



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

TIME IN	8:00 am	TIME OUT	12:05 pm
DATE	March 20, 2017	PAGE	1 of 5

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: The Factory Diner		OWNER: Mehmet and Valerie Memis		PERSON IN CHARGE: Mehmet Memis	
ADDRESS: 200 West First Street			ESTABLISHMENT NUMBER: 4644		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)760-0208		FAX: none	
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"/> IN <input checked="" type="checkbox"/> QVT	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <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/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> IN <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input checked="" type="checkbox"/>			Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input 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"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> IN <input 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 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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	<input checked="" type="checkbox"/>	
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input 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"/>	<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 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<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	<input checked="" type="checkbox"/>	

Person in Charge /Title: <i>Mehmet Memis</i>		Mehmet Memis		Date: March 20, 2017	
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 24, 2017	



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

ESTABLISHMENT NAME The Factory Diner		ADDRESS 200 West First Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Scrambled eggs, stovetop		185	Crosby refrigerator/freezer, ambient		30/8
Raw shell egg, countertop		54	McCall cooler: ambient, corned beef		39, 40
Beaten raw eggs, on ice		42	Pie cooler: ambient, chocolate pie		40, 40
Gravy, hot hold		154	Ambient, Kenmore freezer, storeroom		0
Coca Cola cooler, dining room, ambient		38	Ambient, Kenmore elite freezer, storeroom		9

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.		
NOTE	TEMPERATURES, continued, in degrees Fahrenheit: 2-door prep cooler: top - sliced tomatoes 46, sausage 38; bottom - ambient 42, lettuce 41, sausage 42 3-door prep cooler: top - sausage 37, 32, gyro meat 37; bottom - ambient 40, raw hamburger 40		
2-101.11A 2-102.11	Upon arrival, there was no person in charge. There shall be a person in charge who is present at the food establishment at all times during operation, and the person in charge shall demonstrate knowledge of foodborne disease prevention and requirements of the Missouri Food Code. Please train staff on food safety and appoint someone in charge at all times. COS by staff phoning Mr. Memis who arrived at approximately 8:15 am, then left at about 8:40 am after putting a cook in charge. He returned about 10:00 am.	COS	
2-301.14H	Cooks were observed not washing hands before putting on clean pair of gloves. COS by explaining to staff when handwashing is required, and cooks washing hands.	COS	
3-301.11B	A cook touched with bare grated cheese that was placed on top of an omelet. Bare hands shall not touch ready-to-eat food. Please use utensils or gloves before touching ready-to-eat food. CORRECTED ON SITE by discarding omelet and explaining to staff when gloves, utensils, or deli tissue use is required.	COS	
3-501.16A	Raw shell eggs on table, had internal temperature of 54F. Shell eggs shall be held at 45F or lower. Please remove fewer eggs at a time, and replace when not in use. COS placing in fridge.	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.		
3-304.14	Wet wiping cloths and soiled dry cloths were stored on work surfaces. Wet wiping cloths shall be stored in sanitizer solution between uses, and wiping cloths (dry or wet) shall be placed in laundry when soiled. Please store cloths correctly. COS by placing in sanitizer, discussion	COS	
4-501.11B	The right side door of the 2-door prep cooler was left ajar while working; the ambient temperature on the right side of the cooler was approximately 5 degrees warmer than on the left side. Also, the Crosley freezer door would not fully close; the breaded food held on the top shelf felt soft, indicating defrosting. NOTE: Mr. Memis was able to get the door to shut correctly. Please ensure staff keep cooler doors and lids closed when not retrieving food. COS	COS	
4-601.11A	An accumulation of spilled food was observed on the lower shelf of the 3-door prep cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean insides of coolers as often as needed to keep clean. COs by cleaning	COS	
3-302.12	A squeeze bottle of clear liquid, stored on wall shelf by Ansal fire suppression, was not labeled. Staff identified it as water. Working containers of food that is not easily identified shall be labeled with the name of the food. Please label bottle. COS by labeling	COS	
4-601.11C	Accumulation of grease observed on the wall shelf by the Ansal fire suppression case, and on the fire suppression case. Please clean shelf, items on the shelf, and casing around fire suppression unit. COS by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector:		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 24, 2017



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Ambient, Crosley freezer, storeroom		5	Walk-in cooler: ambient, raw hamburger		40, 43
Ambient, walk-in freezer		2			

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2-401.11A	Staff were drinking from opened cans and coffee holders while working, and storing them on shelves holding clean equipment and single-use items. Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, and unwrapped single-service items cannot occur. The exception is that a food employee may drink from a closed beverage container (lidded with straw) if the container is handled and stored to prevent contamination of employee's hands, the container, and food/food-related items. COS by discussion with staff and putting beverages in lidded containers	COS	
4-601.11A	Frying pans stored inside the Radiance ovens were dirty. According to staff, the frying pans are cleaned before using. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize pans after use before storing. COS by taking to sink for cleaning.	COS	
4-202.11A	One small frying pan, stored inside the Radiance oven, had the non-stick coating deteriorating. Food contact surfaces shall be free of imperfections. Please discard frying pan. COS by discardin	COS	
3-501.17A and B	Food held in the coolers were not date marked for disposition. Potentially hazardous food that is (a) ready-to-eat; (b) prepared on site, or opened if commercially prepared; and (c) held for more than 24 hours shall be labeled with the date of disposition, which is the date of opening or preparation plus an additional six days. Potentially hazardous food to be labeled includes (a) ready-to-eat meats, fish, poultry, eggs; (b) all cooked produce; (c) raw, cut tomatoes, leafy greens, and melons; and (d) soft and semi-soft cheeses. Please label all foods requiring a disposition date.	COS	

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4-601.11C	Accumulation of debris on the inside of the Radiance ovens. Please clean insides of ovens and area below ovens as often as needed to keep clean.	3/24/17	
6-101.11A	Cardboard was used to collect grease below the grill. The cardboard was heavily soiled. Also, aluminum foil was used to line shelves; the foil was soiled. Surfaces that require frequent cleaning or exposed to moisture shall be smooth and nonabsorbent. If cardboard or liners or used, they must be discarded at least daily and the underlying surfaces cleaned. COS removing	COS	
4-601.11C	Accumulation of debris observed on the wire shelf next to the stove, and the shelf below the waffle maker. Please clean shelves as often as needed to keep clean. COS by cleaning	COS	
4-601.11C	The top door seal on the Crosby refrigerator was torn, and debris was in the creases.		
4-501.11B	Equipment seals shall be maintained in good condition, and kept clean. Please replace seal.		
4-904.11A	Spoons, held in an open container on top of the Crosley refrigerator, were stored with their handles down. Utensils shall be stored with their handles up and protected while in storage. COS	COS	
4-903.11A	by removing spoons with handles down, placing utensils in clean container, and placing plastic wrap over container.		
3-304.13	Partially-cooked bacon was drained on cloth towels before being wrapped and placed in the cooler. Linens and napkins may not be used in contact with food unless they are used to line a container for service of foods and the linens and napkins are replaced each time the container is refilled for a new customer. Please do not place bacon on cloth towels. COS by discussion	COS	

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4-501.114 A	The chlorine concentration in the bucket of sanitizer, stored by the mechanical dishwasher, was greater than 200 ppm. Please use sanitizer test strips daily to ensure chlorine concentration is between 50 and 100 ppm in sanitizer solutions. To prepare, mix 1/2 to 1 teaspoon of regular, unscented household bleach per gallon of water. CORRECTED ON SITE by remaking solution to 100 ppm and discussion with staff on using test strips.	COS	
4-601.11A	An in-use spoon, held on top of the lid of a bulk container of cinnamon sugar, was soiled. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitizer in-use utensils when soiled. COS by moving spoon to sink for cleaning.	COS	
3-501.13C 3-501.16A	A plate of pre-cooked sausage was in the Panasonic microwave. According to employee, the food was placed in the microwave for thawing, but then forgotten. Food may be thawed in a microwave but shall be cooked immediately after thawing. COS by discarding sausage.	COS	
4-501.114 A	A container of sanitizer in the dining room had the chlorine concentration greater than 200 ppm. Please use test strips to ensure chlorine is between 50 and 100 ppm. COS by remaking.	COS	
7-102.11	A spray bottle of blue liquid, stored on top of the water heater, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottle. COS by labeling	COS	
4-601.11A	Mold observed on the deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, air dry all inside surfaces before returning to service.	3/21/17	

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4-601.11C	Accumulation of debris observed on the shelves inside the McCall cooler. Please clean shelves as often as needed to keep clean. COS by cleaning	COS	
4-501.14C	Accumulation of debris on the inside surfaces of the mechanical warewash machine, and the water in the drain basket was dirty. Warewash machines shall be cleaned a minimum of daily. Please clean machine and catch basket at least daily, more often if needed to keep clean.	3/21/17	
4-903.11A	The mechanical warewash machine dish racks were dirty. Clean equipment shall be protected from contamination. Please clean all surfaces of racks as often as needed to keep clean.	3/24/17	
4-901.11A	Some of the red glasses, stored by soda dispenser, were wet nested. Equipment and utensils shall be air dried before storing nested. Please reclean all wet glasses and air dry. COS reclean	COS	
6-501.112	A dead roach was found in side the Manitowak ice maker in the dining room. This machine is nonfunctional and empty. Nonfunctioning equipment shall be repaired or removed. Please clean inside of machine, and remove from facility or repair. COS by cleaning	COS	
4-204.112 A	A thermometer was not found inside the pie display cooler. Please place an accurate thermometer in an easy-to-read location in the warmest part of this unit. COS by installing thermo	COS	
3-304.12B	The handle of the ice scoop was stored in contact with the ice inside the ice maker. In-use utensils shall be stored with the handle above the surface of the food. Please store scoop in holder. COS by placing scoop in holder and discussion with staff	COS	

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

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4-202.11A	The ice scoop was cracked. Food contact surfaces shall be free of breaks. Please discard scoop. COS by discarding scoop	COS	
4-601.11A	Debris observed on several of the high chairs. High chairs are considered food-contact surfaces and shall be washed, rinsed, and sanitized after each use. Please clean and sanitize high chairs. COS by cleaning and sanitizing	COS	
BACK STORAGE/FREEZER AREAS			
4-601.11A	Dried debris observed on the meat slicer. Please dismantle, wash, rinse, and sanitize slicer after use and before storing. CORRECTED ON SITE by cleaning and sanitizing	COS	
4-601.11A	Debris observed on one mandolin cutter. Please clean and sanitize after use. COS by discarding mandolin cutters.	COS	
7-102.11	Two spray bottles containing a clear liquid, stored hanging on a shelf in the chemical room, were not labeled. Please label with the common name of the contents. COS by labeling	COS	

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4-601.11C	The outside bottom surface of the ice bucket was dirty. Please clean and sanitize ice bucket daily. COS by cleaning	COS		
6-501.12A	Accumulation of debris observed beneath the ice maker in the store room. Physical facility shall be clean. Please clean under ice maker. COS by cleaning	COS		
BACK STORAGE/FREEZER AREAS				
6-501.110 B	Jackets were stored on top of bag-in-boxes and on top of freezers. Employees shall store personal items in an area where contamination of equipment, food, single-use items, and clean linens cannot be contaminated. Please store employee clothing in a designated area where these items cannot be contaminated. COS by moving to rack	COS		
4-601.11C	Food debris observed on the door shelves of the Kenmore Elite freezer. Please clean shelves. COS by cleaning	COS		
4-601.11C	The table holding the meat slicer was sticky to touch. Please clean and sanitize table after use. COS by cleaning	COS		
4-903.11A	A box of single-use clamshells were stored on the floor. Single use items shall be stored a minimum of six inches off the floor. Please elevate box off floor. COS by elevating	COS		

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