



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

TIME IN	11:32 am	TIME OUT	3:15 pm
DATE	Sept. 22, 2017	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: HoWah	OWNER: Allen Pang	PERSON IN CHARGE: Sara Hull
ADDRESS: 754 Market Street	ESTABLISHMENT NUMBER: 3498	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-9288	FAX: none
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		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooling time and temperatures	<input checked="" type="checkbox"/>	
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Highly Susceptible Populations		
<input type="checkbox"/> <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food-contact surfaces cleaned & sanitized			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food			<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Sara Hull</i>	Sara Hull	Date: September 22, 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: Sept. 29, 2017



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ESTABLISHMENT NAME HoWah		ADDRESS 754 Market Street	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Raw chicken, wok	155 to 167	cut napa cabbage, cold hold on ice:	41
Chicken, rice stir fry	179 to 181	Heated water for in-use scoops	146
Egg roll, deep fryer	189-192	Sesame chicken, wok	166 to 168
White Rice, hot hold, cooker	155	True cooler, cook line: ambient, rice, cooked chicken	40, 55, 38
Refried rice, hot hold, cooker	147	Ambient, walk-in freezer	18

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.		
	KITCHEN		
3-501.16A	Raw chicken, cooked in a wok, had internal temperatures ranging from 145 to 167. Raw poultry shall be cooked to a minimum temperature of 165F. Please recook or discard chicken. NOTE: chicken was recooked, but temperatures were still below 165F. Please use a thermometer to ensure chicken is cooked to 165F or higher. COS by recooking chicken to 165F or higher; other chicken was discarded	COS	SH
4-202.11A	Some of the plates, stored on the shelf in the middle prep station, were chipped. Food contact surfaces shall be smooth and free of cracks, breaks, and other imperfections. Please discard all plates that are chipped.	9/29/17	
4-601.11A	Sauce splatters were observed on plates stored on the shelf in the middle prep station. Food contact surfaces shall be clean to sight and touch, and clean equipment shall be protected from contamination while in storage. Please cover or invert bowls, plates, and saucers to protect from splatters.	9/22/17	
2-401.11A	Employee drinks, a purse, and a container of tea were stored on the shelves of middle prep station. Employee drinks and personal items shall be stored in a designated area where food, clean equipment and utensils, clean linens, and single-use items cannot be contaminated. COS by moving drinks to storeroom.	9/22/17	
4-601.11A	Debris observed on the slicer, stored on the bottom shelf of the middle work station. Also, it was stored inside a black trash bag. Please wash, rinse, and sanitize all surfaces and components before storing, and store covered with a food-grade plastic bag.	9/22/17	
4-601.11A	Debris observed on some of the equipment stored on the rack above the 3-vat sink. Please clean all surfaces of containers, including crevices under and around handles.	9/22/17	
4-601.11A	The hand-held can opener was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can openers at least every four hours, more often if needed to keep clean.	9/22/17	

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.		
	KITCHEN		
6-501.11	The caulk behind the handwashing sink in the kitchen was split and dirty. Please remove caulk, clean, and recaulk between the sink and the wall.	9/29/17	SH
4-601.11C	Accumulation of debris observed on the wood stool. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean stool and re-seal if needed, to allow effective cleaning.	9/29/17	
4-501.14	The handles and faucet on the 3-vat sink were dirty and greasy. Warewashing sinks and plumbing shall be kept clean. Please clean as often as needed to keep clean.	9/23/17	
5-205.15B	A leak was observed in the faucet of the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.	9/29/17	
3-304.14B	A soiled, wet rag was stored on a work table. Wet wiping cloths shall be stored in sanitizer between use, and shall be placed in the laundry when soiled. Please prepare sanitizer buckets to store wiping cloths between uses.	9/22/17	
4-802.11D			
4-601.11C	The clean equipment rack above the 3-vat sink was dirty. Please clean rack as often as needed to prevent contamination of clean equipment.	9/29/17	
6-501.11	Caulk was missing between the 3-vat sink and the wall. Please remove existing caulk, clean and sanitize, and replace caulk.	9/29/17	
4-204.112A	The True refrigerator, at the end of the cook line, lacked a thermometer. Please install a thermometer in a convenient-to-read location in the warmest part of this cooler.	9/23/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Sara Hull</i>	Sara Hull	Date:	September 22, 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:	Sept. 29, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Rice, True cooler		55	Walk-in cooler: ambient, cooked lo mein, cooked chicken
Rice, sauce, walk-in cooler		55, 44	Prep cooler, bottom: ambient, broth
White rice, cooker		193	Prep cooler, top: white sauce, raw chicken
Ambient, cooler in waitress station		40	Hot hold: egg drop soup, broth
			156, 159

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
3-501.16A	KITCHEN Rice, stored in large gray tubs in the True cooler and in the walk-in cooler had internal temperature of 55F. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, then reheat food to 135F and begin again (or discard food). If the second benchmark is not met, discard the food. Facilitate cooling by dividing into shallow containers, stirring, placing containers in ice bath (water/ice mixture), and allowing venting if covered. Please use accurate thermometers and logs to record time and temperatures of all food that is cooled. NOTE: all rice made yesterday and placed in the coolers was voluntarily discarded. COS by staff demonstrating correct cooling	COS	SH
4-601.11A	The food thermometer was coated in grease. Food contact surfaces shall be clean to sight and touch. Please clean thermometers after each use, and sanitize probe before placing in food.	9/22/17	
3-101.11	STORAGE/WALK-INS A #10 can of diced water chestnuts, stored on the can storage rack, was swollen. Food shall be safe. Please discard or place in a designated area, labeled or marked, for returns. NOTE: according to staff, the can was to be returned when the truck came. Please isolate all items to be returned in a designated area.	COS	
4-601.11A	Black marks and stains observed on the cutting boards stored on the rack with cans. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize boards after each use; if black and stains remain, resurface or replace boards.	9/23/17	
3-501.16A	The ambient and the food temperatures inside the walk-in cooler was 44 to 45F. Food shall be stored at 41F or lower. NOTE: all foods that were potentially hazardous and cooked/cooled were voluntarily discarded. NOTE: Refrigeration repair person was on-site before I left; condenser was cleaned	9/22/17	

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4-601.11C	KITCHEN, continued The handle area of the True refrigerator at the end of the cook line was dirty and greasy. Please clean as often as needed to keep clean to prevent cross contamination from touching dirty areas with hands.	9/23/17	SH
3-304.12B	A bowl was stored inside a container of cooked white rice inside the True refrigerator in the cook line. In-use utensils shall have a handle with the handle stored above the surface of the food. Please do not store bowl inside the rice container.	9/22/17	
4-601.11C	Accumulation of debris on the shelves and shelf legs inside the walk-in cooler. Please clean and sanitize shelves inside the cooler as often as needed to keep clean.	9/29/17	
4-203.11A	The cook's thermometer was not accurate, reading 20F when the actual temperature was 32F. Thermometers shall be accurate. Please calibrate thermometer or discard and replace with accurate thermometer. Calibrate by placing probe in the center of a glass filled with ice, then filled with water and allow to equilibrate. Ice water mix will read between 32 and 33F. COS by replacing with new thermometer	COS	
4-501.11B	The bottom seal on the prep cooler door was torn. Seals shall be in good repair on coolers. Please replace seal.	9/29/17	
4-501.14	Accumulation of debris observed in the handle area of the sprayer at the mechanical dishwasher. Warewashing equipment shall be clean. Please clean all crevices and areas of hand-held sprayer.	9/23/17	
4-501.14	Debris observed on the inside walls, and inside of the doors, of the mechanical dishwasher. Warewashing machines shall be cleaned at least daily, more often if needed to keep clean. Please clean all surfaces of machine at least daily.	9/22/17	

EDUCATION PROVIDED OR COMMENTS

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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: Sept. 29, 2017



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7-201.11	STORAGE/WALK-INS A sleeve of single-use condiment cups was stored in a container also holding medicines and other non-sanitary items, on the shelf in the room with the water heater. Single-use items shall be protected while in storage; medicines and toxins shall be stored separately from or below single-use items. Please store cups where they cannot be contaminated.	9/22/17	SH
4-501.114A	WAITRESS STATION/DINING/BATHROOMS The chlorine in the sanitizer bucket was greater than 200 ppm. Chlorine shall be 50 to 100 ppm in sanitizer solutions. Please use test strips to ensure chlorine is at correct concentration.	9/22/17	
2-401.11	One employee was observed dispensing soda into a cup, drinking it at the waitress station, then dumping remainder in the handwashing sink. Employees shall eat and drink in a designated area where food, clean equipment, clean linens, or single-use items cannot be contaminated (or drink from a lidded container) while working. Please ensure employees know where they may consume food or beverages.	9/22/17	

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4-601.11C	KITCHEN The shelves above and below the work surface in the middle of the kitchen were grease-coated. Please clean the shelves as often as needed to protect clean equipment stored on these shelves.	9/25/17	SH
4-601.11C	WAITRESS STATION/DINING ROOM/BATHROOMS Debris observed on several of the booster seats and high chairs. Please clean seats and chairs after each use.	9/22/17	
5-205.11B	Soda was observed dumped into the handwashing sink. Handwashing sinks shall be used only for handwashing. Please ensure all staff know that handwashing sinks may not be used for dumping.	9/22/17	
6-501.18	The handles and faucet area were dirty on the handwashing sink. Handwashing sinks shall be clean. Please clean all surfaces of the sink.	9/23/17	

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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: Sept. 29, 2017