



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

TIME IN	7:54 am	TIME OUT	1:39 pm
DATE	3/11/2016	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: The Factory Diner		OWNER: Mehmet and Valerie Memis		PERSON IN CHARGE: Beverly Sisk	
ADDRESS: 200 W. First Street			ESTABLISHMENT NUMBER: 4644		COUNTY: St. Francois (187)
CITY/ZIP: Farmington, MO 63640		PHONE: 573-760-0208		FAX: NA	
P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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 checked="" type="checkbox"/> Other <u>Risk Factor Study</u>					
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		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> T N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed			IN <input checked="" type="checkbox"/> T 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			IN 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			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	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		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN 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		
IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> T 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 checked="" 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 type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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>Beverly Sisk</i> Beverly Sisk		Date: March 11, 2016	
Inspector: <i>Jon Peacock</i> Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4-1-2016



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

ESTABLISHMENT NAME The Factory Diner		ADDRESS 200 W. First Street		CITY / ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Maytag chest freezer (empty)		0	Kenmore frostless upright freezer/storage room		36
Kenmore Elite upright freezer (Ambient)		6	Walk-in cooler/freezer (Ambient)		36/10
Kenmore Elite chest freezer/store room		10	Crosley Shelvador upright freezer/store room		26
American cheese/walk-in cooler		39	Cut leafy greens/walk-in cooler		50
Raw shell egg/walk-in cooler		40	Raw shell eggs/McCall 2 door fridge		47, 48 & 62

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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2-201.11 A-E	During this inspection it was determined an employee illness policy was not present in written form. A copy of the US FDA Employee Health and Hygiene Handbook was provided to Mr. Memis for The Factory 2 Diner in 2015. Please develop a written policy that will require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. The US FDA Employee Health and Hygiene Handbook may be utilized as the employee illness policy. If so, please provide a written statement acknowledging the use of this handbook.	4-1-16	B
2-301.14	A food employee was observed removing single-use gloves and then replacing them without washing his hands. When food employees remove their gloves, they must wash their hands and exposed portions of their arms prior to donning a new pair of gloves.	3-11-16	
3-501.16A	A small pan of cut leafy greens was observed at 50F in the walk-in cooler. Potentially hazardous foods (PHF's) must be maintained at or below 41F.		
4-601.11A	Dried lettuce observed on mandarin cutter located on the shelving in the rear storage room. Food-contact surfaces of equipment/utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in the 3 vat sink or dish machine.		

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4-501.11B	Walk-in freezer door was observed to not stay shut. Ice buildup was observed by the door and on the floor near it. Equipment must be maintained in good repair and components kept intact according to the manufacturers' specifications.	4-1-16	B
6-501.11	Hand dryer was observed inoperable in the women's restroom shared within the building. Physical facilities must be maintained in good repair.		
6-301.14	The handwashing sinks located in the women's restroom, shared within the building, were observed lacking handwashing signage reminding food employees to wash their hands. Please install.		
4-903.11A	A box of Georgia-Pacific dinner napkins were observed on the floor in the small storage room adjacent to Mr. Memis' office. Single-use items must be stored in a clean and dry location at least 6 inches above floor surfaces.		
4-903.11B	Plastic and metal pan lids observed wet and stacked in a gray plastic tub on shelving in the kitchen. Clean equipment and utensils must be stored in a self-draining position that allows air-drying.		
4-903.11B	Metal and plastic pans were observed stored "wet nested" on shelving near the entry door into the kitchen. Clean equipment and utensils must be stored in a self-draining position that allows air drying.		

EDUCATION PROVIDED OR COMMENTS

Note: American Dish Service dish machine was observed with 100 ppm chlorine sanitizing solution. Mr. Memis departed from this site prior to conducting the exit interview.

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McCall 2 door fridge/ambient		50	Sliced turkey, cooked chicken pcs/McCall fridge		51-52/52
Chicken gyro/sliced ham/McCall fridge		52/51	Raw bacon in McCall 2 door fridge		52
True reach-in prep. fridges/cook line		40/34	Bacon bits/Ham pcs./True reach-in prep. fridge		41/36
Sliced tomatoes in True reach-in fridge		38	Shredded cheese in True reach-in fridge		40
Diced tomatoes in True reach-in fridge		33	Ham pcs./feta cheese/True reach-in prep. fridge		32/37
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3-501.16A		Raw shell eggs were observed at 47, 48 and 62F, raw bacon 52F, sliced turkey 51-52F, cooked chicken pieces 52F, chicken gyro 52F and sliced ham 51F in the McCall 2 door refrigerator in the kitchen. PHF's must be maintained at or below 41F. (PHF's removed from refrigerator and the shell eggs were placed in the walk-in cooler. The sliced turkey, cooked chicken pieces, chicken gyro and the sliced ham was voluntarily discarded)			4-1-16
3-501.17B		Sliced turkey was observed in a plastic bag with the date 3/7/16 on it. Per an employee the date reflected the removal date from the freezer. PHF's refrigerated at or below 41F for more than 24 hours must be labeled with the date of discard which is the date of opening the packaging/preparation of the food plus 6 additional days. PHF's found lacking the proper discard date will be asked to be discarded.			3-11-16
3-501.17B		Opened gallon containers of milk were observed in the True glass-front refrigerator with the date the containers were opened. PHF's refrigerated at or below 41F for more than 24 hours must be labeled with the date of discard which is the date of opening of the containers plus 6 days.			
3-501.17B		Commercially manufactured coconut cream pie, cheese cake, lemon meringue pie and chocolate pie observed in the refrigerated pie display case lacking any date marking. Please label all PHF's with the date of discard that is 6 days beyond the date of opening/preparation.			
3-501.17B		Ham pieces and other RTE PHF's held in the True reach-in fridges on the cook line IF refrigerated for more than 24 hours must be labeled with a discard date of no more than 7 days (i.e. the date of package opening/preparation plus 6 days).			
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4-903.11A		Two knives observed stored in crevice between the two True reach-in prep. fridges in the kitchen. Clean equipment/utensils must be stored in a clean, dry location where they are not exposed to splash, dust or other contamination. Please store on magnetic knife rack or in clean drawer, etc.			3-11-16
4-203.11B		Metal stemmed food thermometer appeared inaccurate by at least 3-4 degrees during this visit. Thermometers that are used to monitor the temperatures of food must be accurate to +/-2F. (COS by calibrating the thermometer during this visit)			COS

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Sausage patty in True reach-in fridge		35	Crosley fridge/freezer/kitchen (Ambient)		30/18
Refrigerated glass pie display case		47	Chocolate pie/cheese cake/refrig. pie case		47/47
Coconut cream pie/refrigerated pie case		49	Pooled eggs on ice by stove		41
Glass-front True fridge (Ambient)		38	Cooked egg to order		155
Mixture of ham, sausage, onions/stove		208			

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4-601.11A	Metal strainer hanging from shelving in the kitchen was observed with a small amount of debris on it. Food-contact surfaces of equipment/utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink or dish machine.	3-11-16	
4-601.11A	Knife hanging on the magnetic knife rack was observed with dried food debris on the knife blade. Food-contact surfaces of equipment/utensils must be clean to the sight and touch. Please clean.		
3-302.11A	Raw, frozen Philly cheese steak was observed stored on shelving in the Crosley freezer compartment above an opened package of cooked beef fritters. Raw animal foods (meat) must be stored separately from ready-to-eat (RTE) foods so there is no potential for cross-contamination. Please store raw meat below RTE foods.	3-11-16	
7-204.11	Chlorine solution in a container holding cloth wiping towels was observed at a concentration >200 ppm. Chlorine sanitizer solutions must be maintained at a concentration from 50-100 ppm. (COS as Mr. Memis reduced the concentration to 100 ppm within the container)	COS	
3-501.16A	Chocolate pie 47F, cheese cake 47, coconut cream pie 49F in the refrigerated pie case. The ambient temperature of the pie case was observed at 47F. PHF's must be maintained at or below 41F. A total of six pies were in this case including an apple pie. (COS by voluntarily discarding all pies except for the apple pie). Please have refrigerated case serviced/repaired.	COS	
5-203.14B	Farmer Brothers Coffee maker was observed with a water line connecting into the machine. However, no visible backflow prevention device was observed. Please install an A.S.S.E. rated backflow prevention device on the water supply line in a visible location.	4-1-16	

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3-603.11 A-C	When a food establishment prepares and serves raw or undercooked foods, a consumer advisory must be provided to the consumer. The consumer advisory consists of two parts: "a disclosure and a reminder". The disclosure describes or lists the specific animal foods that are served in a raw or undercooked form. The reminder is a notification that alerts the consumer that by consuming raw or undercooked animal foods it might increase ones risk of contracting foodborne illness, especially those persons having certain medical conditions. Currently, a sign posted within the dining room only provided a reminder and no correlation to the raw or undercooked foods was addressed. Please provide a means for the listing of the specific foods either by adding them to the menu, table toppers or additional signage postings in a highly visible location within the food establishment.	4-1-16	<i>BS</i>
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