



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

TIME IN	8:31am	TIME OUT	11:45am
DATE	12-1-17	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: C-Barn #3		OWNER: Ray Johnson	PERSON IN CHARGE: Missy Burina	
ADDRESS: 108 South Desloge Road		ESTABLISHMENT NUMBER: 4389	COUNTY: 187	
CITY/ZIP: Desloge, 63601		PHONE: 573-518-0605	FAX: 573-756-8901	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> 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"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" 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"/> NO <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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>Missy Burina</i>		Missy Burina		Date: December 1, 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: 12-15-17	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Frigidaire refrigerator/freezer		36, 0	Walk-in cooler	
Ground beef in cooler		38	Coffemate creamer	
Chest freezer at drive-up		5	Nacho cheese from dispenser	
Chest freezer in back room		0	Iced coffee from dispenser	
GE upright 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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	An accumulation of food debris was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. COS by cleaning and sanitizing.	COS	MB
3-501.17A	Discard dates were not observed on packages of cut lettuce and tomato in the kitchen refrigerator. Potentially hazardous foods held refrigerated shall be marked with a discard date that is six days after the food is prepared or opened. COS by discarding the foods.	COS	
4-601.11A	Rust and metal particles were observed on the blade and gear-housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean the rust and metal particles from the can opener and replace the blade as often as necessary.	12-1-17	
4-601.11A	A accumulation of mildew was observed on the deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the deflector.		
7-201.11B	Drain Defender anti-bacterial agent was observed stored on the drain board of the three compartment sink. Toxic materials shall be stored where contamination of food, equipment, and single service items cannot occur. COS by removing the product.	COS	
3-501.17A	The Coffeemate Creamer products in the dispenser in retail area were not marked with a discard date as indicated on the exterior of the packaging. Potentially hazardous foods held refrigerated shall be marked with a discard date that is six days after preparation or opening. Mark the Coffeemate products with a discard date when opened and placed in the dispenser.	COS	

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
6-301.11 6-301.12 5-205.11B	The hand wash sink located in the back room area had beer bottles stored in it and was not provisioned with paper towels nor soap. Hand wash sinks shall be provisioned with soap, a sanitary means of hand and be drying used for hand washing exclusively. The beer was removed. Paper towels were provided. Hand soap through a dispenser was not provided.	12-15-17	MB
6-301.11 6-301.12	The hand wash sink located in the kitchen area was not provisioned with paper towels nor soap. Hand wash sinks shall be provisioned with soap, a sanitary means of hand washing and be used for hand washing exclusively. Paper towels were provided. Hand soap through a dispenser was not provided.		
3-302.12	A material label was not affixed to a spray bottle of water stored above the hamburger machine. Food that is not in it's original packaging and that is not readily available shall be marked with the common name of the food. COS by labeling.	COS	
6-501.12A	Food debris was observed on shelving below the hamburger machine. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-202.11A	An unshielded incandescent light bulb was installed in the Hatco hot display. Light bulbs installed above food shall be shielded or shatter-resistant. COS by replacing the bulb with a new shatter resistant bulb.	COS	
4-601.11C	A plastic container holding utensils located below the Hatco display was observed with food debris inside. Non-food contact surfaces shall be clean. COS by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	Mold and debris was observed on the flat portion of the nozzle housing of the Coke soda fountains. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean and sanitize this area.	12-1-17	MB
3-302.11A	Raw shell eggs were observed stored above the milk products in the customer reach-in cooler. Cross contamination of foods shall be prevented by storing raw animal foods separate from and below ready to eat foods. COS by rearranging the foods.	COS	

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4-601.11C	An accumulation of food debris was observed on the interior of the kitchen refrigerator. Non-food contact surfaces shall be clean. COS by cleaning the inside of the refrigerator.	COS	MB
6-501.12A	An accumulation of dust was observed on the exterior of the hood above the pizza oven. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning.	COS	
3-304.12A	The handle of the ice scoop was stored in the ice bin and in contact with the ice at the drive-up window. In-use utensils shall be positioned with their handles above the surface of food. COS by placing the scoop on a tray.	COS	
5-205.11B	An accumulation of ice was observed in the handwash sink in the front service area. Hand wash sinks shall be used for hand washing exclusively. Discard waste water and ice in the three compartment sink or the mop sink.	12-15-17	
4-101.19	The floor tiles in the back room area are broken or missing in various areas. The floor is dirty. Floors that are exposed to splash, spillage, food soiling or that require frequent cleaning shall be constructed of a durable, non-absorbent and easily cleanable material. Please repair the damaged floor to provide a cleanable surface.		
4-903.11A	Single service foam cups were observed stored on the floor near the walk-in cooler. Single service items shall be protected from contamination by storing them at least six inches off of the floor. Please store these items off of the floor.		

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4-601.11C	Mold, dirt and debris was observed on all surfaces of open wire shelving and plastic gravity fed trays in the walk-in cooler. Non-food contact surfaces shall be kept clean. Please clean and disinfect the racks and trays in the cooler.	12-15-17	<i>MB</i>
6-501.12A	An accumulation of sticky residue was observed on the floor below beverage racks in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in cooler.		
5-501.113	The lids to the facility dumpster were propped open. Outside refuse receptacles shall be maintained closed to deter insects, rodents and vermin. Please keep the dumpster lids closed.		
6-501.12A	Liquid was observed pooled in the cabinets below the beverage station on the east side of the retail area. According to the manager, a leak was recently repaired in this area. Please remove the standing water and clean and disinfect the area.		

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