



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

TIME IN	10:15 am	TIME OUT	2:40 pm
DATE	May 19, 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: SEMO Mental Health East Dining Room		OWNER: Missouri Department of Mental Health		PERSON IN CHARGE: Beth Stroup	
ADDRESS: 1010 W. Columbia Street			ESTABLISHMENT NUMBER: 4498		COUNTY: St. Francois
CITY/ZIP: Farmington, MO 63640		PHONE: (573) 218-6734		FAX: (573) 218-6785	
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 type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input checked="" type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input 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					
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"/> 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 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"/> NO <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input type="checkbox"/> IN <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	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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	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			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-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	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 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"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	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		

Person in Charge / Title: <u>Beth Stroup</u>		Beth Stroup		Date: May 23, 2016	
Inspector: <u>Jon Peacock</u>		Jon Peacock		Telephone No. (573) 431-1947	EPHS No. 880
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 6-8-2016	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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ESTABLISHMENT NAME SEMO Mental Health East Dining Room		ADDRESS 1010 W. Columbia Street		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cottage cheese/McCall 2 dr fridge		43	McCall 2 door fridge/Employee service area		44
Tuna salad/McCall 2 dr fridge		46	Hot dogs/Roller in Employee service area		176
Chicken nuggets/Employee hot bar		141	Chicken pot pie/Employee service area hot bar		183
Meat/cheese sandwiches/Cold plate		42	Tuna salad/Cold plate employee service area		47
Egg pieces/Employee salad bar		46	Turkey pcs/Employee salad bar		40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	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>		
2-301.14H	An employee was observed changing single-use gloves at the employee service line without first washing their hands. Food employees must wash their hands and exposed portions of their arms for at least 20 seconds at a handwashing sink prior to using gloves and at any other time when their gloves or hands may have become contaminated.	6-8-16	Bf
Note:	Copies of implemented policies were provided by Ms. Beth Stroup. Some of the policies, especially those dealing with employee illness, did not comply with the Missouri Food Code. A copy of the US FDA Employee Health & Personal Hygiene Handbook was downloaded for use.		
3-501.16A	Cottage cheese (43F) and tuna salad was observed at 46F in the McCall 2 door refrigerator at the employee service area. The McCall refrigerator was observed with an ambient temperature of 44F. Potentially hazardous foods (PHF's) must be held at or below 41F.		
3-501.19A	Meat and cheese sandwiches, tuna salad and half-pint milks on the cold plate, assorted PHF's (egg pieces, turkey pieces, cut lettuce and shredded cheese, etc.), on the salad bar in the employee service area were controlled by time as a public health control per Ms. Stroup. A time as a public health control policy was observed in the establishment file. However, these foods were not labeled with a discard time. Please provide discard time that is no more than 4 hours following removal from temperature control.	5-23-16	
3-501.16A	Egg pieces observed at 52F in the small G.E. refrigerator in the employee service area. PHF's must be held at or below 41F. (Corrected by cooling of egg pieces in the walk-in cooler).	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	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>		
6-501.12A	Grease and food debris observed beneath the Vulcan deep fryer. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	6-8-16	Bf
3-304.12B	Plastic scoop observed lying in bulk bin of rice. The handle was in contact with the rice. During pauses in food preparation or dispensing, food preparation and dispensing utensils must be stored with their handles above the top of the food within the containers. (COS by repositioning the dispensing scoop with have the handle above the rice).	COS	
5-205.11B	Remnants of ice cubes were observed in the handwashing sink located adjacent to the drinking fountain in the kitchen. Handwashing sinks may not be used for purposes other than handwashing.	5-23-16	
5-202.12A	The handwashing sink located in the kitchen near the door into the dish room was observed with the foot-control missing to operate the hot water side of the mixing faucet. Handwashing sinks must be equipped to provide hot water at a temperature of 100F through a mixing valve or combination faucet.	6-8-16	
Note	Ice machine drain was observed with water draining directly onto the floor in the ingredient room. Please direct the drain to empty into the floor drain via an air gap above the drain located below the ice machine to minimize pooling water onto the floor.		

EDUCATION PROVIDED OR COMMENTS

Quat. sanitizer in wiping cloth buckets: approx. 300 ppm - 400 ppm (200-400 ppm allowed).  
 Hobart dish machine thermo-label attached to file copy of inspection report:

Person in Charge /Title: <i>Beth Stroup</i>	Beth Stroup	Date: May 23, 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: 6-8-2016



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Cut lettuce/Employee salad bar		58	Shredded cheese/Employee salad bar		41
Half-pint milk/Employee svc. cold plate		44	Chicken pot pie/Employee service area hot cabinet		162
Small GE fridge/Egg pcs/Ambient		52/40	Chicken pot pie/Cres Cor hot cabinet		167
Traulsen 2 door fridge/Kitchen		36	Lunch meat/Traulsen 2 dr fridge/Kitchen		36
Traulsen 2 door freezer/kitchen		0	Traulsen 2 door glass-front fridge/kitchen		40

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
3-501.17A	Cottage cheese in the McCall 2 door refrigerator in the employee service area with observed labeling that stated use by "6/13/16". Ready-to-eat (RTE) potentially hazardous foods held under 41F refrigeration for more than 24 hours must be labeled with a discard date that is no more than 7 days, (i.e. the date of package opening or preparation plus 6 days). (COS by voluntary discarding).	COS	BS
3-306.11	A small pan of lemon wedges was observed on counter for self-service by consumers in employee service area. Food on display must be protected from contamination by the use of packaging, counter, service line or salad bar food guards, display cases or other effective means.	5-23-16	
4-601.11A	Blakeslee floor mixer with observed dried food debris on the underside of the top portion. Food-contact surfaces of equipment must be clean to the sight and touch.	5-23-16	
4-601.11A	Blakeslee counter mixer with observed dried food debris on the underside of the top portion. Food-contact surfaces of equipment must be clean to the sight and touch.	5-23-16	

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5-501.13A	Outdoor refuse container with observed crack in the bottom. Refuse containers containing food residue must be durable, cleanable, insect and rodent resistant, and leakproof.	6-8-16	BS
6-202.15A	Outdoor storage trailer containing single-use items was observed with the overhead door open and daylight was noted on the floor, the wall and around the rear overhead door. Please seal to exclude the potential entry of pests.		

EDUCATION PROVIDED OR COMMENTS

Note: On May 23, 2016 from approximately 10:20 am until 11:08 am, I met with Ms. Stroup and completed the exit interview.

Person in Charge /Title <i>Beth Stroup</i> Beth Stroup		Date: May 23, 2016
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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 6-8-2016



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Traulsen 4 dr fridge/Client service area		42	Tuna salad/Traulsen 4 dr fridge/Client service area		39
Traulsen 1 dr fridge/Client service area		38	Half-pint milk/Traulsen fridge/Client service area		38
Steamed rice/Hot bar/Client service		140	Cooked beans/Hot bar/Client service area		148
Chicken pot pie/Hot bar/Client service		178	Traulsen upright freezer/Client service area		0
Milk/Bulk milk dispenser/Client service		38	Traulsen 2 dr fridge/Ingredient room		40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Note:	<p>Temperatures:</p> <p>Walk-in cooler #1: 34F, raw shell egg in walk-in cooler #1: 39F,          Walk-in cooler #2 (Produce): 40F          Walk-in cooler #3: 41F, egg pieces 47F in walk-in cooler #3          Walk-in freezer #4: 12F          Walk-in freezer #5: 20F          Walk-in freezer #6: 0F          Walk-in cooler #7: 38F</p>		
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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
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