



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

TIME IN DATE 4-13-16	8:50am	TIME OUT 11:10am
		PAGE 1 of 3

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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Stan J. Murphy Juvenile Detention Center	OWNER: 24th Judicial Circuit Court	PERSON IN CHARGE: Kristy Lands	
ADDRESS: 1322 Ste. Genevieve Ave.	ESTABLISHMENT NUMBER: 0843	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-756-5766	FAX: 573-756-5752	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input 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/C <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<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 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				The letter to the left of each item indicates that item's status at the time of the inspection.		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>		N/A = not applicable	N/O = not observed	
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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"/>		Pasteurized eggs used where required			<input type="checkbox"/> ✓		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input type="checkbox"/> ✓		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/> ✓		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input type="checkbox"/> ✓		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input type="checkbox"/> ✓		Utensils, Equipment and Vending		
<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"/>		Food properly labeled; original container			<input type="checkbox"/> ✓		Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input type="checkbox"/> ✓		Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input type="checkbox"/> ✓		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input type="checkbox"/> ✓		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/> ✓		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input type="checkbox"/> ✓		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input type="checkbox"/> ✓		Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/> ✓		Physical facilities installed, maintained, and clean		

Person in Charge /Title:

Kristy Lands

Date: April 13, 2016

Inspector:

John Wiseman

Telephone No.
(573)431-1947

EPHS No.
1507

Follow-up: Yes No

Follow-up Date: 4-27-16



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
Stan J. Murphy Juvenile Detention Center	1322 Ste. Genevieve Ave.	Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in cooler	32	Mini refrigerator (prep cooler)	40
GE freezer	10		
Whirlpool freezer	0		
GE chest freezer	18		
Frigidaire chest freezer	10		
Code Reference	PRIORITY ITEMS		Correct by (date)
	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.		Initial
3-302.11A 1	Raw beef was observed stored above ready to eat foods in the GE freezer located in the kitchen. Raw animal foods shall be stored away from and below ready to eat foods. COS by relocating the beef.		COS 
4-501.114	According to the kitchen manager, Chlorox wipes are occasionally used to clean food contact surfaces. Only approved sanitizing chemicals used at approved concentrations shall be used to sanitize food contact surfaces. COS by discussion.		COS
4-601.11A	Food residue was observed on the interior of a pot stored above the three compartment sink. Food contact surfaces shall be clean to sight and touch. COS by removing the pot to ware washing.		COS
3-501.17A	Dates of disposition were not observed on cut lettuce, lunch meat, and American cheese stored in the kitchen prep cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date not to exceed six days, by which time the food will be sold, consumed or discarded. COS by affixing discard dates to food.		COS
3-501.17A	Dates of disposition were not observed on tomato sauce in the walk-in cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date not to exceed six days, by which time the food will be sold, consumed or discarded. COS by affixing discard dates to food.		COS
Code Reference	CORE ITEMS		Correct by (date)
	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.		Initial
6-403.11B	Employee articles were observed stored atop clean kitchen equipment stored on a table adjacent to the kitchen hand wash sink. Employee items shall be stored where they cannot contaminate facility items. COS by relocating employee items.		COS 
4-302.14	Chlorine bleach is used as a food contact surface sanitizer in the facility three compartment sink. Sanitizer test strips were not available for use in determining correct sanitizer concentration. A test kit or device for measuring sanitizer concentrations in mg/L shall be used to ensure proper sanitizer concentration. Please obtain an appropriate test kit to determine correct sanitizer concentration.		4-27-16
4-101.19	A low wooden table in use for storing mechanical dishwasher trays and washer chemicals was observed to be damaged and deteriorating. Non-food contact surfaces that are exposed to splash, spillage, or food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. Please replace the table with one that is smooth and nonabsorbent.		
5-205.15B	A water leak was observed at the pressure regulator servicing the mechanical dishwasher. A plumbing system shall be maintained in good repair. Please repair the leak at this location.		
4-101.19	A cloth towel was observed in use as an absorbent surface below drying equipment atop the mechanical dishwasher. Non-food contact surfaces shall be smooth and nonabsorbent. Please remove the towel.		

EDUCATION PROVIDED OR COMMENTS

The heat sanitizing mechanical dishwasher thermal test label will be attached to the Health Center copy of the report.

Person in Charge / Title:

Kristy Lands

Date: April 13, 2016

Inspector:

John Wiseman

Telephone No. (573)431-1947
EPHS No. 1507

Follow-up: Yes No
Follow-up Date: 4-27-16



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ESTABLISHMENT NAME Stan J. Murphy Juvenile Detention Center	ADDRESS 1322 Ste. Genevieve Ave.	CITY / ZIP Farmington, 63640			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
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 2b	A zip-lock bag of raw chicken was stored atop and in contact with rolls of raw ground beef in the Frigidaire chest freezer in the dry storage room. Raw animal foods requiring higher cooking temperatures shall be stored away from and below raw animal foods requiring lower cooking temperatures. Please store the raw chickens separately and below raw beef.			4-16-16	KL
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
4-901.11A	Plastic food equipment was observed wet-nested in clean storage on the lower shelf of the kitchen prep table. After cleaning and sanitizing, equipment shall be air dried. Please air dry equipment prior to placing in storage.			4-27-16	KL
6-202.11A	An unshielded incandescent light bulb was observed within the walk-in cooler. In areas of food storage, light bulbs shall be shielded or shatter resistant. Please replace the bulb with a shatter resistant bulb.			4-27-16	
6-403.11A	Employee food was observed commingled with facility food in the walk-in cooler. Employee food shall be stored where it cannot contaminate facility food. COS by placing the employee food in a tray.			COS	
6-501.11	A damaged ceiling tile was observed in the laundry room. Physical facilities shall be maintained in good repair. Please replace the damaged ceiling tile.			4-27-16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:

Kristy Lands

Date: April 13, 2016

Inspector:

John Wiseman

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EPHS No. 1507

Follow-up: Yes No
Follow-up Date: 4-27-16