



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

TIME IN	10:30 am	TIME OUT	2:20 pm
DATE	May 11, 2016	PAGE	1 of 5

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: Jonathan Higgins
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 checked="" type="checkbox"/> Other Risk Factor Study		
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 <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 N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <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 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 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 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 type="checkbox"/> IN <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"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/O 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						
<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 checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 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		

Person in Charge / Title: <i>Jonathan Higgins</i>	Jonathan Higgins	Date: May 11, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: May 24, 2016



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Shogun Japanese Steak and Sushi		ADDRESS 729 Sunset Drive		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, bar cooler		38	Sushi make cooler: ambient, scallops, crawfish, cheese		39, 39, 38, 39
Ambient, Frigidaire cooler, bar		40	Sushi cold display case: ambient, tuna, snapper, salmon		40, 41, 41, 39
Ambient, Dimchae chest freezer, sushi bar		20	McCall cooler: ambient, salad		50, 47, 48
Soups, hot hold crocks		183, 177	Ambient, Victory cooler, kitchen		40
Grill: Refried rice, chicken		176, 177, 179	Crab roll, deep fryer		150

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
7-102.11	A spray bottle containing a blue liquid, stored on a mobile cart by the sushi bar, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottle. CORRECTED ON SITE by labeling container.	COS	JH
3-305.12F	Bottles of liquor products were stored beneath the drain of the sinks in the bar/sushi area. Food, clean equipment, clean linens, and single use items may not be stored beneath unshielded drains. Please move food. CORRECTED ON SITE by moving bottles	COS	
3-501.16A	The McCall cooler had an ambient temperature of 50F, and the salad stored within had ambient temperatures ranging from 47 to 48F. Potentially hazardous food shall be held at 41F or lower. Please repair unit; do not hold potentially hazardous food in this unit until it reliably holds food at 41F or lower. NOTE: salads were moved to walk-in cooler during this visit.	5/13/16	
4-601.11A	Mold observed on the deflector of the ice maker, and debris on the inside of the lid. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	5/12/16	
4-601.11A	Debris was observed on the meat/cheese slicer, stored on the bottom shelf of the island work table, next to the trash can. Please wash, rinse, sanitize, and air dry. Store covered and where it cannot be contaminated from trash splatter.	5/11/16	
7-201.11B	A can of stainless steel cleaner was stored adjacent to food and equipment on the shelf of the prep table across from the deep fryers. Please store chemicals in a designated location where food and equipment cannot be contaminated.	5/11/16	

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	One of the front entry doors was not self-closing. Door opening to the outside shall be self-closing, tight fitting, and sealed to prevent pest entry. Please repair to make door fully self-closing. NOTE: a "Do Not Use" sign was posted on the door.	5/24/16	JH
6-202.15A	Daylight was observed at the bottom of the front entry door that is functioning correctly. Please seal to reduce pest entry points.	5/24/16	
6-301.12	Paper towels were not placed in the dispenser in the men's bathroom. Towels shall be dispensed in a sanitary manner. Please place towels in a dispenser. CORRECTED ON SIT by placing towels in dispenser	COS	
4-904.11B	Unwrapped utensils were stored with their handles down in baskets on the table in the "overflow" dining room. Please store utensils utensils with their handles down to prevent contamination of food-contact surfaces when retrieving for use. CORRECTED ON SITE by taking utensils to clean, then storing handles down.	COS	
4-904.11A	Plates were stored uncovered on tables in all three dining rooms. Please store inverted or covered to prevent contamination while in storage. CORRECTED ON SITE by inverting top plate	COS	
5-205.11B	A container and a scoop were stored in the vat of the handwashing sink at the sushi bar. Handwashing sinks shall be used only for handwashing. Please ensure all employees use sink only for handwashing. CORRECTED ON SITE by moving equipment.	COS	
4-204.112B	The thermometer in the Frigidaire cooler in the "bar" area was broken. Please install an accurate thermometer in an easy-to-read location in the warmest part of the cooler.	5/12/16	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: May 24, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Ambient, Idylis chest freezer, kitchen		8	Rolls, deep fryer (containing undercooked seafood)
Frigidaire cooler, kitchen: ambient, fish		41, 41	Rice in cooker for hot holding, kitchen
Cooked spaghetti, Coleman cooler, on ice		36	Make cooler, kitchen: ambient, raw chicken (bottom)
Walk-in freezer, ambient		20	Make table, top: flat noodles, crab, chicken, raw egg
			Walk-in cooler: ambient, lettuce, crab rolls
			36, 39, 36

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
3-501.16A	Raw, cubed chicken, stored in the bottom of the make cooler, had internal temperatures ranging from 53F to 56F. According to cook, the chicken was removed from the walk-in cooler and cut up approximately 1.5 hours earlier. Please ensure food is quickly cooled to 41F or lower after prepping. CORRECTED ON SITE by placing chicken in walk-in cooler.	COS	JH
3-302.11A	Raw marinated beef and beef rolls were stored above fish and seafood in the walk-in freezer. Food shall be stored to prevent cross-contamination: raw animal foods separated from or below fully-cooked foods or produce; different types of raw animal food separated or stored in the following vertical order: poultry and eggs on bottom, then ground and tenderized meats, then whole muscle meats, then fish and seafood, then fully-cooked foods and produce. Please separate or arrange correctly. CORRECTED ON SITE by rearranging raw animal foods in correct vertical order.	COS	
7-201.11B	A can of Pledge polish was stored with clean equipment on the storage rack in the warewash room. Chemicals shall be stored separately or below clean equipment. Please store cleaner where clean equipment cannot be contaminated.	5/11/16	
7-201.11B	Sanitizer and dish detergent were stored on the drainboard of the 3-vat sink in the warewash room. Chemicals shall be stored below the sink, or on a rack where clean equipment or linens cannot be contaminated. Please move chemicals.	5/11/16	

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4-601.11C	Debris observed on the ledges for the door glides on the bar cooler. Nonfood contact surfaces shall be cleaned as often as needed to keep clean. Please clean.	5/11/16	JH
4-601.11B	Two (2) Rival toaster ovens in the sushi bar area were soiled on both inside and outside surfaces. Cooking equipment shall be cleaned to prevent baked-on debris, and outside surfaces shall be cleaned as often as needed to keep clean. Please clean toasters.	5/12/16	
4-204.112A	A thermometer was not found in the sushi cold hold display case. Please install an accurate thermometer in an easy-to-read location.	5/12/16	
3-305.11A	Employee food (milk, cream cheese) was stored with clean equipment in the Victory "beer cooler" in the kitchen. Please store employee food in a designated area below facility food/equipment.	5/11/16	
4-203.12A	The thermometer inside the McCall cooler was not accurate, reading 35F when the actual temperature was 50F. Please discard thermometer and install accurate (within +/- 2F) thermometer.	5/12/16	
3-305.11A	Waitress was observed scooping ice with plastic glasses at the soda dispenser ice bin, possibly contaminating ice with hands. Food shall be protected from contamination. Please use scoop with handle to obtain ice. CORRECTED ON SITE by discussion with employee	COS	
3-304.12B	Scoops were stored with their handles in contact with the food in the bulk containers holding powders (flour, salt, sugar, etc.) in the kitchen. In-use utensils shall have a handle which shall be stored above the surface of the food. Please use only utensils with handles for in-use scoops and store appropriately.	5/12/16	
3-304.12B	A scoop for rice was stored in a container of room-temperature water by the cookers in the kitchen. In-use utensils shall be stored in water at 135F or higher or on a clean and sanitized surface. Please store in-use scoop correctly to prevent contamination from bacterial growth.	5/11/16	

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6-501.12A	Spatters observed on the FRP board on the wall holding a knife magnet holder, above a rack holding flat round pans. Physical facilities shall be cleaned as often as needed to keep clean. Please clean wall.	5/12/16	JA
5-205.15B	The faucet on the 3-vat sink in the kitchen was leaking. Plumbing shall be maintained in good repair. Please repair.	5/24/16	
3-305.11A	Food was stored on the floor in the walk-in freezer. Food shall be stored a minimum of six inches off floor. Please place food on shelf or pallets.	5/11/16	
6-301.12	Paper towels would not dispense from the dispenser at the handwashing sink for the cook line. Please ensure paper towels are available at all times. Repair or replace dispenser if it does not work correctly.	5/11/16	
4-501.14	Accumulation of debris observed on the outside top of the mechanical dish machine. Please clean all surfaces of the machine at least daily, more often if needed to keep clean.	5/11/16	
4-302.14	Test strips to determine sanitizer concentration were not available upon request. Please supply and use test strips daily to check sanitizer solutions (quaternary ammonia and chlorine)	5/15/16	
4-601.11C	Gray tubs and dish racks for the mechanical warewash machine were observed dirty. Please clean as often as needed to keep clean.	5/15/16	
4-601.11C	Soap dispensers and towel dispensers were observed dirty at several of the handwashing sinks. Please clean equipment as often as needed to keep clean.	5/15/16	
6-301.11	Lights were not functioning in the storage rooms holding bag-in-boxes and the mop sink room. Storage rooms shall have adequate light to allow effective cleaning. Please repair fixtures, or replace bulbs or fixture.	5/24/16	
3-304.12B	A measuring cup was stored in the bulk container of rice in the storage room. In-use utensils shall have a handle that is stored above the surface of the food. Please replace measuring cup.	5/11/16	

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6-202.15A	The outside entry door into the warewashing room did not fully self-close. Please repair and seal door to make it fully self-closing and sealed against pest entry.	5/24/16	
5-501.113	One lid on the outside dumpster was open. Outside trash receptacles shall have closed, tight fitting lids. Please keep lids closed to reduce pest attraction.	5/11/16	
3-305.11A	An employee drink (tea) was stored on the shelf with food in the storage room. Please store employee food in a designated area where clean equipment and single-use items cannot be contaminated.	5/11/16	
6-501.14A	Accumulation of debris observed on the grates, blades, and housing of the portable fan stored by the outside entry near the employee bathroom. Please clean as often as needed to prevent blowing contamination.	5/15/16	
3-305.11A	Equipment and gasoline to conduct outside landscaping chores were stored near stored food and single-use items at the back entry door. Please store these items in an area where facility food, equipment, linens, and single-use items cannot be contaminated.	5/12/16	
4-603.16A	Dishes were washed, sanitized, and rinsed at the 3-vat sink in the warewash room. Food contact surfaces shall be washed, rinse, sanitized by submersion for 60 seconds, and air dried. Please ensure all employees know correct method for manual warewashing of equipment and utensils. CORRECTED ON SITE by discussion with employee and refilling sink vats to wash, rinse, sanitize.	COS	

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