



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

TIME IN	10:17am	TIME OUT	3:50pm
DATE	3-22-17	PAGE	1 of 6

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 and Grill		OWNER: Scott Enterprises		PERSON IN CHARGE: Kathy Barbee	
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 _____					
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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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/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		
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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    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    N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT    N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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	✓			<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT    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		
	<b>Protection from Contamination</b>				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 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		
		<b>Food Temperature Control</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 type="checkbox"/>	<input checked="" 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 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 Kathy Barbee		Date: March 22, 2017	
Inspector: <i>John Wiseman</i>	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 4-11-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Spokes Pub and Grill	ADDRESS 1627 West Columbia	CITY /ZIP Farmington, 63640
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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.**

Code Reference	<p><b>TEMPERATURES F</b></p> <p>Sandwich prep cooler amb = 38</p> <p>Cold Hold: tomato = 40, ham = 41, cheese = 41, mixed cooked veg = 36, turkey = 41</p> <p>Hot Hold: cheese soup = 157, chili = 152, mashed potatoes = 157</p> <p>Fryer side cooler amb = 56 at 10:30am, adjusted at 11:00am, temp at 1:00pm = 50</p> <p>Foods in the Fryer side cooler:tomato = 54, sour cream = 55, lunch meat = 58, chicken wings = 58</p> <p>Chicken breast from grill = 199</p> <p>Maytag freezer = 0</p> <p>Walk-in cooler amb = 38</p> <p>Walk-in freezer = 0</p> <p>True cooler at server line = 40</p> <p>Salad cooler at server line = 40</p> <p>Wine/beer cooler #1 at bar = 36</p> <p>Wine/beer cooler 32 at bar = 36</p> <p>Mini cooler at bar = 40</p>	Correct by (date)	Initial <i>KH</i>
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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.**

4-204.112	A thermometer was not present in the sandwich cooler at initial inspection. Two thermometers were subsequently placed in the cooler; both were inaccurate. Mechanically refrigerated food storage units shall be furnished with a temperature measuring device conspicuously located and accurate to within two degrees F. Place accurate thermometers in all refrigerators and freezers and in a location that is easily observed.	4-11-17	<i>KSB</i>
3-304.14	Dry and wet wiping cloths were observed at various locations throughout the facility. Dry wiping cloths may not be repeatedly used. Wet wiping cloths must be stored in an appropriate chemical sanitizer between uses. Store wet wiping cloths in the sanitizer bucket and do not reuse dry wiping cloths.		
3-302.12	Unlabeled squeeze bottles of oil and water were observed in use at the grill area. Foods not readily identifiable shall be marked with the common name of the food. Please label these bottles.		
4-601.11C	An accumulation of water was observed in the bottom of the sandwich prep cooler. Non-food contact surfaces shall be kept clean. Please clean the water from the cooler and repair the source of the dripping.		
3-304.12C	A pizza peel was observed stored on top of the pizza oven with was covered by a heavy layer of dust. In use food utensils shall be stored on a clean surface. Please clean the top of the pizza oven and store the peel on a cleaned, sanitized surface.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Kathy Barbee</i>	Kathy Barbee	Date: March 22, 2017
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4-11-17



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ESTABLISHMENT NAME Spokes Pub and Grill		ADDRESS 1627 West Columbia		CITY /ZIP Farmington, 63640	
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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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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7-201.11	A bottle of ibuprophen was observed stored on the shelf above the sandwich prep cooler. Toxic materials shall be stored where they cannot contaminate food. Store all chemicals and pharmaceuticals away from food prep and storage area.	3-25-17	KB
4-501.114	The chlorine sanitizer in use in the kitchen was observed at a concentration greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. Prepare sanitizers at correct concentrations and check them with an appropriate test kit or strips.		
7-102.11	An unlabeled spray bottle was observed on a lower shelf in the kitchen. This material was identified as soapy water. Working containers of toxic materials shall be labeled with the common name of the material. COS by labeling the material.	COS	
3-501.18A	Cooked pasta stored in the sandwich cooler was observed to be past the discard date. Potentially hazardous foods past their discard date shall be discarded. COS by discarding the food.	COS	
3-501.17A	A discard date was not observed on slaw and gyro meat stored in the sandwich cooler. Potentially hazardous foods stored refrigerated shall be marked with a day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking the food with a discard date.	COS	
4-601.11A	An accumulation of dried food debris was observed on the Hobart slicer in the prep kitchen. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the slicer.		

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3-302.12	An unlabeled container of flour was observed stored on top of the Maytag freezer in the kitchen. Foods that are not in their original packaging and that are not readily identifiable shall be marked with the common name of the food. Please label all foods not in their original packaging with the name of the food.	4-11-17	KB
3-501.16B	The ambient temperature of the fryer side cooler in the kitchen was measured at 56F. Food temperatures within the cooler were: tomato = 54, sour cream = 55, lunch meat = 58, chicken wings = 58. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. All potentially hazardous foods in this unit were voluntarily discarded. Do not place potentially hazardous foods in this unit until it has been repaired and demonstrated to maintain food temperatures of 41F or less.		
4-601.11C 6-501.12B	An accumulation of grease, dirt and food debris was observed on table surfaces below cooking equipment in the kitchen. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas at a frequency that keeps them clean. A food employee was observed attempting to clean this area by flushing with water from a hose, applying cleaner, and scraping the debris loose with a squeegee. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing. This issue was discussed with the employee and the manager. COS	COS	

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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: 4-11-17	



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4-202.11A	Various pieces of plastic food equipment were observed on the clean storage rack in the prep kitchen. Multi-use food contact surfaces shall be free of cracks, breaks, pits or other damage that prevent adequate cleaning and sanitation. Remove all damaged equipment from service.	3-25-17	KVB	
7-201.11	A can of stainless steel cleaner and dish liquid was observed stored on the prep surface at the prep sink in the prep kitchen. This is an inappropriate area for storing cleaners. Toxic materials shall be stored so they cannot contaminate food, equipment and single use items. Please store all chemicals, including dish liquid, away from the food prep sink.			
3-501.17A	Various potentially hazardous foods stored in the walk-in cooler were marked with preparation dates, not discard dates. Dates of preparation are permitted as long as the discard date is marked on the food as well. Mark all ready to eat and potentially hazardous foods with a discard date.			
3-501.17A	A tray of corned beef stored in the walk-in cooler was not marked with a date of any kind. Potentially hazardous foods held refrigerated shall be marked with a discard date. COS by discarding the food.			COS
3-501.18A	Cooked pasta stored in the walk-in cooler was observed to be past the discard date. Potentially hazardous food that are past their discard dates shall be discarded. COS by discarding the pasta.			COS

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6-501.12A	A heavy accumulation of grease and food debris was observed on the floor below the fryers in the kitchen. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the floor in the kitchen.	4-11-17	KB	
6-501.14A	Most of the ceiling HVAC vents in the back of house area have some accumulation of dust and mildew. Intake and exhaust air vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the ceiling vents.			
6-202.11A	An unshielded fluorescent light bulb was observed installed above the stove in the prep kitchen. In areas of food preparation and storage, light bulbs shall be shielded or shatter resistant. Please shield the bulb.			
4-203.11A	The food thermometers available in the kitchen were checked for accuracy. Two of the three were inaccurate. COS by calibrating the thermometers.			COS
6-501.12A	A steel pan of bloody water was observed on a lower shelf in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. COS by removing the pan.			COS
3-305.11A	A container of chicken soup base was observed stored on the drainboards of the three compartment sink. Food shall be protected from sources of contamination. COS by removing the food.			COS
5-205.11B	Peroxide and brillo pads were stored on the hand wash sink in the ware washing area. Hand wash sinks shall be used for hand washing only. Remove these items from the sink.			4-11-17

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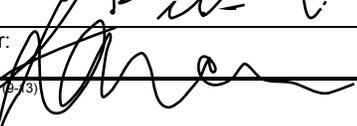
Person in Charge / Title:	Kathy Barbee	Date: March 22, 2017
Inspector:	John Wiseman	Telephone No. (573)431-1947   EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4-11-17



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3-302.11A	Raw beef was observed stored above fully cooked gyro meat and raw shrimp was observed stored above cookie dough in the walk-in freezer. Food shall be protected from cross contamination by storing raw animal foods away from ready to eat foods and other animal proteins with dissimilar cooking temperatures. Rearrange the food in the freezer to conform with food code storage requirements. Placards showing proper food storage were left with the kitchen staff during this inspection.			3-25-17	KB
2-301.14	Employees were observed donning new single use gloves without first washing their hands. Food employees shall wash their hand prior to donning new gloves. Gloves must be discarded and replaced if soiled or contaminated. Habitual use of single use gloves does not prevent contamination of food and food contact surfaces if the gloves are contaminated. Change gloves appropriately and as often as necessary.				
5-203.14A	The hand sprayer used for pre-rinsing equipment at the dishwasher was observed to hang below the drip edge of the drainboards. A plumbing system shall be installed to prevent backflow into the water supply. Replace the spring that suspends the sprayer so that the sprayer head is above the drip edge of the drainboards.				
7-201.11	Cleaning chemicals were observed stored above paper towels and toilet paper in the storage room. Toxic materials shall be located so they cannot contaminate single use items. Please store chemicals below the paper towels and toilet paper.				
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4-302.14	Test strips were not available for checking sanitizer concentrations. Please provide appropriate test strips for determining correct sanitizer strength.			4-11-17	KB

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4-601.11A	A pink slimy mold was observed growing on the drip edge of the black plastic deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. Remove the deflector and clean and sanitize.	3-25-17	KB
4-601.11A	An accumulation of debris was observed of the nozzle housing of the soda machine in the server line area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this area.		

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*Kathy Barbee*  
 Person in Charge / Title: Kathy Barbee Date: March 22, 2017

Inspector: *John Wiseman* Telephone No. (573)431-1947 EPHS No. 1507 Follow-up:  Yes  No  
 Follow-up Date: 4-11-17