot holding | | |
| <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction and exclusion | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A | Proper cooling time and temperatures | | |
| | Good Hygienic Practices | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A | Proper hot holding temperatures | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | No discharge from eyes, nose and mouth | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A | Proper cold holding temperatures | | |
| | Preventing Contamination by Hands | | | | | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Hands clean and properly washed | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Proper date marking and disposition | | |
| <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 | | | | Time as a public health control (procedures / records) | | |
| <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 | Consumer Advisory | | |
| | Approved Source | | | | | | |
| <input checked="" type="checkbox"/> OUT | Food obtained from approved source | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw or undercooked food | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Food received at proper temperature | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Highly Susceptible Populations | | |
| <input checked="" type="checkbox"/> OUT | Food in good condition, safe and unadulterated | | | | Pasteurized foods used, prohibited foods not offered | | |
| <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 | Chemical | | |
| | Protection from Contamination | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | | | | Food additives: approved and properly used | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | | | Toxic substances properly identified, stored and used | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | Conformance with Approved Procedures | | |
| | | | | | Compliance with approved Specialized Process and HACCP plan | | |

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 | COS | R | IN | OUT | COS | R |
|---|--------------------------|-----|---|---|-------------------------------------|-----|---|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Pasteurized eggs used where required | | | | In-use utensils: properly stored | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Water and ice from approved source | | | | Utensils, equipment and linens: properly stored, dried, handled | | | |
| | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Food Temperature Control | | | | Single-use/single-service articles: properly stored, used | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Adequate equipment for temperature control | | | | Gloves used properly | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | | <input checked="" type="checkbox"/> | | |
| Approved thawing methods used | | | | Utensils, Equipment and Vending | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | |
| Thermometers provided and accurate | | | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | |
| | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Food Identification | | | | Warewashing facilities: installed, maintained, used; test strips used | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Food properly labeled; original container | | | | Nonfood-contact surfaces clean | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | | <input checked="" type="checkbox"/> | | |
| Prevention of Food Contamination | | | | Physical Facilities | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Insects, rodents, and animals not present | | | | Hot and cold water available; adequate pressure | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | |
| Contamination prevented during food preparation, storage and display | | | | Plumbing installed; proper backflow devices | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | | <input checked="" type="checkbox"/> | | |
| Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | | Sewage and wastewater properly disposed | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Wiping cloths: properly used and stored | | | | Toilet facilities: properly constructed, supplied, cleaned | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| Fruits and vegetables washed before use | | | | Garbage/refuse properly disposed; facilities maintained | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | |
| | | | | Physical facilities installed, maintained, and clean | | | |

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| Person in Charge / Title: <i>Clayton Cox</i> Clayton Cox | | Date: August 10, 2016 | |
| Inspector: <i>Jon Peacock</i> Jon Peacock | | Telephone No. (573) 431-1947 | EPHS No. 880 |
| | | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | |
| | | Follow-up Date: 8/17/16 | |



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|--|--|-----------------------------|---|-----------------------------------|--------------|
| ESTABLISHMENT NAME Papa's Fruit of the Vine | | ADDRESS 6873 Busiek Road | | CITY /ZIP Farmington, MO 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Sun Ice Co. reach-in fridge/Ambient | | 40 | Mayonaise/sour cream/Sun Ice. Co. reach-in fridge | | 44/45 |
| Kenmore fridge/freezer/Ambient | | 28/0 | White-Westinghouse fridge/freezer/Ambient | | 38/0 |
| Chicken broth/Kenmore fridge | | 39 | | | |
| | | | | | |

| 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 | Mold buildup was observed in the Ice-O-Matic ice machine storage bin. Food-contact surfaces of equipment must be clean to the sight and touch. Please shut down the ice machine and wash, rinse, sanitize and air dry the ice machine and storage bin. | 8/17/16 | <i>[Signature]</i> |
| 3-501.16A | Sour cream 45F in the Sun Ice Co. reach-in prep. fridge in the kitchen. The ambient temperature of the lower portion of this unit was noted at 40F. Very little food items were stored within this unit during the reinspection. It is recommended the temperature be lowered to be in the low to mid 30'sF in order for potentially hazardous foods (PHF's) to be maintained at or below 41F in the top portion of this refrigeration. | 8/17/16 | <i>[Signature]</i> |
| Note: | Upon arrival the ambient temperature in the establishment was fairly warm. According to Mr. Cox the air conditioning system is shut off. It is recommended to maintain the air conditioning in an operable condition at all times to allow refrigeration units to operate more efficiently. An ambient temperature was taken in the dining room/kitchen and noted to be 81F/84F, respectively. | | |
| Note: | A typewritten sheet was provided during this visit that stated a copy of the US FDA Employee Illness and Personal Hygiene Handbook would be maintained on the premises for all current/future employees to read. Further, a copy of an employee illness notification agreement was also provided. PLEASE be advised an employee may be reinstated after diagnosis with the "Big 5 Illnesses" by providing written documentation from a health care provider stating employee is free of illness and the regulatory authority concurs. | | |

| 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 |
|----------------|---|-------------------|--------------------|
| 5-205.15B | No cold water observed at the bar handwashing sink. Hot and cold running water must be available at all sinks. (Corrected on-site by Mr. Cox turning on the water to this sink at the water supply shut off located below it.) | COS | <i>[Signature]</i> |
| 6-301.12A | No paper towels were observed at the bar handsink. Handwashing sinks must be provided with paper towels or other sanitary hand drying means from a dispenser. | 8/17/16 | <i>[Signature]</i> |

EDUCATION PROVIDED OR COMMENTS

Note: Establishment not in operation during this visit.

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| Person in Charge /Title <i>[Signature]</i> Clayton Cox | | Date: August 10, 2016 | |
| Inspector: <i>[Signature]</i> Jon Peacock | Telephone No. (573)431-1947 | EPHS No. 880 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 8/17/16 |



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| ESTABLISHMENT NAME Papa's Fruit of the Vine | | ADDRESS 6873 Busiek Road | | CITY /ZIP Farmington, MO 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
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| 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 |
|--------------------|--|-------------------|-----------|
| Note: | Previously, an employee was observed drying their hands on a blue cloth towel. This issue was discussed with the food employee during the completion of the exit interview on July 29, 2016. At that time the issue was considered corrected. (No employees were observed on the premises during this visit as the food establishment was not in operation.) | | <i>MC</i> |
| Note: 3-302.11A | Frozen raw bratwursts were observed stored in the Frigidaire upright freezer above pepperoni and pre-cooked bacon. The storage of raw meats above ready-to-eat (RTE) foods is not an acceptable practice. Raw meats must be stored below RTE foods and segregated from other raw animal foods. (COS by relocating the packages of bratwursts to below the RTE foods). | COS | |
| 4-202.11A | The large wooden table located in the kitchen (previously noted as a violation under 4-101.17A) was observed now to be covered with shelf paper. Shelf-paper and the underlying wood surface is not an acceptable food-contact surface. Please remove the table from the premises and replace with another table that is considered food-contact safe or provide another durable and cleanable top that is considered an acceptable food-contact surface that is easily-cleanable. | 8/17/16 | |
| Note: | A copy of a pest control receipt from B.G. Williams Co. LLC showing that pest control services were provided on August 5, 2016. | | |

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EDUCATION PROVIDED OR COMMENTS

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| Person in Charge /Title: <i>MC</i> Clayton Cox | | Date: August 10, 2016 |
| Inspector: <i>Jon Peacock</i> Jon Peacock | Telephone No. (573)-431-1947 | EPHS No. 880 |
| Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | | Follow-up Date: 8/17/16 |