



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

TIME IN	12:47 pm	TIME OUT	3:02 pm
DATE	April 2, 2018	PAGE	1 of 3

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: Arby's		OWNER: United States Beef Corporation		PERSON IN CHARGE: Clarissa Gould	
ADDRESS: 559 West Karsch Boulevard			ESTABLISHMENT NUMBER: 4583		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)747-0074		FAX: (573)344-0895	
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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-17273, exp. 3/31/18		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 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"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<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 checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O 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 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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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 <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"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 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 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 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>Clarissa Gould</i> Clarissa Gould		Date: April 2, 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: April 9, 2018



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ESTABLISHMENT NAME		ADDRESS		CITY /ZIP			
Arby's		559 West Karsch Boulevard		Farmington 63640			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F		
Walk-in freezer, ambient		16	Walk-in cooler: ambient, shake mix, beef		41, 39, 34		
Chicken, APW Wyatt hot hold drawer		123**	Market Fresh prep cooler, top: beef, turkey, cut tomatoes		27, 30, 32		
Cheese in dispenser		141	Market Fresh prep cooler, bottom: ambient, pepperoni, sa		29, 32, 32		
Hot hold cabinet: ambient, au jus		130, 142	Specialty prep cooler, top: lettuce, beef		41, 39		
Bev Aire freezer, ambient		18	Specialty prep cooler, bottom: ambient, pepperoni		35, 36		
Code Reference	PRIORITY ITEMS				Correct by (date)	Initial	
	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.						
4-703.11C	Metal food containers were sitting in sanitizer in the 3-vat sink. Some of the equipment was not submerged in the sanitizer. Equipment shall be fully submerged. Please ensure all equipment is fully submerged for the a minimum of 30 seconds during the sanitizing step. COS by discussion and submerging equipment.				COS	CG	
4-601.11A	Debris observed inside the Wittco mobile holding cabinet, stored below the 3-vat sink. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize, and air dry the cabinet after each use.				4/5/18	CG	
4-601.11A	Debris observed on the meat/cheese slicer, stored on the table in the warewashing room. Food contact surfaces shall be cleaned after use, or at a minimum of every four hours if in continual use. CORRECTED ON SITE by cleaning and sanitizing slicer.				COS		
NOTE	**Note: the chicken in the APW Wyatt hot hold drawer was 123F. The ambient temperature of the drawer was F. The chicken and fish that are held hot in this drawer are held by time for no more than 1 hour. The thermostat was increased and the final ambient temperature was 155F. The fish and chicken were voluntarily discarded.						
3-501.16A	The ambient temperature of the hot hold cabinet was 130F. Food shall be held at 135F or higher. The food held in this unit was heated prior to placing in the unit and had temperatures greater than 135F. NOTE: the thermostat was adjusted to 160F during this visit. The final ambient temperature was 140F.				4/3/18		
4-501.114A	There was no sanitizer detected in the sanitizing water in the 3-vat sink. Sanitizer shall be between 200 and 400 ppm. CORRECTED ON SITE by replacing the empty sanitizer container and refilling sink.				COS		
4-501.114A	There was no sanitizer detected in the bucket of sanitizer in the cook line. Please use test strips to ensure sanitizer concentration is correct. COS by replacing sanitizer				COS		
Code Reference	CORE ITEMS				Correct by (date)		Initial
	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.						
6-501.12A	Accumulation of debris observed on the floor in the back storage area (area near the back entry door). Facility shall be clean. Please clean floor.				4/9/18		CG
5-205.15B	A leak was observed under the prep sink, located across from the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.				4/9/18		
4-601.11C	Accumulation of debris observed in the creases of the top door seal on the Market Fresh prep cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean seal.				4/9/18		
4-601.11C	The door seals on the Specialty prep cooler were observed with a black debris on them, possibly mold. Please clean and sanitize as often as needed to keep clean and reduce mold growth.				4/9/18		
4-601.11C	Debris observed on the inside of the APW Wyatt hot hold drawer, and on the shelves above the drawer. Please clean the shelves and drawer as often as needed to keep clean.				4/3/18		
4-501.11B	The thermostat knob was missing on the APW Wyatt hot hold drawer. Equipment shall be maintained in good repair. Please replace the knob or unit to provide a numerical means for setting the thermostat.				4/9/18		
4-203.12A	The thermometer inside the hot hold cabinet was graduated in five degree increments. Thermometers shall be accurate to within two degrees Fahrenheit. Please install a thermometer that reads from 0 to 220F in two degree increments.				4/9/18		
4-601.11C	Accumulation of debris observed on the step stool by the shake maker. Please clean entire step stool as often as needed to keep clean.				4/9/18		
6-501.12A	Accumulation of debris observed beneath equipment in the drive-up window area. Please clean floor.				4/9/18		

EDUCATION PROVIDED OR COMMENTS

NOTE: a line through an item on page 1 indicates the item was not observed.

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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:	April 9, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
1/2 size Hoshizki freezer, ambient		18			
Shake mix in hopper		32			
Fish, deep fryer		172			
Cooler in service area, ambient		30			

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 NOTE	Mold was observed on the white deflector in side the ice maker. Nonfood contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry before returning to service.	4/3/18	LG
	The frozen dessert license expired March 31, 2018. A license is required for preparing frozen ice cream desserts. Please obtain a new license.	4/9/18	

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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