



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

TIME IN	1:45 pm	TIME OUT	4:10 pm
DATE	Dec. 8, 2016	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: Qdoba Mexican Grill		OWNER: QLoco, LLC		PERSON IN CHARGE: Angie Zamora, GM	
ADDRESS: 708 West Karsch Boulevard			ESTABLISHMENT NUMBER: 4752		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)701-9500		FAX: (573)701-9505	
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		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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" 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 checked="" 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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> N/O <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"/> 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 checked="" type="checkbox"/> IN <input 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 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<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 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: Angie Zamora, GM		Date: December 8, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390/880	Follow-up: Follow-up Date: Dec. 22, 2016 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Qdoba Mexican Grill		ADDRESS 708 West Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Walk-in cooler: ambt, cooked beans, cooked beans		32, 33, 34

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
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4-601.11A	Several of the cutting boards stored on the drying rack by the handwashing sink in the back room were highly marred and stained black. Food contact surfaces shall be clean to sight and touch and free of imperfections. Please resurface or replace boards.	12/22/16	<i>[Signature]</i>
4-202.11A	A strainer, stored on the rack by the back exit door, was broken. Food contact surfaces shall be free of breaks and imperfections. Please dispose of strainer. CORRECTED ON SITE by disposing.	COS	
5-203.14A	The discharge line for the water softener ended below the rim of the mop sink. Water shall be protected from contamination from backflow. Please provide an air gap between the end of the discharge hose and the rim of the receiving sink that is at least two times the diameter of the hose, but not less than one inch. Temporarily corrected on site by providing an air gap; a more permanent fix will be made by maintenance.	12/22/16	
3-501.17A	Several containers of cooked beans in the walk-in cooler were labeled with an 8-day disposition date. Potentially hazardous food that is prepared on site, or commercially prepared and opened, and held for more than 24 hours shall be labeled with a 7-day disposition date, which is the day of preparing, or opening, plus an additional six days. Please label foods correctly. COS	COS	
4-601.11A	Debris observed on equipment held on the drying rack by the 3-vat sink: cooling racks, white plastic scoop, container of lids, lids in the container, blue plastic square lids. Please wash, rinse, sanitize, and inspect before storing. Protect clean equipment from contamination while in storage.	12/10/16	<i>[Signature]</i>

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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4-601.11C	Accumulation of debris on the paper towel dispenser above the handwashing sink in the back room. Please clean as often as needed to keep clean.	12/22/16	<i>[Signature]</i>
6-501.12A	A white splatter was observed on equipment in the area of the mop sink. Please clean all surfaces in the area.		
4-501.14C	Accumulation of debris observed on the head of the shower nozzle at the 3-vat sink. Warewashing equipment shall be kept clean. Please clean as often as needed to keep clean.		
5-205.15B	Leaks were observed in the faucet at the mop sink and at the 3-vat sink. Plumbing shall be kept in good repair. Please repair both faucets.		
4-901.11A	Metal containers, stored on the rack next to the 3-vat sink, were wet nested. Equipment shall be air dried before storing nested. Please re-clean, sanitize, and allow to air dry all wet-nested equipment.		
6-202.11A	One bulb in the walk-in cooler was not shielded. Bulbs shall be shielded or shatter-resistant in areas where food is stored. Please install a shield or a shatter-resistant bulb.		
4-601.11C	Accumulation of debris on the "Roundup" cooker, stored on the shelf by the 3-vat sink. Please clean and protect from contamination while in storage.		
4-601.11C	Accumulation of debris on the shelf holding clean equipment next to the 3-vat sink. Please clean to prevent contamination of clean equipment.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>[Signature]</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390/880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Dec. 22, 2016



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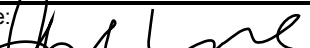
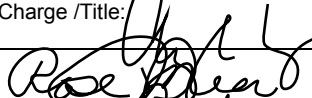
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4-202.11A	A strainer, stored on the mobile cart across from the 1-vat prep sink, was dented and bent. Food contact surfaces shall be free of imperfections. Please dispose of strainer.	12/22/16	AZ
4-602.11C	An in-use pizza cutter and spatula in the cook line were soiled. The utensils had been in use since 10:00 am, according to manager. The time of observation of the soiled utensils was more than 4 hours. In-use utensils shall be washed, rinsed, and sanitized a minimum of every four hours.	12/8/16	
4-601.11A	Black debris was observed on the cutting board at the Randell reach-in prep cooler. Please resurface if needed to remove black marking. Wash, rinse, and sanitize.	12/22/16	
4-601.11A	Debris observed in cooking equipment hanging above the quesadilla presses. Please wash, rinse, and sanitize. Protect while in storage.	12/9/16	
4-202.11A	A skimmer, hanging on the rack above the quesadilla presses, has areas of rust. Food contact surfaces shall be free of rust. Please dispose of skimmer.	12/22/16	

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4-601.11C	Accumulation of debris observed on the plastic curtain between the 3-vat sink and the shelf holding clean equipment. Please clean as often as needed to keep clean.	12/22/16	AZ
4-601.11C	Accumulation of debris observed on the red plastic curtains on the table below the rethermolizer. Please clean as often as needed to keep clean.	↓	
4-601.11C	Accumulation of debris observed on the outsides and lids of several of the containers containing bulk sugar, rice, and beans held on the shelf below the rethermolizer. Please clean.		
3-304.12B	The handles of scoops were stored in the bulk container of sugar and of kosher salt was in contact with the food. Also, a single-use condiment cup was stored in the bulk container of salt. In-use utensils shall be multi-use with handles that are stored above the surface of the food. Please ensure all employees store scoops correctly, and use multi-use utensils that can be washed, rinsed, and sanitized for in-use utensils.		
6-501.12A	Debris observed on the floor under several pieces of equipment in the back room and in the room with the ice maker. Physical facilities shall be kept clean. Please clean floor under equipment.		
6-501.12A	Black debris observed around the vent hole in the hood above the rethermolizer, and the rubber appeared to be coming loose. Please clean and repair.		
4-601.11C	Accumulation of debris observed on the 2-shelf mobile cart, stored across from the 1-vat prep sink. Please clean cart as often as needed to keep clean.		

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>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.</p> <p>Temperatures, in degrees Fahrenheit: Hot holding, serving line: cubed chicken 141; black beans 154; cilantro lime rice 167; fried rice 173; pinto beans 166; steak 139; shredded pork 137; shredded beef 139 Cold holding, serving line: pico de gallo 40; shredded cheese 40; sour cream 41; corn salsa 40; cut lettuce 41 Randell refrigerator, bottom, ambient 38 Vulcan hot holding unit: chicken 139, shredded beef 136, queso 167, black beans 162, ambient 170 Randell prep cooler, bottom: ambient 39, cut lettuce 41, shredded cheese 41, corn/ bean salsa 39 Randell 2-door cooler: ambient 40, shredded cheese 44, 42 Randell freezer: ambient 0 Randell 2-door cooler by grill: 40 ambient</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-601.11C	Debris observed on the inside of the Qdoba insulated catering food transport "bag." Please wash, rinse, sanitize, and air dry the inside of this bag after each use.	12/22/16	
4-903.11A	Boxes of plastic utensils were stored uncovered on the rack by the ice maker. Utensils shall be protected from contamination while in storage. Please keep utensils covered.	↓	↓
4-101.17A	A wicker basket is used to store unwrapped taco shells in the serving line. Wood wicker may not be used as a food contact surface. Paper lined the bottom of the basket. To protect food from contamination, please wash, rinse, and sanitize basket when empty, and fully line with protective paper.		
4-601.11C	Containers holding serving utensils at the lower shelf in the front serving counter had debris inside them. Utensils and equipment shall be protected while in storage. Please wash, rinse, sanitize the containers and utensils held in them. Protect the utensils while in storage.		
4-903.11A			
3-305.11A	A container of cilantro, held in the Randell cooler, was uncovered. Food shall be protected while in storage. Please cover container.		

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