



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

TIME IN	11:17 am	TIME OUT	2:38 pm
DATE	April 12, 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 19th Hole	OWNER: Crowne Diversified, Inc.	PERSON IN CHARGE: Kimberly Saucier
ADDRESS: 4215 Hunt Road	ESTABLISHMENT NUMBER: 0239	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-6660	FAX: (573)756-8121
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			IN <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> 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			IN <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		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" 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 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 type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Kimberly Saucier	Date:	April 12, 2017
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:	April 25, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME The 19th Hole		ADDRESS 4215 Hunt Road	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Prep cooler, bottom, ambient	40	Prep cooler, top: cut tomatoes, cut lettuce	37, 41
Ambient, chest beer cooler	41	Bison burger, grill	189
Ambient, 2-door glass cooler, kitchen	36		
Ambient, keg cooler	39		
Ground beef burger, grill	184		

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
4-601.11A	One cutting board, stored in the rack by the prep cooler, was stained and grooved. Food contact surfaces shall clean to sight and touch and free of imperfections. Please refinish and clean board, or dispose.	4/13/17	K S
4-601.11A	Debris and black mold was observed on the shelves and the bottom door glides inside the 2-door glass cooler, located next to the ice maker. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize inside of cooler and door glide ledges.	4/25/17	
7-201.11B	A spray bottle labeled "TAP cleaner" and a bottle of KlearView cleaner were stored on the same shelf with food below the service counter. Chemicals shall be stored separately from or below food, single-use items, clean equipment and utensils, and clean linens. Please store chemicals to prevent contamination of food and food-related items.	4/12/17	
5-203.14B	Backflow prevention was not observed on either of the Bunn coffee brewers. Water shall be protected from contamination. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on the water inlet line before it enters each of these units. One device is needed for each piece of equipment that is connected to water.	4/25/17	
4-703.11C	Equipment was observed being cleaned and sanitized in the 3-vat sink. Equipment was briefly submerged in sanitizer after cleaning and removed for air drying. Equipment and utensils shall be submerged for a minimum of 10 seconds in sanitizer. Please allow adequate submersion for sanitation.	4/12/17	
4-601.11A	Grease was observed on a spatula stored in a drawer with clean spatulas. Food contact surfaces shall be clean to sight and touch. Please remove the grease during cleaning.	4/12/17	
4-202.11A	The non-stick coating on a frying pan, hanging on the equipment rack, was scratched. Food contact surfaces shall be free of imperfections. Please dispose of pan.	4/15/17	

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6-501.110B	Staff personal belongings were stored intermixed with facility food, utensils, and single-use items. This included an umbrella, shirt, jacket, purse, and box of cereal. Personal belongings shall be stored in a designated area where facility food, equipment, utensils, clean linens, and single-use items cannot be contaminated. Please provide a designated location for personal belongings.	4/13/17	K S
6-501.12A	Accumulation of debris observed under the ice maker along the floor/wall juncture. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean under and behind equipment.	4/25/17	
4-204.112	A thermometer was not found inside the 2-door glass cooler, located next to the ice maker. Thermometers shall be installed in a convenient-to-read location in the warmest part of the cooler. Please install an accurate thermometer in this cooler.	4/25/17	
2-303.11A	The cook was observed wearing bracelets on his arms while preparing food. Except for a plain ring such as a wedding band, employees may not wear jewelry on their arms and hands while preparing food.	4/12/17	
2-402.11	Server who prepared drinks had long hair that was not restrained. Food employees shall wear hair restraints such as hats, hair nets, beard restraints, and clothing that covers body hair to keep their hair from contacting exposed food and food related items.	4/12/17	
4-601.11C	Accumulation of debris observed on the lid glides on one chest beer cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean glide ledges.	4/25/17	
6-301.12	There were no paper towels available at the handwashing sink in the kitchen. Please supply disposable towels through a sanitary dispenser at all times at the handwashing sink.	4-25-17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Kimberly Saucier</i>	Kimberly Saucier	Date: April 12, 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: April 25, 2017



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ESTABLISHMENT NAME The 19th Hole		ADDRESS 4215 Hunt Road	CITY / ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, GE upright freezer	21	GE refrigerator: ambient, ground beef	40, 40
Ambient, GE freezer	19	Ambient, 2-door glass Pepsi beverage cooler	40
Ambient, walk-in cooler	40	Ambient, beverage cooler	40
Ambient, walk-in freezer	0	Hot hold rotating cabinet: hot dog, hamburger	97, 98

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4-601.11A	Labels were observed on the bottom of metal bowls, stored on the rack by the upright freezer. Please remove labels and sticky residue during cleaning.	4/13/17	KS
3-302.11A	Ice cream and fries were stored on top of raw ground beef, chicken was stored on top of raw ground beef and with cheese in the GE upright freezer; in the GE refrigerator, raw ground bison was stored on top of whole beef, and eggs were stored on the top shelf; in the small GE freezer, raw foods were stored touching fully cooked foods. Food shall be stored to prevent cross contamination. Please store food as follows: store all raw animal-derived foods below or separately from all other food (including raw produce, fully-cooked, and ready-to-eat foods). Store all animal-derived foods segregated by type: raw poultry and eggs on the bottom, then raw ground meats, then raw whole muscle meats, then fish and seafood on top. All other food is stored separately from or above these foods.	4/13/17	
3-501.17A and B	Foods (ham, hot dogs, BBQ, Half and Half) were not labeled with the date of disposition in the GE refrigerator. Food that is (A) Potentially hazardous, (B) fully cooked or ready-to-eat, (C) prepared on site or commercially prepared and opened, and (D) held 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. Please label qualifying food with the date of disposition.	4/12/17	
3-501.16A	Hot dogs and hamburgers that were being held in the hot-hold cabinet had internal temperatures of 97 and 98F. This food was placed in the cabinet approximately 3 hours previously. Food shall be held at 135F or higher. Please discard this food at 1:30 pm and label any fresh food that is placed in the unit with a 4-hour disposal time. If the cabinet does not hold food at 135F or higher, then Time as a Public Health Control will be used for food held in this unit. Temporarily corrected by Time as Control use.	4/25/17	

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4-203.12A	The thermometer inside the GE upright freezer read 10F, when the actual temperature was measured at 21F. Thermometers shall be accurate. Please install an accurate thermometer in this freezer.	4/25/17	KS
4-601.11A	Mold observed on some of the shelves in the 2-door Pepsi beverage cooler, located in the dining room. Please clean and sanitize shelves.	4/25/17	
5-501.17	There were no lidded trash cans in the women's bathroom. Bathrooms used by women shall be supplied with trash cans that have a lid, preferably one in each stall. Please install lidded trash can(s).	4/25/17	
4-203.12A	The integral thermometer on the outside of the walk-in cooler was not accurate, and a thermometer was not found on the inside of the unit. Please install an accurate thermometer on the inside of the cooler in a convenient-to-read location.	4/25/17	

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2-401.11	Open employee beverages were observed on the work counters. Employees may eat, drink, or use tobacco only in designated areas where exposed food; clean equipment, utensils, and linens; and single-service items cannot be contaminated. A food employee MAY drink from a CLOSED (lid and straw) beverage container if it is handled to prevent contamination of the employee's hands and stored so it does not contaminate food, clean equipment, utensils, linens, and single use items. COS by discussion	COS	KS
4-601.11A	The inserts for the buffet table, stored in the dining room, were dirty. Please clean and sanitize after use.	4/13/17	KS
2-201.11	A written employee health policy was not available. Please provide a written policy based on Chapter 2 of the Missouri Food Code (Sections 2-201.11, 2-201.12, and 2-201.13). Alternatively, appropriate pages in the FDA Employee Health and Personal Hygiene Handbook can be referenced and an agreement for compliance signed. Review pages 5-17, and 37-38. The policy can have all employee read specific pages and sign a compliance form. Both the Missouri Food Code and the FDA Handbook are available online.	4/25/17	
NOTE	This kitchen underwent extensive renovation (new equipment, menu item additions) without prior approval from this office. Please be advised that the operator of a food establishment must obtain written approval from this office before beginning an extensive renovation of an existing food establishment. "Extensive Renovation" is defined as a physical change to portions of the food establishment designated for food preparation, storage and/or warewashing. Repair or replacement of broken, dated or worn equipment shall NOT be considered an extensive renovation. "Extensive Renovation" also means a substantial change in the foods prepared as to require additional equipment or different food handling procedures. In the future, please contact this office if there are major changes to be made to the facility, equipment, or menu to determine if pre-approval is required.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: April 25, 2017	



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Hot dog, cooked for hot holding	78

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3-403.11A	A hot dog, obtained from an opened package and cooked for hot holding, had an internal temperature of 78F. Fully cooked food that is cooked for hot holding shall be heated to a minimum 165F before hot holding. Please use an accurate cook's thermometer to ensure food reaches correct cooking temperature. CORRECTED ON SITE by reheating hot dog to 172F.	COS	KS
3-603.11A	According to cook, food is served undercooked if ordered. There was no consumer reminder or disclosure to warn consumers about consumption of raw or undercooked foods. If an animal derived food such as beef, bison, eggs, fish, lamb, pork, poultry, or shellfish is served raw or undercooked, a consumer reminder and disclosure shall be provided. This reminder and disclosure may be provided in the menus, table tents, placards, or other effective written means. The disclosure identifies all food that may be ordered or served raw or undercooked (including eggs); the reminder is a warning that "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." Please provide a consumer reminder and disclosure.	4/25/17	

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Person in Charge / Title: *Kim Saucier* Kimberly Saucier Date: April 12, 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: April 25, 2017