



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

TIME IN	10:45 am	TIME OUT	1:54 pm
DATE	August 27, 2015	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 & Sushi		OWNER: Joon Kim, DBA Kaysan, LLC		PERSON IN CHARGE: Joon Kim	
ADDRESS: 729 Sunset Drive			ESTABLISHMENT NUMBER: 4761		COUNTY: 187
CITY/ZIP: Farmington 63640		PHONE: (573)760-1080		FAX: none	
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 checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN OUT 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 N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT 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 OUT N/O 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 OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	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 OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT 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"/> QVT N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> OUT 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		
		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 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					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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<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		

Person in Charge /Title: Joon Kim		Date: August 27, 2015	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: Sept. 10, 2015 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Shogun Japanese Steak & Sushi		ADDRESS 729 Sunset Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Crab, Sushi prep table		38	Crab, Sushi prep table		40
Beef, Sushi prep table		40	Fish eggs, Sushi prep table		38
Sushi prep table, bottom, ambient		38	Frigidaire cooler, ambient, sushi area		38
Beer cooler, ambient, sushi area		39	Kimchee cooler, ambient, sushi area		28
Sushi display cooler		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	Debris was observed on utensils stored on a tray beneath the handwashing sink in the sushi bar area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize. CORRECTED ON SITE by taking utensils to dishwasher.	COS	<i>FW</i>
7-102.11	A spray bottle of clear liquid was stored on a mobile cart in the extra dining area. Working containers of toxics or food shall be labeled with the common name of the contents. Please label all containers of food that is not easily identified and all containers holding toxic chemicals. CORRECTED ON SITE by disposing of liquid and discussion with owner.	COS	<i>W</i>
4-702.11	Employee was observed cleaning utensils in the 3-vat sink in the kitchen without a vat of sanitizer. When questioned on his procedure, he stated the knives are cleaned, rinsed, and wiped with a cloth. Food contact surfaces shall be washed, rinsed, sanitized, and air dried. Equipment was observed draining on cloth towels above the 3-vat sink. Please sanitize all equipment after cleaning and allow air drying. Do not dry on or by wiping with cloth or paper toweling. CORRECTED ON SITE by removing cloths from drying trays and discussion with employees on the correct process for cleaning and sanitizing.	COS	<i>hw</i>
4-901.11B			
NOTE	The rice at the sushi bar is held by time, not by temperature.		

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
6-202.15A	Daylight was observed beneath the front entry door (north side). Please seal to reduce pest entry points.	9/10/15	
4-701.10	A lidded cooler stored in the vat of the sink in the sushi bar area was observed to have melted ice water and an ice scoop inside. Please wash, rinse, sanitize, and air dry bucket and scoop at least daily. CORRECTED ON SITE by taking container to dishwasher.	COS	<i>W</i>
4-903.12A	A cloth-lined tray holding a variety of tools and utensils was stored beneath the drain of the handwashing sink in the sushi bar area. The cloth was observed with debris on it. Clean equipment, food, clean linens, and single-use items shall not be stored beneath an unprotected drain. Surfaces for storage shall be nonabsorbent and cleanable. Please wash, rinse, and sanitize the equipment and store in a protected location. Do not store equipment wrapped in or on cloth. CORRECTED ON SITE by taking tray to dishwasher and storing in a protected location.	COS	<i>W</i>
4-901.11A	Liquid was observed inside the Ninja blender in the bar. Equipment shall be air dried after cleaning. CORRECTED ON SITE by removing lid to allow air drying.	COS	<i>W</i>
4-601.11C	Accumulation of food debris observed on the two Rival toaster ovens (inside and outside surfaces) stored in the sushi bar area. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean.	8/30/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *[Signature]* Joon Kim Date: August 27, 2015

Inspector: *[Signature]* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Sept. 10, 2015



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Spaghetti, iced cooler, kitchen		40	Ambient, Frigidaire cooler, kitchen		41
Prep cooler, bottom, kitchen		39	Raw chicken, prep cooler, top, kitchen		38
Raw beef, prep cooler, top, kitchen		39	Noodles, prep cooler, top, kitchen		38
Shrimp, prep cooler, top, kitchen		40	Rice, cooker, kitchen		168
Chicken, deep fryer		172	Idylis chest freezer, ambient, kitchen		6

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. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

NOTE	A home canning jar of honey was stored in the Victory beer cooler. The label read "Sam Crowe Honey, 2701 Playground Rd., Caruthersville, MO 63830, 573-333-1209. It is believed this facility is under inspection but an inquiry will be made to ensure it is under inspection. According to owner, this honey is used only by employees, not for customers.		
NOTE	The mechanical warewash machine was not sanitizing. Mr. Kim, owner, was aware of the problem and it is to be serviced today. At the time of this visit, this machine was not being used. All equipment was being washed, rinsed, and sanitized at the 3-vat sink. Please continue to sanitize all equipment and utensils at the 3-vat sink until the dish machine is repaired to dispense chlorine at a concentration between 50 and 100 ppm in the sanitizing cycle.		

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). **These items are to be corrected by the next regular inspection or as stated.**

3-304.12A	A rice scoop was stored in a container of room temperature water by the rice cooker in the kitchen. In-use utensils shall be stored in water that is 135F or higher or on a surface or container that is cleaned and sanitized every four hours while in continual use..	8/27/15	
3-304.12B	Bowls were stored inside the bulk containers of flour and sugar. In-use utensils shall have handles that are stored above the surface of non-potentially hazardous foods. Please remove bowls and use only utensils that have a handle. Store so handle remains above the surface of the food. CORRECTED ON SITE by moving bowls to dishwasher and replaced with handled scoops..	COS	
4-601.11C	An accumulation of debris was observed on the Smith's knife sharpener. Please clean as often as needed to keep clean.	8/27/15	
6-501.12A	An accumulation of debris was observed on the floor beneath the tables holding the tea brewers and the handwashing sink in the beverage area. Physical facilities shall be cleaned as often as needed to keep clean. Please clean floor, especially in wet area where the two tables meet.	8/30/15	
5-205.15B	A leak was observed beneath the handwashing sink in the beverage area. Plumbing shall be maintained in good repair. Please repair.	9/10/15	
5-205.11B	Ice was observed inside the handwashing sink by the tea brewers, and the vat was stained browned, indicating it is used to dispose of drinks. Please clean sink and ensure employees know that handwashing sinks may be used only for handwashing.	8/27/15	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Sept. 10, 2015	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
McCall 3-door cooler, ambient		40	Soup, hot hold, kitchen		187
Soup, hot hold, kitchen		178	Victory 3-door cooler, ambient		48
Walk-in cooler, ambient		31	Walk-in freezer, ambient		8
Chicken, flat grill		172, 177			

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3-302.11A	Raw shell eggs were stored above lemons in the walk-in cooler. Please store uncooked eggs on the lowest shelf (like raw poultry). CORRECTED ON SITE by moving eggs to lowest shelf.	COS	
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3-304.12B	An employee was observed dipping ice from the ice maker with a plastic glass. Please use a utensil with a handle for obtaining ice to protect the ice from contamination from hands. CORRECTED ON SITE by discussion with employee and using a handled scoop.	COS	
4-903.11A	Clean linens were stored on the floor in the chemical storage room (by employee bathroom). Please store clean linens at least six inches off the floor.	8/27/15	
3-305.11A	Food was stored on the floor in the walk-in freezer. Please store all food at least six inches off the floor.	8/28/15	
5-501.114	Liquid and grease were observed draining out from under the outside dumpster. Please ensure a plug is in the drain, if there is a drain. If there is no drain, have company replace the dumpster with one that does not leak.	9/10/15	
5-501.113	The dumpster lid was open. Please keep dumpster lids closed to reduce pest attraction.	8/27/15	
5-501.115	An accumulation of trash and equipment was observed around the outside trash dumpster and grease dumpster area. Please remove all unused equipment and keep area clean to reduce pest habitat.	8/30/15	
4-701.10	There was no sanitizer detected in the container of water holding wiping cloths by the handwashing sink. Please use test strips to ensure the correct concentration of sanitizer is in sanitizer solutions. Food contact surfaces shall be sanitized. CORRECTED ON SITE by adding sanitizer to obtain a concentration of quaternary ammonia between 100 and 200 ppm.	COS	

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