



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

TIME IN	10:40 am	TIME OUT	2:16 pm
DATE	Nov. 24, 2015	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 Salted Duck	OWNER: Matthew Grisham	PERSON IN CHARGE: L. J. Kistner
ADDRESS: 200 West First Street	ESTABLISHMENT NUMBER: 4755	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)664-1030	FAX: (573)664-1030
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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		
	<b>Employee Health</b>			<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		
	<b>Good Hygienic Practices</b>			<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 <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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		
	<b>Protection from Contamination</b>						
<input type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT N/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<input type="checkbox"/>	<input checked="" 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					<b>Utensils, Equipment and Vending</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 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: <i>L. J. Kistner</i>	Date: November 24, 2015
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: Dec. 9, 2015



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME The Salted Duck		ADDRESS 200 West First Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, prep table, bottom		39	Cut lettuce, prep table top		45
Cut tomatoes, prep table, top		41	Cheese, prep table, top		40
Baked potatoes, walk-in cooler		42-46	Chicken wings, cooked, walk-in cooler		40
Ambient, walk-in cooler		40	Ambient, Frigidaire 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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	The cutting board on the prep table was deeply grooved and black in the grooves. Food contact surfaces shall be clean and smooth. Please resurface, invert, or replace cutting board.	11/30/15	[Handwritten Initials]
3-501.17A, B	Food held in the prep table, Kenmore refrigerator/freezer, Frigidaire freezer, and walk-in cooler lacked labeling for disposition. Potentially hazardous food that is prepared on site and held, or commercially prepared and opened, for more than 24 hours shall be labeled with the date of disposition, which is the date of preparation or opening plus an additional six days (seven days total).	11/25/15	
4-601.11A	Containers holding food on shelves and in coolers were dirty. Food contact surfaces shall be clean to sight and touch.	11/25/15	
3-302.11A	Raw meat was stored above ready-to-eat food in the prep cooler. Food shall be stored according to minimum cooking temperature: raw poultry and eggs on bottom, then ground meats, then whole muscle meats, then fish and seafood, then ready-to-eat and fully-cooked foods on top (including produced intended to be cooked). Please arrange food storage in this order.	11/24/15	
4-601.11A	The plastic container holding cooked potatoes in the Frigidaire freezer was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize containers after use.	11/25/15	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
6-501.14A	Accumulation of dust observed on the grate over the mechanical vent in the women's bathroom. Ventilation systems shall be maintained clean. Please clean as often as needed to keep clean.	12/9/15	[Handwritten Initials]
6-501.11	One sink in the women's bathroom was not securely attached to support. Facility shall be kept in good repair. Please attach and recaulk area between sink top and wall.		
6-501.11	Ceiling tiles observed stained in the women's bathroom. Facility shall be maintained in good condition. Please ensure there are no leaks, then either paint or replace the tiles.		
4-601.11C	Accumulation of debris on the inside top and bottom of the prep table. Nonfood contact surfaces shall be clean. Please clean all surfaces, including doors, seals, outside, inside.		
4-904.11B	Spoons stored in a plastic container on the top shelf of the prep table had the handles down. Utensils shall be stored handles up to prevent contamination upon retrieval. Please wash, rinse, sanitize utensils and store handles up.		
4-601.11C	Debris observed on the inside of the basket holding utensils on the prep table. Please wash, rinse, and sanitize utensil holder.		
4-501.11A	Pooled frozen liquid observed in the bottom of the Frigidaire freezer. Please determine source of liquid, repair if needed, and clean inside of freezer. Do not store food on the pooled ice.		
4-601.11C	Debris observed around the seals and outside surfaces of the Frigidaire freezer. Please clean as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: L. J. Kistner Date: November 24, 2015

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: Dec. 9, 2015



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Kenmore refrigerator/freezer, ambient		36/0	Beef au jus, reheat, hot hold steam unit		170
Hamburgers, grill		165 to 172	Mashed potatoes, reheat, hot hold steam table		

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3-307.11	An employee drink was stored on the table holding the steam oven, next to clean equipment. Employee drinks shall be stored where clean equipment, clean linens, food, or single-use items cannot be contaminated. Please store food and drinks in designated area.	11/24/15	
4-601.11A	The container used as a poultry brooder, holding brooding mix, was dirty on the inside and outside. Please wash, rinse, and sanitize container when brooding is discarded.	11/25/15	JL
6-501.111 A	A live juvenile roach was observed on the wall behind the handwashing sink. Roaches seen during daytime indicate an infestation. Please begin an approved method of pest control.	12/9/15	
3-501.14A	Aluminum foil wrapped baked potatoes in the walk-in cooler had internal temperatures ranging from 42 to 46F. Food shall be cooled in the following method: from 135F to 70F within two hours, then from 70 to 41F within an additional four hours. According to staff, the potatoes were placed in the unit two or three days ago. Please ensure food is cooled correctly by placing in shallow pans, then nesting pan in a slurry of ice and water. Monitor temperature and time to ensure correct temperatures are reached within the correct time period. <b>CORRECTED ON SITE</b> by discussion of rule and voluntarily discarding potatoes.	COS	↓

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4-601.11C	Debris accumulation on all inside surfaces, seals, and outside of the Kenmore refrigerator/freezer. Please clean all surfaces as often as needed to keep clean.	12/9/15	
4-601.11C	Trays and crock holding clean utensils were observed dirty. Please wash, rinse, and sanitize containers that hold clean equipment and utensils.		JL
4-904.11B	Utensils were stored with their handles down in a crock next to the steamer oven. Please store handles up to prevent contamination of food-contact surface when retrieving utensil.		
4-601.11B	Accumulation of debris observed in the Cadico Unox oven. Please clean as often as needed to keep clean.		↓
4-601.11C	Accumulation of debris on the outside surfaces of the Hamilton Beach microwave. Please clean as often as needed to keep clean.		↓
4-501.11A	Tape was used on the handles of two spatulas stored at the flat grill. Equipment shall be in good condition. Please replace spatulas.		
4-601.11C	Debris observed on shelves and floor beneath the cooking equipment. Please clean as often as needed to keep clean.		
4-601.11C	Grease buildup in the fryer cabinets, sides, and floor beneath. Please clean.		↓

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ESTABLISHMENT NAME The Salted Duck		ADDRESS 200 West First Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Ambient, GE chest freezer		TEMP. in ° F 10	FOOD PRODUCT/ LOCATION Ambient, GE chest freezer		TEMP. in ° F 0

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3-302.11A	Ground meat was stored adjacent to whole muscle meats, duck was stored atop ground beef, and shell eggs were on the top shelf in the walk-in cooler. Please store food separately and in the following vertical order: poultry (including eggs and duck) on bottom, then ground meats, then whole muscle meats, then fish and seafood, then fully cooked foods. Please rearrange foods to prevent cross contamination.	11/24/15	
4-601.11A	Containers holding meats and other foods in the walk-in cooler were dirty. Please wash, rinse, and sanitize all containers holding foods.		
3-501.17A	Food in the walk-in cooler were not labeled for disposition. Please label all food prepared on site or commercially prepared and opened, that is held for more than 24 hours, with a seven-day disposition date. NOTE: according to staff, leftover baked potatoes are added to the same container nightly. Please place foods with different disposition dates into different containers.		
7-201.11A	Stainless steel cleaner was stored in the rack holding clean utensils in the "hall" into dry storage area. Toxic items shall be stored separately and below food, clean linens, clean utensils and equipment, and single-use items. Please store chemicals in designated area.		
4-601.11A	Dried food debris observed on the blade and housing of the meat slicer. Please disassemble machine, wash, rinse, sanitize, and air dry after use. Store covered to prevent contamination.		

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4-601.114 B	The inside of the smoker had an accumulation of baked on and loose debris. Please clean after use.	12/9/15	
6-101.11A	Wood joists were exposed between paneling in wall of the kitchen. Walls shall be smooth and cleanable. Please cover wood.		
4-101.19	A wood shelf holding spices was not sealed. Surfaces requiring frequent cleaning shall be smooth and nonabsorbent. Please seal wood.		
6-101.11A	There are holes in the wall where utilities enter into the kitchen (inside wall by walk-in cooler). Also, there was no ceiling tile above the walk-in cooler. Please seal all openings and replace tile to reduce areas for pests to hide.		
4-601.11C	Accumulation of debris on all surfaces of the coffee brewer. Please clean as often as needed to keep clean.		
4-903.11A	Food and single-use items were stored on the floor in the "hall" into the dry storage area. Please store all food, single-use items, clean linens, and clean equipment 6 inches off floor.		
4-204.112	Thermometers were not found in any of the refrigerators or freezers except the bottom of the prep cooler. Please install accurate thermometers reading from 0 to 220F in a convenient to read location in the warmest part of each unit.		
3-305.11A	Both chest freezers had an accumulation of frost that was touching food packaging. Please defrost to protect food from contamination.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Dec. 9, 2015



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Holiday chest freezer		0	Ambient, bar cooler		38
Ambient, bar cooler		40	Ambient, bar cooler		41

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7-201.11	A container of ice machine cleaner was stored on top of the ice machine. Please store toxic chemicals in a designated area where equipment and food cannot be contaminated.	11/24/15	JG ↓
7-102.11	A spray bottle of purple liquid, stored below the dish washer, was not labeled. Please label all working containers of chemicals with the common name of the chemical. CORRECTED ON SITE by labeling bottle.	COS	
3-603.11	A consumer advisory and disclosure were missing on the lunch menus, and disclosures were missing on the supper menu. Please include an advisory that warns consumers of the increased risk of foodborne illness if meat, poultry, or eggs are consumed undercooked or raw, and a disclosure of all foods that can be ordered raw or undercooked or that contain raw or undercooked ingredients by asterisking the food to the advisory.	12/9/15	

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4-601.11C	Plastic "drawers" holding coffee supplies across from the slicer were dirty. Please clean all surfaces and drawers.	11/24/15 ↓	JG ↓
4-601.11C	Shelves holding dry goods in the back storage area were dirty. Please clean as often as needed to keep clean.		
6-202.11A	Three fluorescent bulbs in ceiling in the dry storage room (with chest freezers) were not shielded. Please use shatter-resistant bulbs, covers, or shields with endcaps.		
4-601.11C	Debris observed in the cabinets below the bar counter (wall side) in the dining area. Please clean as often as needed to keep clean.		
4-501.11A	Liquid was pooled in the keg cooler in the bar/dining area. Please determine source of liquid, repair, and clean cabinet.		
6-501.14	The grate over the mechanical vent in the men's bathroom was dirty. Please clean as often as needed to keep clean.		
6-501.112	The cabinet below the sink in the men's bathroom had debris and dead roaches. Please clean.		
6-501.12A	The door to the men's bathroom was dirty around the handles and areas where hands touch. Please clean as often as needed to keep clean.		
6-501.12A	Floors in the dry store room and bars were dirty. Please clean around and under all equipment.		

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