



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

TIME IN	9:12am	TIME OUT	12:46pm
DATE	9-18-17	PAGE	1 of 4

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: Applebee's Neighborhood Bar and Grill		OWNER: Mid River Restaurant Group, LLC	PERSON IN CHARGE: Kim Barnhouse	
ADDRESS: 748 West Karsch Blvd.		ESTABLISHMENT NUMBER: 0254	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-760-0900	FAX: na	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 checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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 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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input 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			<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 checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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		
<input checked="" 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"/> 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 type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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 checked="" 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"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 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		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 type="checkbox"/>	<input checked="" 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>Kim Barnhouse</i> Kim Barnhouse		Date: September 18, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 10-2-17



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

ESTABLISHMENT NAME Applebee's Neighborhood Bar and Grill	ADDRESS 748 West Karsch Blvd.	CITY /ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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
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4-601.11A	Temperatures: Fahrenheit Fried cold table amb = 40, Chicken = 28, Salsa = 30, Spinach dip = 40 Salad drawers amb = 40, Lettuce = 41, Slaw = 40 Broiler cold table amb = 34, Mashed potatoes = 36, Salsa = 35 Pasta station cooler amb = 32, Pasta = 38, Cream sauce = 37 Low-Boy Drawers: Steak = 41, Chicken = 32, Pork = 43 - 47, Hamburger = 37, Salmon = 32, Cooked mushrooms = 56, Tomatoes = 38 Dual temp Freezer = 10, Cooler = 32 Walk-in cooler = 34, Walk-in freezer = 10, Walk-in beer cooler = 34 Bar beer cooler = 36, Juice cooler = 38 Shrimp from grill = 186, Chicken from grill = 181	9-18-17	K
3-501.16B	Food residue was observed on the interior surfaces of the microwaves at the cook-line. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interiors as often as necessary to keep them clean.	COS	
	Raw pork chops stored in the Low-boy drawers were measured at a temperature of 43-47F. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. COS by discarding the pork chops. Monitor the temperatures of foods in the Low-boys throughout the day and repair or adjust the drawer cooler to maintain food temperatures of 41F or less.		

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
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4-601.11C	An accumulation of food debris was observed on the underside of the fry side window at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the underside of the pass-through window.	10-2-17	K
4-601.11C	An accumulation of food debris was observed on the underside of the fried cold table cold well cover. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the underside of the cover.		
4-601.11C	An accumulation of food debris was observed on the underside of the broiled cold table cold well cover. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the underside of the cover.		
4-601.11C	An accumulation of food debris was observed below the microwaves at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean below the microwaves.		
4-601.11C	Food residue was observed inside the cooler and in the door seals of the broil cold table. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler and the door seals.		
4-601.11C	Food residue was observed inside the cooler and in the door seals of the pasta station cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler and the door seals.		

EDUCATION PROVIDED OR COMMENTS

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3-501.16B	Cooked mushrooms stored in the Low-boy drawers were measured at 57F. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. COS by discarding the mushrooms. Monitor the temperatures of foods in the Low-boys throughout the day and repair or adjust the drawer cooler to maintain food temperatures of 41F or less.	COS	K
4-601.11A	Grease and food residue was observed on a frying pan hanging in clean equipment storage above the drain boards of the mechanical dishwasher. Food contact surfaces shall be clean to sight and touch. COS by moving the pan to warewashing.	COS	
4-601.11A	Food residue was observed on several metal tongs hanging in clean equipment storage above the drain boards of the mechanical dishwasher. Food contact surfaces shall be clean to sight and touch. COS by moving the utensils to warewashing.	COS	
4-601.11A	Numerous metal steam table pans stored in clean storage were observed with food residue inside. Food contact surfaces shall be clean to sight and touch. According to the manager, the equipment is pre-cleaned/rinsed prior to placing in the mechanical dishwasher. Please ensure that the methods used for cleaning food equipment removes all food and label residue. Examine all food equipment to ensure that is is adequately cleaned. Observed soiled equipment was placed in warewashing. The cleanliness of the food equipment will be observed at the follow-up inspection.		

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4-601.11C	Food residue was observed on the rails of the Low-boy drawers at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rails and interior of the Low-boy drawers.	10-2-17	K
6-501.12A	An accumulation of food, grease, food and other debris was observed on the floor below equipment at the cook-line. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below equipment in the kitchen.		
4-601.11C	An accumulation of food debris was observed inside the dual temp cooler and freezer and in the door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior and door seals of this unit.		
6-501.12A	Food debris was observed on the floor of the walk-in cooler, especially in grout seams and at wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in cooler.		
6-501.12A	An accumulation of debris was observed on the floor below the dry-stack shelves in the prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the shelving.		
5-205.15B	The integral vacuum breaker on the mop sink faucet was observed to be leaking. A plumbing system shall be maintained in good repair. Please repair the vacuum breaker.		

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4-501.114 A	The chlorine sanitizer in use in the bar area was measured at less than 50 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	K
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4-901.11	Metal steam table pans in clean storage were observed to be wet-nested. After cleaning and sanitizing, equipment shall be air dried. A cart is present in the warewashing area for this purpose. It may be helpful to provide a fan to dry cleaned equipment.	10-2-17	K
4-601.11C	Food debris was observed on the lower shelf at the expo area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelf in the expo area.		

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