



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

TIME IN	9:56am	TIME OUT	1:20pm
DATE	2-27-17	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: Shogun Japanese Steak and Sushi	OWNER: Joon Kim DBA Kaysan, LLC	PERSON IN CHARGE: Joon Kim
ADDRESS: 729 Sunset Drive	ESTABLISHMENT NUMBER: 4761	COUNTY: 187
CITY/ZIP: Farmington	PHONE: 573-760-1080	FAX: na
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 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 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		
<b>Employee Health</b>							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
<input checked="" type="checkbox"/> OUT 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 N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
<b>Approved Source</b>							
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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		
<b>Protection from Contamination</b>							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>					<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			<b>Utensils, Equipment and Vending</b>				
<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		
<b>Food Identification</b>					<input type="checkbox"/>	<input checked="" 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		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>[Signature]</i>	Joon Kim	Date: February 27, 2017
Inspector: <i>[Signature]</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: 3-13-17



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Shogun Japanese Steak and Sushi		ADDRESS 729 Sunset Drive		CITY /ZIP Farmington	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sushi prep cooler amb		38	Victory cooler amb		40
Sushi freezer amb		20	Kitchen prep cooler amb		34
Cold hold: beef, fish roe		39, 39	Cold hold: raw chicken, raw beef, raw shrimp		38,39,39
Hot hold: sushi rise		144	Hot hold soup		183
Beer cooler, mini cooler		34, 32	Chicken and beef from the grill		170, 196

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
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3-501.17A	A discard date was not observed on a bag of cut lettuce stored in the sushi prep cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking with a discard date.	COS	
7-201.11	A bottle of spray cleaner was observed stored with food and food equipment on the lower shelf at the sushi prep area. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens and single service items. COS by removing the cleaner from the shelf.	COS	
4-202.11A	A cracked glass was observed stored in the Victory refrigerator in the kitchen. Multi-use food contact surfaces shall be free of breaks, open seams, crack, chips inclusions, pits and similar imperfections that present a physical contamination hazard or that prevent adequate cleaning and sanitation. COS by discarding the glass.	COS	
3-501.17A	Bowls of salad were observed stored in the Victory cooler without discard dates. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. According to the owner, Mr. Joon Kim, the salads are always consumed the same day as preparation and that the salads have been prepared the night before for lunch service. Potentially hazardous foods prepared and held refrigerated in a food establishment for less than 24 hours will not have to be marked with a discard date.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
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4-601.11C	An accumulation of dried food residue was observed on the front exterior of the toaster ovens in use at the sushi prep station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the toaster ovens.	3-13-17	✓
4-101.19	The wood shelving used for food and equipment storage in the kitchen was observed to have a worn surface, exposing the particleboard substrate. Non-food contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. Please paint the shelving to make it cleanable.		
4-601.11C	An accumulation of grease and debris was observed on the surfaces of open wire shelving in use in the kitchen for equipment storage. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wire shelving.		
4-901.11A	Pooling water was observed inside a closed steel blender carafe in clean storage in the kitchen. After cleaning and sanitizing, equipment shall be air dried. Please air dry equipment prior to placing it in storage.		
3-304.12B	The handle of a scoop stored in the bulk container of salt in the kitchen was observed to be in contact with the surface of the food. During pauses in food preparation or dispensing, dispensing utensils shall be stored with their handles above the surface of the food. COS by placing the scoop handle above the food.		

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-13-17



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Frigidaire mini cooler		34			
Walk-in cooler		32			
Walk-in freezer		0			

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4-601.11A	Food debris was observed in clean bowls stored on open wire shelving in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the bowls to ware washing. Raw eggs were observed stored above raw shrimp in the walk-in cooler. Food shall be protected from cross contamination by separating types of raw animal foods from each other during storage, preparation, holding and display. COS by moving the eggs to a lower position.	COS	
3-501.17A	A discard date was not observed on a container of cooked noodles stored in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. Please mark all cooked and ready to eat foods that are stored refrigerated with an appropriate discard date.	COS	

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4-501.11B 6-501.11	The door seal of the walk-in cooler was observed to be broken. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please replace the damaged door seal. A heavy accumulation of ice was observed dripping from the ceiling cooling unit onto cases of food and the floor in the walk-in freezer. Food shall be protected from contamination by storing it where it is not exposed to splash, dust or other contaminants. Physical facilities shall be maintained in good repair. Please remove the food from the area of dripping ice and repair the source of the ice.	3-13-17	
4-901.11A	Steel bowls and plastic containers were observed wet nested on open wire shelving above the three compartment sink. After cleaning and sanitizing, equipment shall be air dried. Please ensure that equipment such as bowls and other nestable equipment is dry before nesting together.		
4-501.14B	An accumulation of debris and residue was observed on the interior surfaces of the mechanical dishwasher. A warewashing machine shall be cleaned at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function. Please clean residue from the dishwasher interior.		

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ESTABLISHMENT NAME Shogun Japanese Steak and Sushi	ADDRESS 729 Sunset Drive	CITY / ZIP Farmington
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

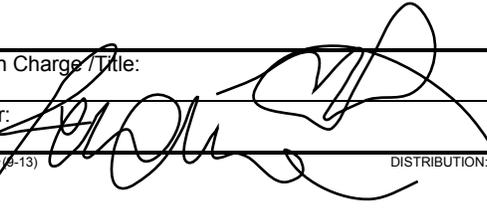
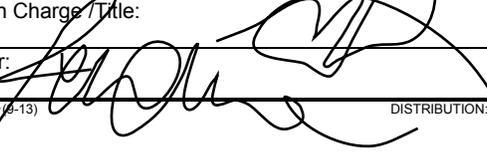
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5-501.15	The facility dumpster was observed to be split at the lower back corner permitting the contents to leak from the unit. Outside receptacles for waste handling shall be designed and constructed to have tight fitting covers and be leakproof. Please replace or repair the dumpster so that it is leakproof.	3-13-17	
4-302.14	The facility uses quaternary ammonia as a surface sanitizer in the kitchen area. Sanitizer test strips were not available for determining the concentration of the sanitizer solution. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided. Please obtain an appropriate test strip for the sanitizer.		✓

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