



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

TIME IN	10:07am	TIME OUT	4:05pm
DATE	5-11-17	PAGE	1 of 8

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: Colton's Steakhouse	OWNER: Missouri Acquisitions Group	PERSON IN CHARGE: Lewis Fugate
ADDRESS: 1300 Maple Street	ESTABLISHMENT NUMBER: 4682	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-9500	FAX: 573-756-9505
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 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 <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
	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			IN <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			IN <input checked="" type="checkbox"/> OUT 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 <input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				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"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <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				<input type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input 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 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"/>	<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 type="checkbox"/>	<input checked="" 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>[Signature]</i>	Lewis Fugate	Date: May 11, 2017
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947
		EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 5-25-17



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

ESTABLISHMENT NAME Colton's Steakhouse		ADDRESS 1300 Maple Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Salad cooler at cookline amb		32	Expo cooler amb		34
Cold hold: lettuce, tomato		37,36	Mac & cheese, mushrooms in expo cooler		36, 37
Raw shrimp in saute cooler		47	Cold hold sld tomatoes at expo		41
Saute cooler amb		44	Hot hood ribs in autosham hot cabinet		127
Turkey in saute cooler		41	Steak cooler amb		32

**PRIORITY ITEMS**  
 Code Reference: 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

3-501.16B	The ambient temperature of the interior of the saute cooler was measured at 44F. Cold holding unit for potentially hazardous foods shall be 41F or less. The upper portions of the cooler appear to be holding food at 41 or less. Repair the cooler so that all parts are capable of holding food at 41F or less.	COS	[Signature]
3-501.16B	A container of raw shrimp were observed in the saute cooler at a temperature of 47F. Potentially hazardous foods shall be held at 41F or less. According to the manager, the shrimp have been in the cooler overnight. COS by discarding the shrimp. The upper cold wells were measured at adequately cool temperatures. Do not place potentially hazardous foods in the inside of the cooler until it has been demonstrated to hold foods at 41F or less.	COS	
3-501.16A 3-403.11	Pre-portioned ribs were observed in the AutoSham heating cabinet at a temperature of 127F. Foods held hot shall be held at 135F or greater. According to the manager, the heating cabinet is used to heat the ribs from refrigerator temperatures. The AutoSham integral thermometer indicated a temperature of 170. The ambient temperature was measured at 144F. Potentially hazardous foods reheated for cold holding shall be heated to at least 165F within two hours prior to placing them in hot holding. COS by heating the ribs rapidly to 198F and then placing in the AutoSham. Do not use the AutoSham to reheat the ribs until it has been demonstrated to heat the ribs to 165F within two hours.	COS	

**CORE ITEMS**  
 Code Reference: 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

5-205.15B	A water leak was observed at the hand wash sink in the beverage station. A plumbing system shall be in good repair. Please repair the leak.	5-25-17	[Signature]
6-301.12	Paper towels were not available at the hand wash sink in the beverage station. All hand wash sinks shall be provided with a sanitary means of hand washing. COS by providing paper towels.	COS	
5-205.15B	The faucet is loosened from the sink at the hand wash sink in the beverage station. A plumbing system shall be in good repair. Please repair the faucet.	5-25-17	
4-203.12	The thermometer in the salad cooler is inaccurate. Temperature measuring devices for ambient temperatures shall be accurate to within three degrees F. Please replace the thermometer in this unit.		
4-601.11C	An accumulation of food debris was observed in the handles of the salad cooler. Non-food contact surfaces shall be kept clean. Please clean the outside of the cooler and the handles.		
4-601.11C	Food debris was observed in the door seals of the salad cooler. Non-food contact surfaces shall be kept clean. Please clean and sanitize the door seals.		
4-601.11C	An accumulation of water was observed in the bottom of the salad cooler. Non-food contact surfaces shall be kept clean. Please clean the water from the cooler.		
4-601.11C	Food splatters and debris were observed on the inside and in the door seals of the saute cooler. Non-food contact surfaces shall be kept clean. Please clean the interior and seals of the cooler.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Lewis Fugate Date: May 11, 2017

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up:  Yes  No Follow-up Date: 5-25-17



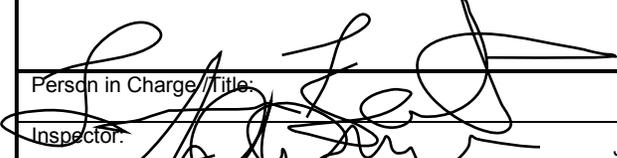
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Chicken cooler amb		38	Steam wells: mash potato, rice		192, 171
Cold hold drawers: raw chicken, cooked chicken, raw fish		37 38, 39	Cold hold: sour cream, cheese		36, 38
Steak from grill		192	Fry freezer amb		10
Chicken breast from grill		194	Big salad cooler amb		32
			Bar beer coolers		34,38,34

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4-601.11A	Mold was observed on the nozzle housing of both soda fountains at the beverage station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.	5-14-17	
4-601.11A	Food residue was observed on steel pans stored in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by moving the pans to warewashing.	COS	
4-601.11A	A heavy accumulation of grease, food residue and mildew was observed on all of the sheet pans in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please thoroughly scrub these pans and wash, rinse and sanitize.	5-14-17	
7-102.11	A spray bottle of bleach was observed at the dump sink in the bar without a label. Working containers of toxic materials shall be clearly and individually labeled with the name of the material. COS by labeling the bottle.		
6-501.12A	Minor debris and broken glass was observed on the floor in the bar area below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the bar area.		
4-601.11A	An accumulation of food debris was observed on the underside of the pass-through at the cook line. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area as needed.		

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4-203.12	The thermometer in the saute cooler is inaccurate. Temperature measuring devices for ambient temperatures shall be accurate to within three degrees F. Please replace the thermometer in this unit.	5-25-17	
4-203.12	The integral thermometer in the AutoSham heating cabinet is not accurate. Place an accurate thermometer inside the heating cabinet or repair the integral thermometer.		
4-601.11C	An accumulation of dirty water was observed in the bottom of the chicken cooler. Non-food contact surfaces shall be kept clean. Please clean the interior of the chicken cooler.		
3-302.12	An unlabeled spray bottle of oil was observed in use at the cook line. Food that is not in its original packaging and that is not readily identifiable shall be marked with the common name of the food. COS by labeling the bottle.	COS	
4-601.11C	Food splatters were observed on the side of the steak cooler. Non-food contact surfaces shall be kept clean. Please clean the outside of the steak cooler.	5-25-17	
6-501.12A	An accumulation of mold was observed on the outside of the ice bin and in the cabinet below the soda fountain on the right side of the beverage station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and disinfect this area.		
4-601.11C	Food debris was observed in the door seals of the fryer freezer. Non-food contact surfaces shall be kept clean. Please clean and sanitize the door seals of this unit.		

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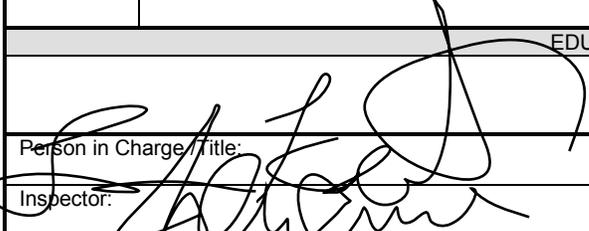
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Baked potatoes/Walk-in cooler		38	Diced tomatoes/Walk-in cooler		36
Sliced Am. cheese/Walk-in cooler		36	Raw chicken breast/Walk-in cooler		37
Walk-in cooler/Ambient		39	Beer walk-in cooler containing meat/Ambient		36
Pork ribs/Southern Pride Smoker		170	Meat cutting room/Ambient		40

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4-601.11A	Food residue was observed on the cutting blade of the #10 can opener. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. (Corrected by washing, rinsing, sanitizing and air drying)	COS	CF
4-601.11A	Residue observed on the magnetic knife rack located next to the #10 can opener. Several knives were observed stored on this rack with dried food debris. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. (Corrected by washing, rinsing, sanitizing and air drying the knife rack and the knives)	COS	
4-601.11A	Assorted kitchen utensils observed stored in plastic container by 3-vat sink with debris in the container and some of the utensils having dried food debris on them. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. (Corrected by washing, rinsing, sanitizing and air drying these items)	COS	
4-601.11A	Assorted cutting boards observed with food debris stored on shelf beside the 3-vat sink. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. (Corrected by placing them in 3-vat sink for cleaning and sanitizing)	COS	
4-601.11A	Tomato dicer and lettuce chopper were observed with dried food residue on the shelf by 2-vat sink. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing & air drying in 3-vat sink. (Corrected by cleaning & sanitizing in 3-vat sink)	COS	

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4-601.11C	Food debris was observed inside and in the door tracks of the big salad cooler. Non-food contact surfaces shall be kept clean. Please clean the interior and door tracks of this cooler.	5-25-17	CF
6-501.12A	An accumulation of debris and grease was observed on the inside and outside of the hood above the dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean.		
4-901.11	Please clean the inside and outside of the hood and associated attached ductwork. Steel pans were observed wet-nested in clean storage in the warewashing area. After cleaning and sanitizing, food equipment shall be air dried. Please air dry all equipment prior to placing in storage.		
5-204.11	A large blender has been placed on an attached shelf in front of and adjacent to the hand wash sink in the bar area. Hand wash sinks shall be conveniently accessed by employees. Clean food equipment shall not be placed where it is exposed to splash or contamination. Please relocate the blender away from the hand wash sink.		
4-903.11A	The outside trash dumpster was observed with lid open. Outdoor refuse containers must be kept covered. (Corrected on-site by closing the dumpster lids)	COS	
5-501.113 B	Containers labeled as sugar and "Butches" was observed with dispensing scoops lying with the handles in contact with the food. Food dispensing utensils stored in food containers must be stored with their handles above the food.	5-25-17	

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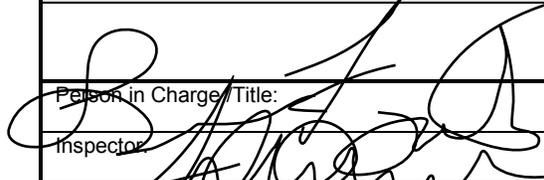
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4-601.11A	Poly cutting boards with observed staining and food debris on them at the 2-vat sink. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled.	5-14-17	[Handwritten Initials]
4-601.11A	Dried food debris was observed in one of the two food preparatory sink basins. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. (Corrected by cleaning and sanitizing)	COS	
4-601.11A	The underside of a stainless steel shelf located above the 2-vat food preparatory sink was observed with deposits of dried food debris on the underside of the shelving. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. (Corrected by cleaning and sanitizing)	COS	
4-601.11A	Mold and debris observed within the ice storage bin of the Hoshizaki ice machine. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. The ice machine must be shut down, emptied and thoroughly cleaned and sanitized prior to placing back into use.	5-14-17	
4-601.11A	Plastic pans observed stacked on shelving adjacent to the 3-vat sink. Some pans were observed with remnants of food debris on them. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled.		

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6-501.12A	Water and an accumulation of debris was observed on the floor beneath the Hoshizaki ice machine. Physical facilities must be cleaned as often as necessary to maintain cleanliness. (Corrected by cleaning)	COS	[Handwritten Initials]
6-501.12A	Dust accumulation observed on electrical conduit above stored food in the walk-in cooler. The conduit ran to the refrigeration unit within the walk-in cooler. Physical facilities must be cleaned as often as necessary to maintain cleanliness. Please clean and inspect the rear of the refrigeration unit to ascertain whether it too is in need of cleaning.	5-25-17	
6-501.12A	Spilled food debris was observed on the floor beneath shelving in the walk-in cooler. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
4-501.11B	Ice buildup observed around the perimeter of the walk-in freezer door. The ice must be removed and the door seal must be evaluated to determine whether it is in need of replacement.		
6-501.12A	Grease droplets observed forming on the outside of the mechanical air curtain located above the rear door. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-202.15A	Rear exterior door observed not fully self-closing. Exterior doors must be fully self-closing. Please repair/replace the door to allow it to properly close between uses.		
6-501.12A	The rear door and the attached "panic" hardware was observed with debris and dried residues. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		

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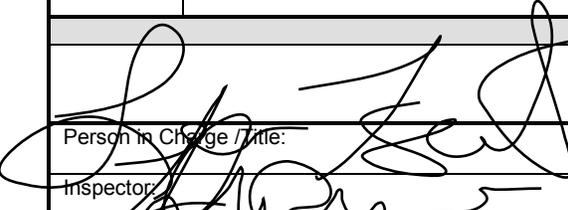
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4-202.11A	Stacked plastic pans located on shelving by the 3-vat sink were observed with cracking and crazing on them. Mult-use food-contact surfaces must be smooth, free of breaks, cracks, pits, crazing or similar imperfections. Please discard any damaged items.	5-14-17	CF
3-501.17A	Three pans of cooked potatoes were observed stored in the walk-in cooler without any date marking. Food employees were not aware of when these items were placed in the walk-in cooler. Ready-to-eat (RTE) potentially hazardous foods (PHF's) refrigerated at 41F or less for more than 24 hours must be labeled with a discard date of no more than seven days (i.e. the date of preparation or package opening plus 6 additional days). (Corrected by voluntarily discarding)	COS	
7-201.11B	A box of potatoes was observed stored below 2-1 gallon containers of paint and caulking in the rear store room. Toxic or poisonous materials must be stored so they cannot contaminate food, equipment, utensils, linens, etc. (Corrected by relocating the paint and caulking, etc. to a location away from food items within the rear store room)	COS	
4-601.11A	Floor mixer was observed with food debris on the guard and the upper portion above the mixing bowl. According to food employees the mixer had not been used this day. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled and at least every 4 hours or less.	5-14-17	
4-601.11A	Metro C5 food warming unit with observed dried food debris on metal shelving within and at the bottom. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled.		

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4-903.11B	Plastic food storage buckets were observed stacked wet in the rear storage room. Clean equipment and utensils must be stored in a self-draining position that allows for air drying and covered or inverted.	5-25-17	CF
6-501.12A	Black debris observed on the ceiling of the rear storage room. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
4-203.12B	The built-in thermometer located adjacent to the door of the walk-in cooler containing raw meat and beer products was observed at 40F where the ambient temperature within that unit was observed at 36F. Ambient air temperature measuring devices that are scaled in Fahrenheit must be accurate to plus or minus 3F.		
6-501.12A	The water heater/water softener room was observed with an abundance of items and debris. Further, debris was observed on the floor. Physical facilities must be cleaned as often as necessary to maintain cleanliness. Please clean and organize this room and discard any unnecessary items.		
Note:	The backwash lines from the water softener could not be visually observed due to the amount of items within the water heater/water softener room.		
4-903.11A	Bags of clean linens, some opened, were observed piled on the floor of the water heater/water softener room. Clean and laundered linens must be stored in a clean and dry location where not exposed to splash, dust or other contamination and at least 6 inches above the floor.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Lewis Fugate Date: May 11, 2017

Inspector:  John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up:  Yes  No Follow-up Date: 5-25-17



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

ESTABLISHMENT NAME Colton's Steakhouse		ADDRESS 1300 Maple Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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4-601.11A	Dried food debris was observed within the interior cavity of the Hamilton Beach microwave oven. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying them when they become soiled. It is recommended to wipe out the interior cavity of the microwave between uses and then wash, rinse, sanitize and air dry every 4 hours or less.	5-14-17	
4-202.11A & 4-601.11A	Some plastic food rack covers over racks of rolls were observed torn. Other plastic food rack covers over racks of rolls were observed with debris and other residues on them. Multi-use food-contact surfaces of equipment must be smooth, free of breaks, etc. and food-contact surfaces of equipment and utensils must be clean to the sight and touch.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
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4-601.11B	Encrusted grease accumulation was observed on the racks and the bottom of the Southern Pride smoker. Food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations.	5-25-17	
4-603.15 A-C	The meat slicer located in the meat cutting room was not provided with a wash step according to a food employee. The food employee stated the meat slicer was only sanitized following use. All food-contact surfaces of equipment must be thoroughly washed to remove debris within a 3-vat sink, commercial dish machine or by a clean-in-place (CIP) procedure. as the first step in the 3-step process.		
4-603.16A	The meat slicer located in the meat cutting room was not provided with a rinsing step according to a food employee. The food employee stated the meat slicer was only sanitized following use. All food-contact surfaces of equipment and utensils must be thoroughly rinsed following the washing step to remove any remaining debris prior to the sanitizing in a 3-vat sink, commercial dish machine or by a CIP procedure as the second step in a 3-step process.		
4-601.11C	A "gooey gelatinous substance" was observed underneath the meat slicer located in the meat cutting room. Non-food contact surfaces of equipment must be kept free of an accumulation of dust, dirt, food residue and other debris.		
5-205.15B	Water droplets were observed on the wall beneath a fire sprinkler head located within the meat cutting room. Plumbing systems must be maintained in good repair.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Lewis Fugate		Date: May 11, 2017	
Inspector:		John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Follow-up Date: 5-25-17					



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

ESTABLISHMENT NAME Colton's Steakhouse	ADDRESS 1300 Maple Street	CITY /ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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.**

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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.**

3-304.14B	Damp cloths some blood stained were observed on a table located in the meat cutting room. Wiping cloths used for wiping counters and other equipment surfaces must be stored in a chemical sanitizing solution of proper concentration.	5-25-17	
4-601.11B	Sheet pans having accumulations of encrusted grease deposits and other soil accumulations were observed stored over racks of potatoes. Soiled items such as this should be taken to the warewashing area when soiled and not stored in locations where potential contamination of food, equipment, single use items, etc. could occur. Further, these items must be thoroughly cleaned and sanitized to remove these deposits.		
6-501.11	Grout observed missing from between the flooring tiles near the Hoshizaki ice machine. Physical facilities must be maintained in good repair.		
6-501.11	Cove moulding tiles observed broken in the dish machine area and by the mopsink. Physical facilities must be maintained in good repair.		
6-202.15A	Daylight observed below the side entry door. Exterior openings into a food establishment must be tight-fitting/sealed to exclude potential pest entry.		

EDUCATION PROVIDED OR COMMENTS

		Person in Charge / Title: Lewis Fugate	Date: May 11, 2017
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 5-25-17	