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

TIME IN 12:32pm	TIME OUT 2:30pm
DATE 6-9-15	PAGE 1 of 2

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: Stix & Steins	OWNER: Jeff Aubuchon and Larry Davis		PERSON IN CHARGE: Matt Duncan
ADDRESS: 805 Valley Creek Drive		ESTABLISHMENT NUMBER: 0233	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-3636	FAX: na	P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
■ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN ✓OUT N/A	Food separated and protected	✓	
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized		
✓IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
IN OUT ✓N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
✓IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O ✓N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
✓IN OUT N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
IN ✓OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
	✓	Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display	✓	
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
	✓	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Matt Duncan			Date: June 9, 2015
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: ☑ Yes ☐ No Follow-up Date: 6-23-15

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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Stix & Steins	805 Valley Creek Drive	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
True 2-door freezer	0	GE chest freezer	0
True prep cooler	40	Burger from grill	182
cold hold: cheese, tomato, lettuce	42,42,42	Bar area upright freezer	0
marinara, hard boiled eggs	41,42	Kenmore mini-fridge(no PHFs, liquor only)	60
Walk-in cooler	34		

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	Raw shell eggs were observed stored above fruit in the walk-in cooler. Foods shall be protected from cross-contamination by arranging each type of food in equipment so that cross-contamination of one type with another is prevented. COS by moving the eggs to the lowest shelf.	COS	MD
7-202.11A	Two spray containers of weed killer were observed in the utility room containing the mop sink, GE chest freezer, single use items and HVAC unit. Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment. Please remove these items from the premises.	6-12-15	
7-201.11B	Spray bottles of sanitizer were observed stored hanging on a cart over clean napkins and artificial sweetener. Poisonous materials shall be stored so they cannot contaminate food, equipment, utensils, and single service articles. COS by moving sanitizers to a different location.	COS	
4-601.11A	Food residue was observed on the inner walls of the ice bin in the bar area. Food contact surfaces shall be clean to sight and touch. Please empty of ice, wash, rinse, sanitize, and air dry prior to returning to service.	6-12-15	
4-601.11A	Mold was observed on the inner surfaces of the Manitowoc ice machine in the bar area. Food contact surfaces shall be clean to sight and touch. Please empty of ice, wash, rinse, sanitize, and air dry prior to returning to service.		

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
4-101.19	Aluminum foil was observed covering the lower shelf of the grill table in the kitchen. Non-food contact surfaces of equipment that are exposed to slpash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbant, and smooth material. Please remove the aluminum foil.	6-23-15	
3-305.11A	A case of ham was observed stored on the floor in the walk-in cooler. Food shall be protected from contamination by storing at least six inches off of the floor. COS by moving ham off of the floor.	COS	MD
6-202.15A	Daylight was observed at the right side of the rear entry door. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of a solid, self-closing, tight-fitting door. Please repair the gap.	6-23-15	
6-501.12A	Dirt and grease were observed on the kitchen floor, especially below equipment. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the kitchen floor.		
6-202.15A	Daylight was observed at the bottom of the north entry door. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of a solid, self-closing, tight-fitting door. Please repair the gap.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: ☑ Yes ☐ No Follow-up Date: 6-23-15