



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

TIME IN	9:30 am	TIME OUT	12:46 pm
DATE	June 14, 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: Applebee's Neighborhood Bar and Grill		OWNER: Mid River Restaurant Group, LLC		PERSON IN CHARGE: Brian Bieller	
ADDRESS: 748 West Karsch Boulevard			ESTABLISHMENT NUMBER: 0254		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573.760.0900		FAX: none	
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 checked="" 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		
	Employee Health						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<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>Brian Bieller</i>		Brian Bieller		Date: June 14, 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: June 28, 2018	



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

ESTABLISHMENT NAME Applebee's Neighborhood Bar and Grill		ADDRESS 748 West Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Traulsen 2-door freezer, ambient		20	Cold hold drawer 1: ambient, cooked eggs, cut tomatoes		41, 42, 41
Ice cream freezer, ambient		10	Cold hold drawer 2: ambient, slaw, corn/bean salsa		41, 44, 44
Hot hold drawer (empty), ambient		220	Cold hold prep table, top: cut tomatoes, chicken		42, 41
Broiler prep table, top: potatoes, tomatoes		38, 38	Refrigerator under prep table, ambient		38
Walk-in freezer, ambient		20	Broiler reach-in cooler: ambient, cooked rib steak		40, 39

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.		
NOTE	TEMPERATURES, in degrees Fahrenheit: Traulsen 2-door cooler: ambient 41, potatoes 41, yogurt 39 Drawers below cooking equipment: #1 - raw beef steaks 38, 41; #2 - Raw chicken 38, 41; #3 - cooked beef 41; #4 - raw shrimp 37; #5 cut tomatoes 45, cooked potatoes 50; #6 - cut tomatoes 39, cheese 41 Walk-in cooler: ambient 36, cooked cranberry rice 40; cooling refried rice 39, cooling chicken wings 39		BFB
3-501.16A	FRONT COOK LINE The ambient temperature of the bottom cold-hold drawer in the fry line was 41, but ranged up to 50F. The slaw and corn/bean salsa held in the drawer had temperatures of 44F. Potentially hazardous food shall be held at 41F or lower. Please adjust the thermostat on this unit so the food is reliably held at 41F or lower.	6/14/18	
4-601.11A	Cutting boards were observed deeply grooved and stained. Food contact surfaces shall be clean to sight and touch, and free of imperfections. Please resurface or replace all cutting boards that are no longer able to be effectively cleaned and sanitized.	6/21/18	
4-202.11A	The outside tops (not the top doors) of the prep tables were dirty. Please clean to prevent debris from falling into food.	6/14/18	
4-601.11A	The lo-boy drawer holding hash browns and tomato salsa had food temperatures greater than 41F. Food shall be held at 41F or lower. NOTE: thermostat was adjusted colder during this visit.	6/14/18	

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.		
3-302.11A	FRONT COOK LINE Many containers of food in the coolers and freezers were not covered. Food shall be protected while in storage. Please cover food. COS by covering	COS	BFB
3-304.12A, B	The handles of in-use utensils were observed in contact with the food in many containers, both in potentially hazardous food and in non-potentially hazardous food. Handles shall be stored above the food, never in contact with the food, to protect food from contamination from handles. Please store handles above the surface of the food in all containers. COS by replacing scoops with cleaned scoops, and storing with handles above the food.	COS	
4-601.11C	Debris observed on the bottom of the ice cream freezer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean freezer.	6/15/18	
4-601.11C	Debris observed in the bottom of the hot-hold drawer. Please clean all surfaces of drawer as often as needed to keep clean.	6/15/18	
6-501.12A	Accumulation of grease and debris observed on the floor under the deep fryers and stoves. Please clean as often as needed to keep clean.	6/21/18	
4-601.11B	Frying pans were observed heavily encrusted with cooked-on debris. Cooking equipment shall be free of encrusted food. Please clean pans or dispose.	6/16/18	

EDUCATION PROVIDED OR COMMENTS

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

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ESTABLISHMENT NAME Applebee's Neighborhood Bar and Grill		ADDRESS 748 West Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Chicken, grill		TEMP. in ° F 165	FOOD PRODUCT/ LOCATION Walk-in beer cooler: ambient		TEMP. in ° F 39

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4-702.11	WAREWASHING AREA The warewashing machine did not reach 160F at the dish surface. After adjusting the booster, it still did not reach the sanitizing temperature. Chlorine sanitizer was connected to the system, but it was not detectable. The machine may be used for cleaning, but sanitizing must be completed in the 3-vat sink. Please completely submerge all equipment and utensils in sanitizer for the amount of time specified by the manufacturer on the label. Allow equipment to air dry.	ASAP	
NOTE	Please call this office (431-1947, ext. 123) when the warewashing machine is sanitizing correctly and before discontinuing the manual sanitizing of equipment in the 3-vat sink.		
3-302.11A	BACK PREP AND STORAGE AREAS Raw shrimp was stored above green beans in the walk-in cooler. Raw animal-derived foods shall be stored below or separately from all other food. COS by moving shrimp with other seafood.	COS	

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6-501.18	BACK PREP and STORAGE ROOM The handwashing sink was dirty on and around the handles. Please clean all surfaces handwashing sinks at least daily, more often if needed to keep clean.	6/14/18	
6-501.11	The handwashing sink was pulled away from the caulk, and caulk was missing. Please repair/replace caulk to seal sink to adjacent surfaces.	6/28/18	
4-601.11C	The lids and containers holding bulk powders were dirty. Please clean containers as often as needed to keep clean.	6/14/18	
4-501.14B	The 2-vat sink faucet, handles, and vats were observed with food debris. Warewashing equipment shall be cleaned at least daily, more often if needed to keep clean. Please clean and sanitize all surfaces and parts of the sink before placing food into the vats. COS by cleaning.	COS	
6-501.12A	The wall and items attached to the wall behind the sinks and prep table were dirty with food splatters. Please clean as often as needed to keep clean. COS by cleaning.	COS	
6-501.12A	Litter was observed beneath the storage racks and ice maker. Please clean floor, especially under equipment, as often as needed to keep clean.	6/21/18	
4-903.11A	Accumulation of dust observed on the Perlick condenser, located above a rack holding clean linens and equipment. Clean linens, single-use items, and clean equipment shall be protected while in storage. Please clean condenser unit/pipes.	6/14/18	
5-205.15B	A leak from the overflow valve was observed in the back of the ice maker. Please install a hose so the water drains into the floor drain to keep floor dry.	6/28/18	

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			EPHS No.	1390
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	June 28, 2018



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Coolers/bar: ambient	40, 40, 12, 10

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-501.14	WAREWASHING AREA Grease and debris were observed on the interior curtain in the machine. Warewashing equipment shall be cleaned daily, more often if needed to keep clean.	6/14/18	
4-302.14	Heat sensitive strips (thermolabels) were not available upon request. Please use thermolabels daily to check the heat sanitizing cycle of the machine.	6/21/18	
4-901.11A	WAITRESS PREP/BEVERAGE AREA Some equipment was wet nested. Equipment and utensils shall be completely air dried before storing nested. Please allow equipment to dry.	6/14/18	
4-601.11C	A container that held sugar (empty) was dirty on the inside. Please clean containers holding bulk dry items as often as needed to keep clean. COS by taking to warewashing area for cleaning and sanitizing.	COS	
6-501.12A	BAR and DINING AREA Debris observed on the floor beneath and behind equipment. Please thoroughly clean floor.	6/15/18	
4-901.11A	Mixing containers were observed wet-nested. Please allow complete air drying before storing equipment nested.	6/14/18	
6-202.15A	Daylight was observed at the top, right of the front entry door. Outside entries shall be sealed to prevent pest entry points. Please seal door.	6/28/18	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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6-202.15A	OUTDOORS The door was left open on the outside storage closet where single use items and clean linens are stored. Doors shall be closed to prevent pest entry. NOTE: the door was closed, then observed open again at a later time during this visit. Doors shall be self-closing and sealed. Please install a self-closure on this door and seal it against entry of pests.	6/28/18	
6-501.12A	An accumulation of dead insects and debris were observed on the floor in the outside storage closet. Facility shall be kept clean. Please clean as often as needed to keep clean.	6/21/18	

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