



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

TIME IN	9:45am	TIME OUT	12:55pm
DATE	12-6-16	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: Steak N Shake		OWNER: Insight Partners, Inc.		PERSON IN CHARGE: Butch Nelson	
ADDRESS: 796 Maple Valley Drive			ESTABLISHMENT NUMBER: 0009		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-760-0100		FAX: 573-760-0550	
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 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 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 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 OUT N/O 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 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN OUT N/O 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 OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	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 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		
		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		
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	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 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: Butch Nelson		Date: December 6, 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: 12-20-16	



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ESTABLISHMENT NAME Steak N Shake		ADDRESS 796 Maple Valley Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Grill cooler amb		38	Drive through reach-in cooler amb		36
Raw grd beef, burger from grill		41, 187	Fry box freezer		10
hot hold: chili, eggs, gravy		151,170,161	Milk from dispenser		38
Dressing tables: lettuce, cheese, tomato		39,29,33	Fountain freezer		8
Dressing table drawers		38	Fountain cooler		34

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	<p>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.</p>		
	<p>Temperatures cont. Server cooler amb = 40 Cottage cheese = 40 Tomato = 41 Slaw = Soup = 151 Chili = 140 Hot hold cabinet = 170 Gravy = 166 Hash browns = 164 Chili in kettle = 185 Walk-in cooler/freezer = 40, 0</p>		
3-202.15	A sharply creased can of chili was observed at the front service area. Food packaging shall be in good condition and protect the integrity of the contents. COS by discarding the chili.	COS	
7-201.11B	A bucket of sanitizer was observed stored on the prep surface above the prep-sink basin. Toxic materials shall be stored where contamination of food is prevented. COS by moving the sanitizer to a lower shelf.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	<p>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.</p>		
4-601.11C	An accumulation of food residue was observed on the underside of the shelf above the grill cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep clean.	12-20-16	
4-601.11C	An accumulation of food residue was observed inside the grill cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-501.11B	The door seal on the grill cooler was observed to be broken. Equipment components such as door seals shall be kept intact and adjusted according to manufacturer's specifications. Please replace damaged door seals.	12-20-16	
6-501.12A	Food and debris was observed on the floor below the cook line equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the equipment.		
4-501.11B	The seals of the refrigerated drawer below Dressing Table #1 were observed to be dirty and broken. Equipment components such as door seals shall be kept intact and adjusted according to manufacturer's specifications. Please replace damaged drawer seals.		
4-601.11C	An accumulation of grease and food debris was observed below the juncture of the grill area and the Dressing Table #2. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep clean.		

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	Food residue was observed on the interior of the food-prep sink into which cleaned lettuce was being placed. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, and sanitizing the prep-sink basins.	COS	B
4-601.11C	An accumulation of fetid water was observed below cutting boards stored on the shelf above the prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by removing the cutting boards to warewashing and cleaning the shelves.	COS	
4-202.11A	Damaged plastic food equipment was observed on the clean storage shelf in the warewashing area. Multi-use food contact surfaces shall be free of cracks, breaks, pits, inclusion and other conditions that adversely affect the cleaning and sanitation of equipment. Please inspect and replace all damaged plastic equipment. COS Observed equipment as indicated was discarded.	COS	

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4-601.11C	An accumulation of food debris was observed on the underside of the shelving above the Dressing Table #2. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep clean.	12-20-16	AK
6-202.11A	The shatter-resistant coating on the light bulbs installed above the drive-through warmer was observed to be peeling off of the bulbs. Light bulbs installed above food shall be fully shielded or otherwise shatter-resistant. Please replace the shatter-resistant bulbs.		
4-501.11B	The door seals of the Fry Box were observed to be dirty and broken. Equipment components such as door seals shall be kept intact and adjusted according to manufacturer's specifications. Please replace damaged door seals.	COS	
4-601.11C	An accumulation of food debris was observed inside the fountain freezer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the freezer.	12-20-16	
4-601.11C	Food splatters were observed on the underside of the shelving above the fountain area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep clean.	12-20-16	
6-501.12A	Dust and food debris was observed on shelving throughout the kitchen and warewashing areas. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean shelving and horizontal surfaces as needed.		

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4-601.11C	Food residue was observed on the doors and door handles of the fountain refrigerator. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.	12-20-16	
4-501.11B	The door seals of the fountain refrigerator were observed to be damaged. Equipment components such as door seals shall be kept intact and adjusted according to manufacturer's specifications. Please replace damaged door seals.		
4-601.11C	An accumulation of water and food debris was observed in the basin surrounding the chili kettle. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
4-601.11C	An accumulation of food residue was observed on the underside of shelving above the prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
6-501.12A	Food residue and debris was observed on the underside of drain boards and on fixtures and equipment in the warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the walls, shelves, drainboards, fixtures and equipment in this area.		
4-601.11C	An accumulation of debris was observed on the open wire meat storage shelving in the walk-in cooler. Please clean and disinfect this shelving.		

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