



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

TIME IN	9:32am	TIME OUT	12:55pm
DATE	3-30-16	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: Tommy Pollite	
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 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 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 checked="" type="checkbox"/> 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 <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 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. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<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 type="checkbox"/>	<input checked="" 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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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					Physical Facilities		
<input type="checkbox"/>	<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 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 type="checkbox"/>	<input checked="" 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: Tommy Pollite		Date: March 30, 2016	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: Follow-up Date: 4-15-16		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



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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
Fry freezer		22	Grill cooler amb		36
Dress table #1 amb cooler		38	Raw ground beef		40
Dress table drawer		38	Hot hold: eggs, gravy		140, 168
Dress table #1 cold hold:			sausage, chili		148, 146
lettuce, tomato		40, 42	Burger from grill		198

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.**

4-601.11A	Temperatures continued: Shake station freezer = 20 Glass freezer at shake station = 20 Salad bar cooler = 38 Cold hold: tomato=42, lettuce=42, cottage cheese=37, shredded cheese=38 hot held: chili=149, soup=175 heating cabinet=140 Chili kettle=196 Dress table #2 amb = 38 Walk-in cooler = 40 Walk-in freezer = 18		
4-601.11A	An accumulation of food residue was observed on the upper interior surfaces of the microwaves located at the dress tables. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the oven interiors.	COS	FD
4-601.11A	Food residue was observed on clean utensils in storage in the prep area. Food contact surfaces shall be clean to sight and touch. COS by removing the soiled items to the warewashing area.	COS	

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.**

4-601.11C	An accumulation of grease and food residue was observed on the table surface below the grill. 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.	4-15-16	XP
6-202.15A 3	A gap was observed around the drive-up windows. The outer openings of a food establishment shall be protected against the entry of insects and pests by use of self-closing, tight-fitting doors. Please repair the gaps at the drive-up window.		
6-501.12A	Grease, dirt and debris was observed on the floor below the beverage station at the drive-up window area. Physical facilities shall be cleaned as often as necessary to keep clean.		
4-903.11A 2	Food residue was observed on single service items stored below work surfaces in the drive-up area. Single service items shall be stored where they are not exposed to splash, dust, or other contaminants. COS by discarding contaminated items and covering the single service equipment.	COS	
4-601.11C	Food residue observed on the shelving of the milk dispenser at the shake station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the shelving and surrounding area.	4-15-16	
4-601.11C	Food residue was observed on the glass freezer and door seals of the glass freezer at the shake station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning these surfaces.	COS	

EDUCATION PROVIDED OR COMMENTS

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

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4-602.11A 3	Food residue was observed on the interior surfaces of the prep sink used to prepare cut lettuce. Equipment food contact surfaces and utensils shall be cleaned between uses with raw fruits and vegetables and with potentially hazardous foods. COS by washing, rinsing and sanitizing the sink interior.	COS	AD
4-601.11A	Mold was observed on the nozzle housing of the soda fountains located in the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	4-3-16	

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6-501.12A	Food residue, mold, and debris was observed on the underside of the ware washing pass-through canopy. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area to sight and touch.	4-15-16	TP
6-501.12A	An accumulation of food residue and debris was observed below the shake station area. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning this area.	COS	
6-501.12A	An accumulation of moisture, mold, and debris was observed on the floor below the ice machine. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean and sanitized this area as often as necessary to discourage mold growth.	4-15-16	
4-901.11A	Cleaned plasticware was observed wet-nested in the clean storage shelving. After cleaning and sanitizing, equipment and utensils shall be air dried before being placed in storage. COS by removing equipment to warewashing.	COS	
6-202.15A 3	Daylight was observed at the bottom, right side of the rear entry door. The outer openings of a food establishment shall be protected against the entry of insects and pests by use of solid, self-closing, tight-fitting doors. Please repair the gap at this location.	4-15-16	
3-305.11A 2	Buckets of dry seasoning were observed in storage without sufficient protection from contamination. Food shall be protected from contamination. COD by storing the food in different containers.	COS	

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

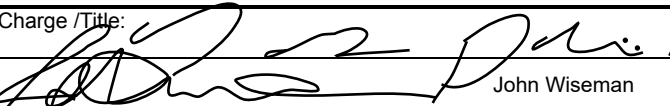

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6-501.11A	Stained and damaged ceiling tiles were observed at various locations in the facility. Physical facilities shall be maintained in good repair. Please replace stained or damaged ceiling tiles and continue to monitor for leaks.	4-15-16	
5-501.115	The facility dumpster enclosure was observed to have an excessive accumulation of grease in the area. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean. Please clean the dumpster enclosure to reduce attractant and harborage conditions for insects and rodents.		TA

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