



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

TIME IN	10:54 am	TIME OUT	3:58 pm
DATE	May 11, 2018	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: Big Dick's BBQ		OWNER: Richard Kossman		PERSON IN CHARGE: Emily Kossman	
ADDRESS: 2327 Highway H			ESTABLISHMENT NUMBER: 4763		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 314.960.9331		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					
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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input checked="" 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		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> OUT 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 type="checkbox"/> IN <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 type="checkbox"/> IN <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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected		<input checked="" type="checkbox"/>		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-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 type="checkbox"/>	<input checked="" 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"/>	Single-use/single-service articles: properly stored, used		
<input 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 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		
		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 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"/>	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: <i>Emily Kossman</i> / <i>Rumor</i> Emily Kossman		Date: May 11, 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: May 15, 2018



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 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME Big Dick's BBQ		ADDRESS 2327 Highway H		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooked green peppers and onions, stovetop		85	Hot hold: chicken wings, brats, mac & cheese		147, 154, 172
Ambient, beverage cooler, service area		41	Whirlpool refrigerator: ambient, cheese, sour cream		49, 47, 43
Whirlpool freezer, ambient		0	Ribs, smoker		155-172
Ambient, GE upright freezer		10	Whirlpool refrigerator: unopened potato salad		41
Ambient, Kenmore upright freezer		10	Kenmore refrigerator: ambient		50

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.**

NOTE	A sample of water for bacteriological analysis will be collected on Tuesday 5/15/18; temperatures will be checked.		
5-203.11A	KITCHEN The designated handwashing sink was the rinse sink of the 3-vat sink. According to manager, when this sink is used for cleaning equipment in the evening, staff use the handwashing sink in the service area. This arrangement is not convenient and requires accessing the service area through a closed door that opens first into the dining area. Handwashing sinks shall be used only for handwashing and shall be conveniently located and accessible at all times. Please install a dedicated handwashing sink in the cooking/warewashing area.	5/15/18	<i>[Handwritten Signature]</i>
4-202.11A	Two pieces of cast-iron cooking pans, stored in the drawer of the GE range, were rusted. Food contact surfaces shall be free of imperfections. Please remove rust and treat to prevent the formation of rust, or remove the pans from the facility.	5/11/18	
3-501.16A	Cooked green peppers and onions were held at ambient temperature on top of the stove. The temperature of the mixture was 85F. Because these vegetables are cooked, they are potentially hazardous. Potentially hazardous food shall be held at 41F or lower, or at 135F or higher. According to manager, these vegetables were removed from cold holding approximately 20 minutes prior. COS by discussion and turning on stove to hold them at 135F or higher. Final temperature was 205F.	COS	
3-202.12	Sauces were canned on-site. Food in a hermetically sealed container shall be obtained from a food processing plant that is inspected by an agency with jurisdiction over the process. Please remove all self-canned items from the facility.	5/10/18	

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.**

4-903.11A	SERVICE AREA Two rolls of single-use paper towels were stored on the floor in at the service counter. Single-use items shall be stored a minimum of six inches off the floor. Please store towels off the floor.	5/10/18	<i>[Handwritten Signature]</i>
2-401.11B	An unlidded glass of beverage was stored on the table also holding single-use take-out containers and sauces. Employees may drink from a lidded and strawed container if the container is stored where food, single-use items, clean equipment, and clean linens cannot be contaminated. Please ensure all staff keep lids on their beverages and designate an appropriate place for storing them.	5/10/18	
6-501.14A	The grate over the air HVAC air return vent (located near the soda dispenser) was dirty. Filters shall be cleaned at a frequency to prevent debris accumulation. Please clean grate over filter as often as needed to keep clean, and replace filter if needed.	5/15/18	
6-501.14A	Debris observed on the mechanical fan vent in the bathroom. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	5/15/18	
4-601.11C	KITCHEN Debris was observed inside the drawers and ovens of the GE range. Cooking equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean inside drawers and ovens as often as needed to keep clean.	5/15/18	
4-601.11C	Spills observed in the bottom of the Whirlpool refrigerator. Please clean inside of refrigerator as often as needed to keep clean.	5/15/18	

EDUCATION PROVIDED OR COMMENTS

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

Person in Charge Title: <i>Emily Kossman / owner</i>		Emily Kossman	Date: May 11, 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: May 15, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Potatoes, in oven		204	Cold hold on ice: potato salad, slaw, cheese		47, 49, 41
Cooked pork, Kenmore refrigerator		50			

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3-302.11A	KITCHEN, continued Raw pork was stored above ice cream and fully-cooked sausage and hot dogs in the Whirlpool freezer; raw hamburger was stored above raw whole-muscle pork in the Kenmore refrigerator; and raw ground pork was stored above fully cooked sausage in the GE freezer. Foods shall be stored to prevent cross-contamination. Please store food separately or in the following vertical order: all raw animal-derived foods below all other foods; raw poultry on the bottom, then raw ground meats (including sausages), then raw whole meats, then raw fish and seafood. All other food is stored above these foods. CORRECTED ON SITE by rearranging foods in correct order.	COS	<i>EMK</i>
3-501.16A	The ambient temperature of the Whirlpool refrigerator was 49F; shredded cheese was 47; sour cream 43, potato salad 41. Food shall be held at 41F or lower. NOTE: it was discovered the breaker was tripped. According to manager, green peppers retrieved from the unit at about 10:30 am this morning was very cold, and the potato salad was at 41. Final temperature of refrigerator was 50F. All potentially hazardous food was placed temporarily in a refrigerator at 40F in the owner's RV camper (until a new unit is purchased today).	5/11/18	
3-501.14A	A 6.8 pound package of pork that was cooked this morning was placed in the Kenmore freezer at approximately 11:15 am. The temperature of the pork was 50F at 12:30 pm. When questioned, manager stated the pork is cooled at ambient temperature, placed in zip-lock bags, and put into the refrigerator. Food shall be cooled by monitoring time and temperature: cool from 135F to 70F within two hours, then from 70F to 41F within another four hours. If the first parameter is not met, reheat food to 165F for 15 seconds and begin the process again, or discard. If the second parameter is not met, discard the food. Please monitor time and temperature during the cooling process. NOTE: a cooling log was provided during this visit.	5/10/18	

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3-305.11A	KITCHEN Frost build-up and blood drippage was observed in the GE upright freezer. Food shall be protected while in storage. Please defrost and clean the inside of this freezer as often as needed to keep clean.	5/15/18	
4-601.11C	Meat juice observed in the bottom of the Kenmore upright freezer. Please clean inside of freezer as often as needed to keep clean.	↓	<i>EMK</i>
4-601.11B	A smoker identified as equipment used only for employees was dirty. All equipment in the facility shall be kept clean. Please clean this smoker as often as needed to keep clean.		
6-202.11A	The entry door into this area was not self-closing and was not sealed. Outside entries shall be self-closing and sealed to reduce pest entry points. Please seal door and install a device to make the door fully self-closing.		
4-101.19	A cloth towel was placed under the containers holding ice for cold holding. Cloth may not be used for surfaces exposed to moisture or requiring frequent cleaning. Please use a tray or some other method for catching condensation.		
6-501.12A	Melt water was allowed to drain from the ice bath onto the floor. Floors shall be maintained clean and dry to reduce mold and bacterial growth. CORRECTED ON SITE by not allowing the ice melt to continually drain onto the floor, and to drain water into a container as needed.	COS	
4-203.12A	The cook's thermometers were not accurate, one reading 45F and the other 35F when the actual temperature was 32F. Thermometers shall be accurate. Please calibrate thermometers frequently. CORRECTED ON SITE by calibrating thermometers.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge: *Emily Kossman/owner* Emily Kossman Date: May 11, 2018

Inspector: *Rose Mier* Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No
 Follow-up Date: May 15, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
			Hot hold in roasters/crocks: baked beans, green beans		166, 204	
			Hot hold in roasters/crocks: cheese sauce, corn		165, 205	
			Hot hold steam table: brisket, pork, potatoes, chicken		171,172,159,155	
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3-501.16A	Potentially hazardous food held on ice had temperatures greater than 41F (potato salad 47, slaw 49). According to manager, the slaw was made this morning from ambient temperature ingredients and the potato salad was commercially pre-made and came from the refrigerator. Potato salad in the refrigerator had a temperature of 41F; therefore the potato salad warmed while in the ice. Food that is made from ambient temperature ingredients shall be cooled to 41F within four hours; please monitor to ensure the slaw cools to 41F in the correct amount of time, or else pre-cool all ingredients. It was observed that the melt water was being drained from the ice, allowing air gaps around the food containers. Please use an ice bath (container filled with ice, then add water; remove water and replace ice as it warms; an ice bath of water will have a temperature between 32 and 33F). Put less food in the containers. Monitor temperatures at least every four hours and discard food that rises above 41F. NOTE: an ice bath was prepared. Temperature of potato salad was 42F when temped at 1:45 pm.				COS	[Signature]
5-403.11A	According to manager, the OWTS dispersion field for this building was crushed by work trucks driving over it (the field is located under the parking lot). The septic tank is being pumped to the treatment tank for the flea market. The drain field for the flea market was inspected and found to be failing, with effluent on top of the ground. Wastewater shall be disposed of in an approved, functioning, sanitary sewer that contains all effluent underground and on the property. Any major modification or major repair, as defined under 701.025 (6) RSMo would require an OWTS construction permit issued by this office. Please contact this office.				to be determined	
3-501.16A	The Kenmore refrigerator had an ambient temperature of 50F. This refrigerator held raw meats and poultry. All potentially hazardous food in this cooler was placed in a freezer. Pork that was cooling (temperature of 60F) was sliced, reheated to 165F, and held hot for this evening's meals. Please repair or replace this refrigerator.				5/12/18	
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
NOTE	Temperatures will be checked on Tuesday, May 15 when a water sample is collected. Any other violations corrected will be checked at that time. A second follow-up inspection will be scheduled for any remaining violations.					

EDUCATION PROVIDED OR COMMENTS

Emily Kossman / owner

Person in Charge /Title: <i>Emily Kossman</i>		Date: May 11, 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: May 15, 2018