



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

TIME IN	11:15 am	TIME OUT	1:44 pm
DATE	March 3, 2016	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 CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Stix & Steins	OWNER: Jeff Aubochon 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: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study		
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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<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/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>		Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
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 type="checkbox"/>	<input checked="" 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"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in charge / title: <i>Matt Duncan</i>	Matt Duncan	Date:	March 3, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	March 18, 2016



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Stix & Steins		ADDRESS 805 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, True 2-door freezer		12	Ambient, prep cooler, bottom		39
Ambient, walk-in cooler		36	Chicken wings, deep fryer		201,212,208,201
Hamburgers, grill (2)		173, 174	Ambient, under bar cooler		41
Ambient, glass door freezer		0			

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
NOTE	Temperatures, continued, in degrees Fahrenheit: Walk-in cooler: cut lettuce 37, raw chicken 35, raw eggs 38, cooked eggs 33, cooked turkey 34, ham 35, raw hamburger balls 36 Prep table, top: cut tomatoes 37, cheese 39, cooked eggs 37. Prep table, bottom: cut tomatoes 42		MD
4-601.11A	The cutting board on the prep table was stained and deeply grooved. Food contact surfaces shall be clean to sight and touch and free of imperfections. Please invert, refinish, or replace cutting board.	3/18/16	
3-302.11A	Raw beef was stored above fully-cooked foods in the 2-door True freezer. Foods shall be stored to prevent cross-contamination. Please store raw foods below or separated from fully-cooked foods. CORRECTED ON SITE by placing raw beef below fully cooked foods.	COS	
4-601.11A	Debris observed on the meat/cheese slicer. Please dismantle the unit after use, wash, rinse, sanitize, and air dry. Cover with a food-grade plastic to protect the slicer from debris during storage.	3/4/16	
4-601.11A	Food splatters observed on the inside of the microwave. Please wash, rinse, and sanitize food contact surfaces a minimum of every four hours, more often if needed to keep clean.	3/3/16	
4-601.11A	The coffee decanter was stained. Please wash, rinse, and sanitize carafes when empty.	3/3/16	
3-603.11B	The menus contained a reminder, but no disclosures. Disclosure shall identify the food that may be served raw or undercooked by asterisking them to a footnote that reminds consumers of the increased risk of foodborne illness from eating raw or undercooked animal foods. Please include disclosures on all food that may be served or contain raw or undercooked animal ingredients.	3/18/16	

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
4-601.11B	Accumulation of baked-on food debris observed on the inside and outside surfaces of the pizza oven. Baking equipment shall be kept free of encrusted food debris. Please clean all surfaces as often as needed to keep clean.	3/18/16	MD
4-601.11B	Accumulation of food debris and grease observed on the inside and outside surfaces of the stove (range and oven). Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of stove as often as needed to keep clean.	3/18/16	
4-601.11C	Accumulation of grease and debris observed on the table below the flat grill and flame grill. Please clean as often as needed to keep clean.	3/18/16	
6-501.12A	Accumulation of trash and other debris on the floor beneath the table holding the meat/cheese slicer. Physical facilities shall be kept clean. Please clean floor under all equipment.	3/18/16	
4-601.11B	Accumulation of baked on debris observed on all surfaces of the panini press. Please clean as often as needed to keep clean.	3/18/16	
5-205.15B	One faucet of the 3-vat sink was dripping, and there was a leak beneath the sink. Plumbing shall be maintained in good repair. Please repair both leaks.	3/18/16	
4-101.19	Raw chicken wings were draining in a sieve placed in a cardboard box in the walk-in cooler. The box was observed heavily soiled. Nonfood contact surfaces that require frequent cleaning shall be made of a smooth, nonabsorbent material. Please use equipment for food preparation that is cleanable.	3/3/16	
3-304.12B	A single-use condiment cup was stored in the container of sugar. In-use utensils shall have a handle that is stored above the surface of the food. Please dispose of condiment cup and use only cleanable utensils with a handle that is stored above the surface of the food to prevent contamination of sugar from hands.	3/3/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Matt Duncan</i> Matt Duncan		Date: March 3, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 18, 2016



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4-702.11	There was no chlorine detected in the sanitizing solution in the bar sink. Food contact surfaces shall be sanitized with chlorine between 50 and 100 ppm. Please use test strips to ensure chlorine is at correct concentration in sanitizer solutions. CORRECTED ON SITE by remaking solution to 100 ppm chlorine.	COS	M.D.
4-601.11A	Mold and debris observed in the nozzles and nozzle holders of both nozzle dispensers in the bar. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize nozzles and holders daily.	3/3/16	
4-601.11A	Mold observed on the inside surfaces of the ice maker. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	3/4/16	

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6-501.12A	Accumulation of debris observed on the pipes, wall, and floor beneath the 3-vat sink. Please clean as often as needed to keep clean.	3/18/16	M.D.
4-601.11C	Excessive accumulation of debris observed on the all surfaces of the mop bucket. Please clean after each use.	3/18/16	
6-501.14A	Accumulation of debris and grease on the portable fan stored on the chest freezer. Ventilation systems shall be kept clean. Please clean blades and all surfaces of fan.	3/18/16	
4-903.11A	Glasses were stored inverted on frost in the under-counter bar Kenmore freezer. Food contact surfaces shall be protected from contamination. Please keep freezer defrosted.	3/6/16	
4-904.11A	Single-use forks were stored handles down in a cup in the bar. Utensils shall be stored handles up to prevent contamination of food contact surfaces when retrieving. Please invert utensils.	3/3/16	
3-305.11A	There was no lid to cover the ice stored in the bar ice bin. Food shall be protected from contamination during storage. Please keep ice covered. CORRECTED ON SITE by replacing lid.	COS	
4-501.11A	Cardboard was used as a lid to cover the ice on the ice maker in the bar. Nonfood contact surfaces requiring frequent cleaning shall be smooth and nonabsorbent, and equipment shall be maintained in good condition. Please replace lid. NOTE: a replacement lid has been received but not yet installed.	3/18/16	
3-501.13	According to cook, food may occasionally be thawed in the microwave, then placed in the walk-in cooler. Food may be thawed in a microwave only if it is immediately cooked after thawing. Please thaw by submersing food under cold running water, in a refrigerator, as part of the cooking process, or in a microwave if immediately cooked. CORRECTED ON SITE by discussion of rule with cook.	COS	

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