



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

TIME IN	11:19am	TIME OUT	2:25pm
DATE	10-17-16	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: SI Senior	OWNER: Mario Leon	PERSON IN CHARGE: Mario Leon
ADDRESS: 612 Wal Mart Drive	ESTABLISHMENT NUMBER: 0837	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-3030	FAX: 573-747-3031
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<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 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 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 type="checkbox"/> IN <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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
	<input checked="" type="checkbox"/>	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		
	<input type="checkbox"/>	Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: 	Mario Leon	Date:	October 17, 2016
Inspector: 	John Wiseman	Telephone No.:	(573)431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	10-31-16





MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME SI Senior		ADDRESS 612 Wal Mart Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold hold: Guac, pico, cheese		36, 38, 38	Diced tomato in grill cooler		41
Hot hold: beef, rice		170, 155	Beer/salsa cooler		30
Hot hold: chicken, beans		207, 203	Walk-in cooler amb		51
Salad coolr amb		38	Cut tomato,sour cream,cooked chicken		51,50,54
Grill refrigerator amb		42	Walk-in freezer/outside cooler		20,

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
2-401.11B	Employee beverages were observed located on equipment storage surfaces and on an open wire shelf above the three compartment sink. Employees shall eat and drink only in designated areas where the contamination of exposed food, equipment and single service items cannot occur. COS by removing employee beverages from these area.	COS	S
4-202.11A	A cracked plastic tub used to store taco shells was observed above the prep surface in the kitchen. Multi-use food contact surfaces shall be free of cracks, breaks and imperfection which inhibit cleaning and sanitation. COS by removing the tub.	COS	
4-601.11A	Food residue was observed on metal pans in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving these items to ware washing.	COS	
7-102.11	A container of unlabeled degreaser was observed in the warewashing area. Working containers of toxic materials shall be labeled with the common name of the material. COS by labeling the cleaner.	COS	
3-501.16B	The walk-in cooler was observed at an ambient temperature of 51F. Diced tomato was at 51F. Cooked chicken was at 54. Potentially hazardous food held refrigerated shall be maintained at a temperature of 41F or less. COS by voluntarily discarding the diced tomatoes and cooked chicken. Do not store potentially hazardous foods in the walk-in cooler until it has been repaired and has been demonstrated to maintain a temperature of 41F or less.	COS	

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
6-501.12A	An accumulation of grease and debris was observed on the floor and wall behind cooking equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area as often as necessary.	10-31-16	S
6-501.12A	An accumulation of food debris was observed on the wall behind and below the mechanical dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in this area.		
4-601.11C	An accumulation of food residue was observed in the door glides of the beer/salsa cooler. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the door glides.	COS	
3-305.11A	Open containers of salsa were observed below dripping bottles of beer on open shelving in the beer/salsa cooler. Food shall be protected from sources of contamination. COS by covering the salsa.	COS	
3-305.11A	Ice was observed dripping onto containers if food in the walk-in freezer. Food shall be protected from sources of contamination. COS by placing a tray below the dripping ice.	COS	
3-304.12	A plate was observed being used as a scoop in a tub of diced tomatoes. Food shall be protected from contamination by not permitting hand contact surfaces of utensils to contact food. COS by removing the plate.	COS	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10-31-16




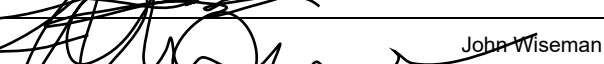
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Ice cream freezer at bar		20		
Beer cooler at bar		38		
Condiment cooler		32		

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
3-302.11A	A tub of ice cream was observed stored on top of a package of raw pork in the walk-in freezer. Food shall be protected from cross contamination by storing ready to eat foods separately from raw animal foods. COS by moving the ice cream.	COS	M
4-501.114 A	The chlorine sanitizer in use in the kitchen was measured at a concentration less than 50 ppm. Chlorine sanitizers shall be in the concentration range of 50 -100 ppm. COS by remaking the sanitizer.	COS	L

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4-501.11C	The door seals of the walk-in freezer were observed to be damaged. Equipment components such as doors, seals, hinges, fasteners and kick plates shall be kept intact, tight and adjusted to manufacturer's specifications. Please replace the damaged door seal.	10-31-16	M L
6-501.12A	An accumulation of food debris was observed on the floor in the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walk-in freezer floor.		
4-101.19	Cardboard and aluminum foil was observed used as a surface covering in the kitchen and bar area. 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, non absorbent, durable and easily cleanable surface. COS by removing surface coverings.		
4-901.11	Wet nesting of plastic cups was observed in the bar area. After washing and sanitizing, equipment shall be air dried. Please air dry equipment before placing it in clean storage.		
6-501.114	Unused equipment was observed in the kitchen area (slicer, beverage freezer). The premises shall be maintained free of clutter and items not necessary to the maintenance and operation of a food establishment. Please move all unused or nonfunctioning equipment from the kitchen area.		
6-202.15	The rear entry of the establishment was observed to be propped open. The outer openings of a food establishment shall be protected against the entry of insects and pests by use of closed, tight fitting doors. COS by closing the door.	COS	

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

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.**

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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.**

4-903.11A	Single service items were observed on the floor in the outside storage building. Single service items shall be protected from contamination by storing them at least six inches off of the floor. Please store these items off of the floor.	10-31-16	M L
4-601.11C	Dust and debris was observed on a rolling can-storage rack in the kitchen area. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the can rack.		

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