



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

TIME IN	10:50 am	TIME OUT	1:58 pm
DATE	Oct. 19, 2015	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: Spokes Pub & Grill / Courtyard Cafe		OWNER: Scott Enterprises		PERSON IN CHARGE: Tom Drennan	
ADDRESS: 1627 West Columbia			ESTABLISHMENT NUMBER: 1559		COUNTY: 187
CITY/ZIP: Farmington 63640		PHONE: (573)756-6220		FAX: (573)756-0159	
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 <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <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 type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <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 type="checkbox"/>	<input checked="" 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 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					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 Tom Drennan		Date: October 19, 2015	
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: Oct. 23, 2015	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Spokes Pub & Grill / Courtyard Cafe		ADDRESS 1627 West Columbia		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, 3-door cooler, bar, north side		20	Ambient, 3-door cooler, bar, south side		28
Ambient, 1-door cooler, bar, north side		40			

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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7-202.11A	A can of Raid ant and roach insecticide was stored on shelf beneath 3-vat sink in the bar. Insecticides shall be approved for use in a food establishment. Please remove can from facility and use only insecticides labeled for use in a food establishment, and follow manufacturer's directions on use.	10/19/15	TG
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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	Accumulation of debris on the inside and outside surfaces of the cabinet (missing a door) under the bar counter. Nonfood contact surfaces shall be kept clean. Please clean as often as needed to keep clean.	10/23/15	TG
4-501.11B	One door was missing and one was broken on a cabinet beneath the bar counter. Equipment shall be maintained in good repair. Please repair or remove broken door.	10/23/15	
4-204.112 A	Thermometers were not found in the following coolers: 3-door north side bar; 1-door north side bar; 3-door south side bar. Thermometers shall that read from 0 to 220F and marked in two degree increments shall be placed in a convenient-to-read location in the warmest part of the cooler. Please install thermometers.	10/23/15	
4-601.11C	Dried food debris observed on top of the 1-door cooler stored beneath the bar seating counter. Please clean as often as needed to keep clean.	10/19/15	
4-601.11C	Accumulation of debris observed in the door glide ledges of both chest coolers holding glasses in the bar. Please clean as often as needed to keep clean.	10/19/15	
6-301.12	There were no disposable towels at the handwashing sink in the bar. Hand drying provisions shall be provided at handwashing sinks. Please provide a sanitary means of dispensing disposable towels at this handwashing sink.	10/19/15	
4-501.11B	One door would not stay closed on the cooler on the south side of bar. Also, ice was pooled in the bottom of the unit. Please repair door and source of leak. Clean cooler.	10/23/15	

EDUCATION PROVIDED OR COMMENTS

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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: Oct. 23, 2015



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, True cooler, front prep area		40	Ambient, salad prep cooler, top, front area		47
Cheese, salad prep cooler		49	Lettuce, top drawer in salad prep cooler		43 to 46
Fish, grill		190 and 297	Lettuce, bottom drawer in salad prep cooler		46 to 47

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3-501.18A	An opened 1-gal. container of milk and an opened 1 qt. container of half and half, stored in the True refrigerator in the front prep area, were not labeled with the date of disposition. Both products were past the "best if used by" date on the container. Please label all ready-to-eat, potentially hazardous food with a 7-day (day of opening or preparation plus an additional six days) disposal date once it is opened. Please discard both these products.	10/19/15	JLD
3-501.16A	The salad prep cooler in the front prep area had ambient temperature of 47F, and lettuce stored in the drawers had temperatures ranging from 43 to 47F. Potentially hazardous food shall be kept at 41F or lower. Please do not use this cooler to store potentially hazardous food until it is repaired or replaced. Discard the lettuce held in this unit, and place cheese in another cooler.	10/23/15	
4-601.11A	The cutting board on the salad prep table was deeply grooved and discolored. Food contact surfaces shall be free of defects and clean. Please invert, resurface, or replace board.		

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6-202.14	The door to the women's bathroom on the south side of bar did not fully close. Doors to bathrooms shall be self-closing and tight-fitting. Please repair/adjust to make this door fully self-closing.	10/23/15	RJD
6-501.11	Stained ceiling tiles observed in the bar seating area, men's bathroom on the north side, and men's bathroom on the south side of the bar. Facility shall be maintained in good repair. Please ensure there are no leaks, then either paint or replace ceiling tiles. If stains return, repair leak.	10/23/15	
6-202.15A	Daylight observed around the entry door on the east side of the bar seating area. Outside entries shall be sealed and tight-fitting. Please seal door.	10/23/15	
6-501.12A	Accumulation of debris on the floor of the walk-in keg cooler. Please clean as often as needed to keep clean.	10/23/15	
6-501.12A	Mold observed on the ceiling, walls, and condenser unit in the walk-in keg cooler. Please clean and sanitize to reduce mold growth.	10/23/15	
6-501.12A	Accumulation of debris observed on the shelves beneath stainless steel table tops in the front prep area. Please clean all shelves as often as needed to keep clean.	10/23/15	
4-601.11C	Accumulation of debris on the knife holders next to the salad prep table in the front prep area. Please clean as often as needed to keep clean.	10/23/15	
6-501.12A	Accumulation of debris under equipment and tables in front prep area. Please clean.	10/23/15	

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 Inspector: Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Ambient, sandwich prep table, bottom		39	Cooked vege mix, sandwich prep table		37	
Reuben meat, sandwich prep cooler		39	Ham, sandwich prep cooler		38	
Tomatoes, sandwich prep cooler		37	Lettuce, sandwich prep cooler		41	
Chicken, grill		201	Ambient, Maytag freezer		10	
Ambient, walk-in cooler		31	Ambient, walk-in freezer		0	
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NOTE	Temperatures, continued, in degrees Fahrenheit: Hot hold: mashed potatoes 158; gravy 197; baked potatoes 177; marinara sauce 156; vegetable soup 170; chicken soup 142 Fryer prep table: ambient 32; beef 39; pork 38; tomatoes 38;					TVD
7-204.11	The chlorine concentration in the sanitizer solution in the spray bottle stored on the dish cart by the sandwich prep cooler was greater than 200 ppm. Chlorine concentration shall be between 50 and 100 ppm in sanitizer solutions. Please use test strips to ensure concentration of chlorine is correct in sanitizer solutions.				10/19/15	
3-501.17A	Foods held in the fryer prep table were marked with the date of preparation or opening. Ready-to-eat, potentially hazardous food that is kept for more than 24 hours shall be labeled with the date of disposition, which is the day of opening or preparation plus an additional six days. Please label with the date of disposition.				10/19/15	
6-501.111	A juvenile, live roach was seen on the wall behind the mechanical dish washer. There shall be no evidence of pests. Please begin an approved method of pest control.				10/23/15	
3-302.11A	Fish was stored above hash browns in the walk-in freezer. Food shall be stored to prevent cross contamination. Please store raw food below ready-to-eat foods (including produce intended to be cooked).				10/19/15	
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4-501.11B	The inner lining of one of the lids on the sandwich prep cooler was no longer attached on one side. Equipment shall be maintained in good repair. Please repair or replace.				10/23/15	TVD
4-501.11B	The lid for one of the hot hold units was broken. Equipment shall be maintained in good condition. Please repair or replace lid.				10/23/15	
5-205.15B	The handle on the cold side of the sprayer at the dish wash area was broken. Plumbing shall be maintained in good repair. Please repair.				10/23/15	
4-501.11A	The plastic curtain on the intake side of the mechanical dish machine was missing. Equipment shall be maintained in good repair. Please replace curtain.				10/23/15	
6-501.11	Damage and debris were observed on the wall behind the mechanical dish machine, exposing raw wood. Walls exposed to moisture shall be smooth and nonabsorbent. Please repair and clean wall.				10/23/15	
6-501.12A	Accumulation of debris observed behind grease trap and under equipment in the warewashing area. Physical facilities shall be kept clean. Please clean as often as needed to keep clean.				10/23/15	
4-601.11C	Accumulation of debris on the blades, grate, housing, and cord of the wall mounted fan above the 2-vat prep sink. Please clean as often as needed to keep clean.				10/23/15	
4-601.11C	Debris and grease observed on trays stored inside the HotLogix hot hold cabinet. Please wash, rinse, and sanitize trays after use.				10/23/15	
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ESTABLISHMENT NAME Spokes Pub & Grill / Courtyard Cafe		ADDRESS 1627 West Columbia		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Ambient, hot hold cabinet		TEMP. in ° F 150	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A	One brown beverage Cambro cabinet was observed with liquid on the inside. Please wash, rinse, sanitize, and air dry after use.	10/19/15	T-D
4-601.11A	Mold observed above the condenser area in the ice maker in the Courtyard Cafe. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	10/21/15	I

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4-901.11A	Some of the metal pans stored on the rack across from the hot hold cabinet were wet nested. Equipment shall be air dried after cleaning. Please allow complete air drying before storing nested.	10/19/15	T-D
5-203.13	There was no hot water at the mop sink in the mechanical room. Service sinks shall have hot (100F minimum) and cold running water. Please repair to supply sink with hot water.	10/23/15	
6-501.18	Accumulation of debris on all surfaces of the mop sink in the mechanical room. Sinks shall be kept clean. Please clean after use.	10/23/15	
6-501.12A	Accumulation of splash on wall around mop sink. Please clean as often as needed to keep clean.	10/23/15	
6-501.11	Damage observed on the wall where cleaning tools are hung in the mop/mechanical room. Please repair to make wall smooth, nonabsorbent and	10/23/15	
4-903.11A	Linens were observed on the floor in the catering closet. Please store clean linens at least six inches off the floor.	10/19/15	
4-903.11A	Single-use cups were stored in a crate on the floor beneath a table in the Courtyard cafe. Please store single-use items at least six inches off the floor.	10/19/15	

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