



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

|         |               |          |         |
|---------|---------------|----------|---------|
| TIME IN | 10:08 am      | TIME OUT | 1:05 pm |
| DATE    | July 27, 2017 | 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:<br>ColJac Cafe   |  | OWNER:<br>Joe Goff and Jessica Goff  |                               | PERSON IN CHARGE:<br>Jake Goff   |                         |
| ADDRESS:<br>24 East Columbia Street  |  |  | ESTABLISHMENT NUMBER:<br>4790 |  | COUNTY:<br>St. Francois |
| CITY/ZIP:<br>Farmington 63640  |  | PHONE:<br>573/218-9533   |                               | FAX:<br>none   |                         |
| PURPOSE<br><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<br><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<br><input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable<br>License No. _____  |  | SEWAGE DISPOSAL<br><input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE |                               | WATER SUPPLY<br><input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE<br>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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cold holding temperatures                            |     |   |
|  | Preventing Contamination by Hands   |     |   |  |   |     |   |
| <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   | 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" 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/O <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction                           |     |   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A   | Food additives: approved and properly used                  |     |   |
|  | Protection from Contamination   |     |   |  | Toxic substances properly identified, stored and used       |     |   |
| <input checked="" type="checkbox"/> OUT N/A  | Food separated and protected  |     |   |  | Conformance with Approved Procedures                        |     |   |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 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 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   |     |   |                                     | <input checked="" type="checkbox"/> | Utensils, Equipment and Vending   |     |   |
| <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Thermometers provided and accurate  |     |   | <input type="checkbox"/>            | <input checked="" 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  |     |   |
|                                     |                                     | Prevention of Food Contamination  |     |   |                                     | <input checked="" type="checkbox"/> | 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 type="checkbox"/>            | <input checked="" 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>Jake Goff</i> Jake Goff |                             | Date: July 27, 2017 |  |
| 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: August 2, 2017   |



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|                                       |  |                                    |   |                               |                    |
|---------------------------------------|--|------------------------------------|---|-------------------------------|--------------------|
| ESTABLISHMENT NAME<br>ColJac Cafe     |  | ADDRESS<br>24 East Columbia Street |   | CITY /ZIP<br>Farmington 63640 |                    |
| FOOD PRODUCT/LOCATION                 |  | TEMP. in ° F                       | FOOD PRODUCT/ LOCATION                                  |                               | TEMP. in ° F       |
| Arctic Aire freezer, ambient          |  | 12                                 | Traulsen cooler: ambient, milk                          |                               | 30, 42             |
| Sandwich prep cooler, top: roast beef |  | 41                                 | Eggs, pulled from cooking in oven                       |                               | 168 to 186         |
|                                       |  |                                    | Eggs, cooling on counter for approximately 1/4 hour     |                               | 110 to 130         |
|                                       |  |                                    | Sandwich prep cooler, bottom: ambient, chicken, sausage |                               | 39, 40, 40         |
|                                       |  |                                    | Sandwich prep cooler, top: turkey, sausage patty, eggs  |                               | 39, 59, 109 to 116 |

| Code Reference | PRIORITY ITEMS<br>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>  | Correct by (date) | Initial |
|----------------|---|-------------------|---------|
| 3-501.17A      | An opened container of cream cheese, stored in the Traulsen cooler, was not labeled with the date of disposition. Fully cooked or ready-to-eat potentially hazardous food that is held for more than 24 hours shall be labeled with the date of disposition, which is the date of preparation, or opening if commercially prepared, plus an additional six days. Please label all food that requires it with the date of disposition. COS by labeling | 7/27/17           |         |
| 7-201.11B      | On bottle of quaternary sanitizer tablets was stored on the rack above the drainboard of the 3-vat sink that held clean equipment, and two bottles of the tablets were stored in the cabinet holding food and equipment, located below the flavored coffee brewers. Chemicals shall be stored separately or below clean equipment, food, clean linens, clean utensils, and single-use items. Please store these tablets in an appropriate location.   | 7/27/17           |         |
| 4-601.11A      | Debris was observed on a can opener, stored in the drawer by the GE range. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can opener after use.  | 7/27/17           |         |
| 7-201.11B      | A container of Opti Free contact sanitizer was stored with food in the cabinet next to the oven. Personal items shall be stored in a designated location where food, clean equipment, clean linens, clean utensils, and single-use items cannot be contaminated. Also, chemicals shall be stored separately from these items. Please designate a location for personal items.   | 7/27/17           |         |
| 7-102.11       | A spray bottle container a clear liquid with a wet cloth on top was stored on the bottom shelf of the table. The bottle was not labeled. Working containers of chemicals shall be labeled with the common name of the chemical, and stored where food and food-related items cannot be contaminated. Please label bottle and store with chemicals.  | 7/27/17           |         |
| 7-201.11B      | A container of cleaning tablets was stored on the prep table with the pink mixer. Chemicals shall be store in an area where food and food-related items are protected. Please store cleaners in a designated area.  | 7/27/17           |         |

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|----------------|--|-------------------|---------|
| 6-501.14A      | Both portable fans in the kitchen and food prep areas were observed with an accumulation of dust on their back and front grates. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fans as often as needed to keep clean.   | 8/2/17            |         |
| 4-601.11C      | Accumulation of debris observed inside the two stacked ovens. NOTE: the top oven stored muffin tins. Equipment shall be clean. Please clean inside of ovens as often as needed to keep clean.  | 8/2/17            |         |
| 4-501.11A      | The inside glass on the top oven of the stacked ovens was broken. If this oven is to be used only for storage, please remove broken glass and thoroughly clean to protect equipment while in storage from contamination. If it is to be used to cook food, please replace the broken glass, door, or oven.   | 8/2/17            |         |
| 6-501.12A      | Splattered food debris observed on the wood cabinet holding the stacked ovens. Please clean the cabinet as often as needed to keep clean.  | 8/2/17            |         |
| 4-601.11C      | Debris observed on the inside oven and drawer of the GE range, and on the outside surfaces. Please clean inside and outside surfaces of this range.  | 8/2/17            |         |
| 3-304.14       | Wet wiping cloths were found stored on work areas throughout the kitchen and prep areas. Wet wiping cloths shall be stored in sanitizer between uses. Please provide a labeled container of sanitizer solution to store wiping cloths between uses.  | 7/27/17           |         |
| 2-401.11B      | Employee beverages in closed containers were observed throughout the kitchen. Employees may drink from a covered container, but the container shall be stored where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please designate a location for storage of employee beverages where these items are protected. | 7/27/17           |         |

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jake Goff Date: July 27, 2017

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: August 2, 2017



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|-----------------------------------|--|------------------------------------|---|-------------------------------|-------------------|---------|
| ESTABLISHMENT NAME<br>ColJac Cafe |  | ADDRESS<br>24 East Columbia Street |   | CITY /ZIP<br>Farmington 63640 |                   |         |
| FOOD PRODUCT/LOCATION             |  | TEMP. in ° F                       | FOOD PRODUCT/ LOCATION                                |                               | TEMP. in ° F      |         |
| Ambient, under counter freezer    |  | 18                                 | Salad prep cooler, top: cut tomatoes, sliced tomatoes |                               | 52, 41            |         |
| Ambient, under counter cooler     |  | 39                                 | Salad prep cooler, bottom: ambient                    |                               | 40                |         |
|                                   |  |                                    |   |                               |                   |         |
|                                   |  |                                    |   |                               |                   |         |
| Code Reference                    | <b>PRIORITY ITEMS</b><br>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>  |                                    |   |                               | Correct by (date) | Initial |
| 3-501.14A<br>3-501.15A            | Eggs that were cooked in the oven were cooled on the counter, then stacked in containers and placed in the bottom of the salad prep cooler, and on top of inserts in the top of the salad prep cooler. The eggs had internal temperatures of 109 to 116F. The eggs were not monitored for time and temperature. Food shall be cooled from 135F to 70F within two hours, and from 70 to 41F within another four hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin cooling process again (or discard the food). If the second benchmark is not met, discard the food. Please use a log and monitor cooling of food. To facilitate cooling, place food in shallow container, nest container in ice water, vent if covered, stir, add ice as part of ingredients or to cool pasta, use ice paddles. |                                    |   |                               | 7/27/17           |         |
| 3-501.16A                         | A container holding sausage patties and one holding cooked eggs that were cooling were stored on top of the inserts in the sandwich prep cooler, and cut tomatoes and cut lettuce were stored on top of the inserts in the salad prep cooler. The sausage had an internal temperature of 59F, and the eggs 109F to 116F; the tomatoes and lettuce 52F. Potentially hazardous food should not be stored on top of the inserts, as the unit was not designed to keep food stored on top of the inserts cold. Please discard the sausage, tomatoes, and lettuce. Please do not store potentially hazardous food on top of the inserts. COS by disposing   |                                    |   |                               | 7/27/17           |         |
| 3-304.14E                         | A bucket containing a liquid was stored on top of the prep table by the roller oven. The liquid was identified as sanitizer by manager. Sanitizers shall be stored on a shelf below or separately from food and food-related items. Also, the container shall be labeled as "sanitizer." Please label, store correctly, and keep wet wiping cloths in the container.   |                                    |   |                               | 7/27/17           |         |
| 7-202.12A                         | A can of Raid insecticide was stored in the mop closet. This pesticide was not approved for use in a food establishment. Please remove from premises and use only approved methods of pest control.  |                                    |   |                               | 7/27/17           |         |
| Code Reference                    | <b>CORE ITEMS</b><br>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>   |                                    |   |                               | Correct by (date) | Initial |
| 4-601.11B                         | Accumulation of debris on the grates, sprockets and rollers of the MiniVeyor roller oven. Please clean all parts of the oven as often as needed to keep clean.   |                                    |   |                               | 8/2/17            |         |
| 4-101.19                          | The wood shelves on the wall-mounted shelf, located near the sandwich prep cooler, did not appear to be sealed. Equipment requiring frequent cleaning shall be made of durable, nonabsorbent, smooth, and cleanable materials. Please seal or paint the wood shelves.  |                                    |   |                               | 8/2/17            |         |
| 4-101.17A                         | Laminated wood bowls were used for food contact. Wood may not be used as a food contact surface except a dense wood used to make cutting boards, rolling pins, or donut dowels. Please remove these bowls from the facility.   |                                    |   |                               | 8/2/17            |         |
| 6-301.14                          | There was no sign in the bathroom to remind users to wash their hands. Please install a sign.  |                                    |   |                               | 7/27/17           |         |
| 5-205.15B                         | The drain in the handwashing sink in the bathroom was very slow. Plumbing shall be maintained in good repair. Please determine reason for slowly draining water and repair.  |                                    |   |                               | 8/2/17            |         |
| 4-501.114A                        | Sanitizer test strips were not available upon request. Please provide test strips to check the concentration of sanitizer in solutions: quaternary ammonia test strips (150 to 400 ppm range) and chlorine test strips, if bleach is used as a sanitizer (10 to 200 ppm).  |                                    |   |                               | 8/2/17            |         |
| NOTE                              | Please wash all produce (fruits and vegetables) before peeling, cutting, cooking, or serving whole.  |                                    |   |                               |                   |         |

EDUCATION PROVIDED OR COMMENTS

|                              |           |                                 |                  |  |                                |
|------------------------------|-----------|---------------------------------|------------------|--|--------------------------------|
| Person in Charge /Title:<br> |           | Jake Goff                       |                  | Date: July 27, 2017  |                                |
| Inspector:<br>               | Rose Mier | Telephone No.<br>(573)-431-1947 | EPHS No.<br>1390 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Follow-up Date: August 2, 2017 |



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| ESTABLISHMENT NAME<br>ColJac Cafe | ADDRESS<br>24 East Columbia Street | CITY /ZIP<br>Farmington 63640 |
|-----------------------------------|------------------------------------|-------------------------------|

| FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION                               | TEMP. in ° F |
|-----------------------|--------------|--|--------------|
|                       |              | Milk, dispensing thermos, stored on beverage counter | 50           |
|                       |              |  |              |
|                       |              |  |              |

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| 4-601.11A      | Brown debris observed on the inside sides of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry ice maker before returning to service.  | 7/28/17           |         |
| 3-501.16A      | Milk in a thermos was stored on the customer self-serve beverage counter. It had an internal temperature of 50F. Potentially hazardous food shall be held cold at 41F or lower. According to staff, the milk was placed in the thermos approximately one hour ago. The temperature was not monitored. Please hold the milk by using Time as a Public Health Control by completing the form. Label or log the time of disposition for the milk, which is four hours from the time it is placed in the thermos. Discard all milk remaining after four hours and wash, rinse, and sanitize container before refilling. | 8/2/187           |         |

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| Person in Charge /Title: | Jake Goff     | Date: July 27, 2017  |
| Inspector:               | Rose Mier     | Telephone No. (573)431-1947  |
|                          | EPHS No. 1390 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
|                          |               | Follow-up Date: August 2, 2017   |