



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

TIME IN	10:02 am	TIME OUT	2:17 pm
DATE	Feb. 7, 2018	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: Colton's Steakhouse and Grill		OWNER: Missouri Acquisitions Group, Inc.	PERSON IN CHARGE: Trey DeFato	
ADDRESS: 1300 Maple Street		ESTABLISHMENT NUMBER: 4682	COUNTY: St. Francois	
CITY/ZIP: Farmington 63640		PHONE: (573)756-9500	FAX: (573)756-9505	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				
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		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<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 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 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 N/A	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				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 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"/>					
<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 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		
<b>Food Temperature Control</b>					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input 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>Trey DeFato</i>		Trey DeFato		Date: February 7, 2018	
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: Feb. 13, 2018					



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

ESTABLISHMENT NAME Colton's Steakhouse and Grill		ADDRESS 1300 Maple Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True 1/2 freezer, cook line, ambient		0	Glass door cooler: ambient, cooked chicken, cut tomatoes		39, 37, 37
Salad prep cooler, bottom: ambient (dressing)		41	Salad prep cooler, top: cheese, eggs		40, 38
Salad dispenser cooler, ambient (empty)		39	True 1/2 freezer, cook line, ambient		4
Cut lettuce, walk-in cooler		39	Saute cooler, cook line: ambient, shrimp, tomatoes		40, 39, 37
Egg wash, breading station		39	Hot hold soups		193, 183

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
4-601.11A	<b>COOK LINE</b> A gallon of milk was stored on top of a clean dish inside the sliding glass cooler in the cook line. Food contact surfaces shall be clean and sanitized. Please do not store non-sanitized items in contact with sanitized equipment and utensils. CORRECTED ON SITE by moving milk and taking dish to clean	COS	
4-601.11A	The inside door and bottom seal on the door to the salad dispenser cooler were dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize inside of cooler and door when empty. CORRECTED ON SITE by cleaning	COS	
4-601.11A	The yellow cutting board was badly grooved and stained black. Food contact surfaces shall be clean to sight and touch. Please resurface or replace board when no longer able to be effectively cleaned and sanitized. CORRECTED ON SITE by removing board for resurfacing and cleaning	COS	
4-601.11A	A paper bowl was left in the microwave. According to staff, the bowl is refilled to heat mushrooms. the paper bowl is single-use; single-use items shall be discarded after one use; and food contact surfaces shall be cleaned and sanitized after use. Please use a new container or a cleaned and sanitized container after each use. CORRECTED ON SITE by discussion with staff and discarding bowl.	COS	
4-502.13	<b>WAIT PREP AREA</b>		
4-601.11A	Debris was dripped onto a plate below the island work table. The plates were exposed to falling debris. Please protect the plates while in storage from contamination. CORRECTED ON SITE by re-orienting the plates under the table and taking the top plates to be cleaned.	COS	
6-202.13B	Small flies observed inside the cabinet below the ice bin at the soda dispenser. Facility shall be free of pests. NOTE: the flies were killed; please monitor and use an approved method of pest control if they return.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
4-601.11C	<b>COOK LINE</b> The outside surfaces of the lid over the top of the salad prep cooler felt greasy. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of the lid as often as needed to keep clean. CORRECTED ON SITE by cleaning at warewashing sink	COS	TD
4-601.11C	Debris observed on the doors on the salad prep cooler. Please clean the doors and handles as often as needed to keep clean to prevent contamination of hands when opening to retrieve food. COS by cleaning	COS	
4-601.11C	Food debris was observed inside the shelves in the cook line and prep line. Please clean non-food contact surfaces at a frequency to prevent debris accumulation. CORRECTED ON SITE by cleaning shelves	COS	
3-304.12F	In-use tongs were stored in a bucket of water between uses. In-use utensils shall be stored in the food, on a clean and sanitized surface that is cleaned every four hours, in water held at 135F or higher, or on heated cooking equipment. CORRECTED ON SITE by discarding water and storing tongs on heated broiler	COS	
3-304.12F	An in-use spoon for rice was stored in a container of water at ambient temperature. In-use utensils shall be stored in water that is held at 135F or higher, on a clean and sanitized surface, or in the food. Please store the spoon correctly between uses. CORRECTED ON SITE by moving spoon to cleaning area and turning on heater to hold water at 135F or higher; final temperature of water in the well was 200F	COS	
4-601.11C	<b>WAITRESS PREP LINE</b> Accumulation of debris on the three heated drawers (glides, support system, inside drawer facings, etc.) Please clean drawers as often as needed to keep clean.	2/9/18	
4-601.11C	Debris observed in the black tray holding cabinet. Please clean holder as often as needed to keep clean and prevent contamination of clean equipment.	2/8/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line — through an item on page 1 indicates the item was not observed or was not applicable.

Person in Charge /Title: <i>Tn Df</i>	Trey DeFato	Date: February 7, 2018
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: Feb. 13, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cheese/meat on ice		41	Steam table: mashed tatoes, gravy, rice		172, 186, 184
Chicken, fryer		188 - 202	Grill cooler: ambient, cole slaw, pasta		39, 37, 33
Chicken, broiler		171 to 183	Meat cooler: ambient, beef steak		41, 38-40
Potatoes, hot hold drawers		192, 201, 191	Meat cooler: ambient, ground beef		41, 38
Alto sham heated cabinet: ambient, ribs		148, 168			

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3-701.11A	WAIT PREP LINE Liquid was dripped into the bulk container of sugar, stored below the tea/coffee brewers. The sugar was caked onto the insides of the container. Please dispose of sugar and clean and sanitize the container before refilling. CORRECTED ON SITE by disposing of sugar and cleaning container	COS	
4-601.11A	BACK PREP LINE Food debris observed on the food cutters (lettuce, tomato, potato, etc.). Please clean between all blades and cutters after use; sanitize and air dry. COS by cleaning	COS	
4-601.11A	Food debris observed on the shaft and shield of the floor dough mixer. Please wash, rinse, and sanitize the mixer after use. COS by cleaning	COS	
4-601.11A	Debris observed on the meat/cheese slicer (used for onions and cooked turkey). Please disassemble, wash, rinse, and sanitize after each use. COS by cleaning	COS	
4-601.11A	Debris observed on the inside of the microwave. Please wash, rinse, and sanitize inside of microwave a minimum of every four hours. COS by cleaning	COS	
4-601.11A	Food debris observed splattered onto several lids, stored on the clean equipment rack. Please protect clean equipment while in storage. Wash, rinse, and sanitize soiled equipment. COS by cleaning	COS	
4-202.11A	Several food containers, stored on the clean equipment rack, were marred or broken. This included large yellow meat trays, large draining trays, and other plastic trays and inserts. Food contact surfaces shall be free of breaks and other imperfections. Please dispose of all equipment that is marred, broken, cracked, or chipped.	2/13/18	TD

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6-301.12	WAIT PREP LINE Paper towels were not in a dispenser at the handwashing sink. Paper towels shall be dispensed in a sanitary manner. Paper towels were placed in a holder by the sink until the dispenser is replaced. COS by placing batteries in correctly	COS	TD
5-205.11B	The handwashing sink was stained brown, indicating that it is used to dispose of tea or coffee. Handwashing sinks shall be clean and used only for handwashing. Please clean sink and ensure all staff know to use the sink only for handwashing.	2/7/18	
4-904.11B	The handles of spoons were stored down in a glass by the soda dispenser. Handles shall be stored up to prevent contamination of the food contact surface when retrieving. COS by inverting spoons.	COS	
4-601.11C	STORAGE ROOM Accumulation of debris observed on several of the shelves. Please clean shelves and leg supports as often as needed to keep clean.	2/13/18	
6-501.12A	Debris observed on the floor below shelves and at floor/wall juncture beneath shelves. Facility shall be kept clean. Please clean floor as often as needed to keep clean.	2/13/18	
4-903.11A	BACK PREP LINE Water pooling and debris observed on the table holding the food cutters. Please clean table and keep it dry to protect equipment from contamination while in storage. COS by cleaning table.	COS	
4-601.11C	The outside surfaces of the bulk containers of chicken breading and tumble flour were dirty. Please clean the containers as often as needed to keep clean.	2/13/18	

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME Colton's Steakhouse and Grill		ADDRESS 1300 Maple Street		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Walk-in freezer, ambient		TEMP. in ° F 12	FOOD PRODUCT/ LOCATION Ambient, meat cutting room		TEMP. in ° F 41
			Walk-in cooler: ambient, baked potatoes, rice		35, 44, 41

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3-302.11A	<b>WALK-IN COOLER</b> Ground beef patties were stored above ribs on the meat tray rack. Ground meats shall be stored below whole-muscle meats. <b>CORRECTED ON SITE</b> by placing hamburger below ribs.	COS	
3-501.17A	A container of baked potatoes, placed in the cooler two days prior, was not labeled with a disposal date. Potentially hazardous food that is fully cooked and held for more than 24 hours shall be labeled with a 7-day disposal date (day of preparation or opening plus six days). <b>CORRECTED ON SITE</b> by labeling	COS	
3-501.14A 3-501.15A, B	A container of baked potatoes placed in the cooler yesterday had internal temperatures of 41 to 44F. The potatoes were not cooled correctly. Please cool food from 135F to 70F within two hours, and from 70F to 41F in an additional four hours for six hours total. Monitor and record time and temperature for all food that is cooled. To facilitate cooling, spread food into shallow pans, nest pan in ice water, stir, cut large pieces into smaller pieces, stir with ice paddle, add ice as an ingredient, vent if covered. <b>CORRECTED ON SITE</b> by disposing of potatoes, discussion with manager, and providing a time/temperature log.	COS	

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4-904.11B	<b>BACK PREP LINE</b> The handles of utensils were stored down in a container above the 3-vat sink. Handles shall be stored up to prevent contamination of the food contact surface. <b>COS</b> by inverting	COS	TD         
4-601.11C	<b>MEAT CUTTING ROOM</b> Debris observed on some of the covers over the racks holding rising dough. Please clean covers as needed to keep clean.	2/7/18	
6-501.12A	Blood was pooled on the floor; dough was rising in this room. Please clean and sanitize the room after cutting beef before using to store rising dough.	2/7/18	
4-903.11A	A container of raw beef was stored on the same shelf as a package of clean linens. Clean linens shall be protected while in storage. Please clean linens separately from raw beef. <b>COS</b> by moving beef	COS	
6-501.12A	Mold and debris observed on the ceiling and condenser fan vents. Please clean ceiling and fan covers as often as needed to keep clean to prevent contamination from falling into food.	2/7/18	
4-203.12A	The thermometer on the outside of the unit read -10F when the actual temperature was 41F. Thermometers shall be accurate to within two degrees F. Please cover the outside thermometer and install an accurate thermometer on the inside of the unit. <b>CORRECTED ON SITE</b> by covering thermometer and placing a thermometer on the inside of the cooler.	COS	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Bar cooler temperatures, ambient		25, 29
			Keg cooler, ambient		42

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7-102.11	<b>BAR</b> Two spray bottles, stored on the edge of the sink, were not labeled. One held a blue liquid, the other a clear liquid. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottles. COS by labeling bottles	COS	
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4-501.14A	<b>WAREWASHING AREA</b> Accumulation of debris observed on the sprayer head at the pre-rinse sink. Warewashing equipment shall be clean. Please clean sprayer head and handle at least daily. COS by cleaning	COS	T.D
6-202.15A	<b>DINING/BAR AREA</b> Daylight observed through cracks in the door on the north side of the building. Outside entry doors shall be sealed. Please seal cracks in door to reduce pest entry areas.	2/13/18	
6-501.11	<b>BATHROOMS</b> Liquid was pooled along the wall behind the toilet in the women's bathroom, and tile was broken. According to manager, a leak was in the plumbing in the mop room and pooled in the wall. The leak was repaired yesterday. Facility shall be maintained in good condition. Please repair broken tiles.	2/13/18	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Feb. 13, 2018