



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.

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|--|--|--|-------------------------------|--|----------------|
| 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 | | |
| | Employee Health | | | <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 | Management awareness; policy present | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A | Proper hot holding temperatures | | |
| | Good Hygienic Practices | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| <input checked="" type="checkbox"/> OUT N/O | Proper eating, tasting, drinking or tobacco use | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A | Proper date marking and disposition | | |
| <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/A | 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 | | | <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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | 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 | | |
| <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | | <input checked="" type="checkbox"/> | | | | |
| <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"/> 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 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 | | | | <input checked="" type="checkbox"/> | Utensils, Equipment and Vending | | |
| <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 | | |
| | | Food Identification | | | <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 | | |
| | | Prevention of Food Contamination | | | | <input checked="" type="checkbox"/> | 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 type="checkbox"/> | <input checked="" type="checkbox"/> | Garbage/refuse properly disposed; facilities maintained | | |
| | | | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Physical facilities installed, maintained, and clean | | |

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|--------------------------------------|--------------------------------|----------------------------|--|
| Person in Charge /Title: Joon Kim | | Date: February 27, 2017 | |
| Inspector: <i>John Wiseman</i> | Telephone No. (573)431-1947 | EPHS No. 1507 | Follow-up: Follow-up Date: 3-13-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |



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| 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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. | 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). 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 | 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. | | |
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EDUCATION PROVIDED OR COMMENTS

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| Person in Charge /Title | Joon Kim | Date: | February 27, 2017 |
| Inspector: | John Wiseman | Telephone No. | EPHS No. |
| | | (573)431-1947 | 1507 |
| | | Follow-up: | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
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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. | | |

EDUCATION PROVIDED OR COMMENTS

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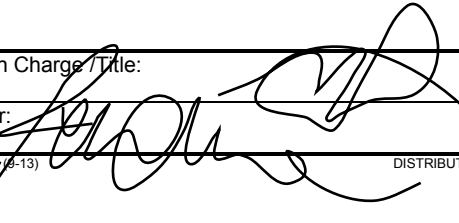

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| 5-501.15 | The facility dumpster was observed to be split at the lower back corner permitting the contents to leak from the unit. Outside receptacles for waste handling shall be designed and constructed to have tight fitting covers and be leakproof. 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. | | ✓ |

EDUCATION PROVIDED OR COMMENTS

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