



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

TIME IN	10:15am	TIME OUT	2:04pm
DATE	9-4-18	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: Convenience Barn #2		OWNER: Ray Johnson	PERSON IN CHARGE: Rachel Miller		
ADDRESS: 1750 West Columbia St.		ESTABLISHMENT NUMBER: 0185	COUNTY: 187		
CITY/ZIP: Farmington, 63640		PHONE: 573-747-0366	FAX: 573-756-8901	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input 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		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		IN <input checked="" type="checkbox"/> 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"/> 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 OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input 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"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<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						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT 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"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate				<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<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 checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title: _____ Rachel Miller		Date: September 4, 2018	
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: 9-21-18



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ESTABLISHMENT NAME Convenience Barn #2		ADDRESS 1750 West Columbia St.		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Foods in heated display: pizza, burgers,		144, 113	Creamer dispenser ambient		36
potato wedges		143	Nacho cheese		151
Burger as prepared		191	Gibson freezer, frigidair freezer 1 & 2		0, 0, 0
Sliced tomatos for customer access		63	Walk-in cooler		38
Creamer in dispenser		66			

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
3-501.19A B	A discard time was not marked on foods being held by time as a public health control (TPHC) in the heated display. A TPHC policy was established for this purpose on December 1, 2017. Foods held in this manner must be marked with the time that it will be discarded. COS by marking the foods with a discard time.	COS	
4-601.11A	A heavy accumulation of soda syrup was observed on the soda fountain nozzle housing at the drive-up area. Food contact surfaces shall be clean to sight and touch. Please clean this area daily.	COS	
7-202.12A	Cans of Raid flying insect spray were observed stored below the hand wash sink in the kitchen area. Only those insecticides approved for use in a food establishment may be present on the premises. Please remove these items from the premises and discontinue their use in the facility.		
2-401.11	Employee beverages were observed stored on the food prep surface and on top of the fryer. Employee beverages shall be kept covered and stored and handled in a manner that prevents them from contaminating food, equipment, single use items and clean linens. COS by removing the beverages.		
3-501.16B	Sliced tomatoes in a customer access container were measured at 66F. This container uses ice to chill the food. Potentially hazardous foods held cold shall be maintained at 41F or less. The tomato was discarded. The hamburger fixings container was removed from access during this inspection. If the tomato cannot be maintained at 41F or less by this method, then the tomato must be held by time as a public health control.		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.12A	A heavy accumulation of dust and debris was observed on areas below counters, the hand wash sink, cabinets and along walls and in corners in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area.	COS	
3-304.12A	The handle of the ice scoop stored in the soda fountain ice bin was observed to be in contact with the ice. During pauses in food preparation, utensils shall be stored with their handles above the surface of the food. COS by discussion and moving the scoop.		
6-202.15A	The drive-up area door was left open after customer service. The outer openings of a food establishment shall be protected against the entry of insects and pests. Please close the drive-up door after customer service.		
4-101.11	The work surface in the food prep area is worn through the formica to the substrate below. Food contact surfaces under normal conditions of use, shall be safe, durable, non-absorbent, finished to have a smooth easily cleanable surface and be resistant to decomposition. Please restore or replace the work surface in this area.		
5-205.11B	Waste ice was discarded in the hand wash sink. Hand washing sinks are for hand washing exclusively. Do not use these sinks for disposal of wastes.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Rachel Miller Date: September 4, 2018

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 9-21-18



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ESTABLISHMENT NAME Convenience Barn #2		ADDRESS 1750 West Columbia St.	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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
3-501.16B	Dairy creamer was measured at 66F from the dispenser at the beverage station. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. This product was delivered the morning of this inspection. The product is delivered without refrigeration. The product labeling indicates that the product must be refrigerated prior to being placed in the dispenser. The product and additional inventory was removed to the walk-in cooler. Please ensure that all such product is refrigerated overnight prior to being placed in the dispenser.		RM
4-601.11A	Minor food debris was observed inside the microwave at the beverage station. Food contact surfaces shall be clean to sight and touch. Please clean the microwave as often as necessary to keep it clean.		
3-302.11A	Raw shell eggs and raw ground beef was observed stored above ready to eat foods in the walk-in cooler. Food shall be protected from cross-contamination by storing raw animal foods away from or below ready to eat foods. COS by rearranging the foods.	COS	
3-302.11A	Raw shell eggs and raw bacon were observed stored above dairy products in the reach-in cooler in the retail area. Food shall be protected from cross-contamination by storing raw animal foods away from or below ready to eat foods. COS by rearranging the foods.	COS	
3-501.17A	A discard date was not observed on pre-packaged sandwiches stored in the reach-in cooler in the retail area. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days from the time of opening, preparation or thawing. COS by marking the food with a discard date.	COS	

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4-302.14	This facility is using quaternary ammonia in sanitizer buckets in the kitchen area and bleach as the sanitizer in the three compartment sink. An adequate test kit or strips were not available for either sanitizer. A test kit for determining proper sanitizer strength shall be available. Please obtain test strips for chlorine and quaternary ammonia.		RM
2-103.11B	A customer was observed retrieving a sleeve of single-use foam cups from the storage area below the beverage station and removing one for use. The person in charge shall ensure that customers are prevented from accessing single use items in a way that prevents contamination of these items. Please deter customers from this behavior.		
4-601.11C	Debris was observed inside a utensil storage tub above the three compartment sink. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this item.		
4-903.11A	Cases of single service items were stored on the floor in the storage room. Single service items shall be protected from contamination by storing them at least six inches off of the floor. Please store all single service items off of the floor.		
6-501.12A	An accumulation of black mold was observed below the soda fountains and on plumbing behind the fountains in the storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and disinfect this area.		

EDUCATION PROVIDED OR COMMENTS

Rachel Miller _____
 Person in Charge / Title: Rachel Miller Date: September 4, 2018

Inspector: *John Wiseman* _____ Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: Yes No
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4-601.11A	Mildew was observed on the deflector inside the ice machine in the storage room. Food contact surfaces shall be clean to sight and touch. Please remove and wash, rinse and sanitize the deflector.		
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6-501.114	Two rusted cans of Coleman Camp Fuel were observed below the mop sink in the utility room. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment. Please remove the fuel.		.
3-305.11A	A case of mayonnaise in foil packets was observed stored on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.	COS	
5-501.115	Significant herbaceous and woody growth was observed inside the dumpster enclosure. A storage area and enclosure for refuse shall be free of excessive growth that provide harborage for insects, rodents, vermin and other pests. Please remove the excess growth from the enclosure.		

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