



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

TIME IN	10:28am	TIME OUT	2:35pm
DATE	6-14-18	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: Dexter BBQ	OWNER: Bruce Vancil dba Dexter BBQ, Inc.	PERSON IN CHARGE: John Sitzes
ADDRESS: 763 Maple Valley Drive	ESTABLISHMENT NUMBER: 4570	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-1100	FAX: 573-756-0021
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		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 type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> 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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <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"/> IN <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			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <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			<input type="checkbox"/> IN <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<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	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 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					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		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>[Signature]</i>	John Sitzes	Date:	June 14, 2018
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:	7-6-18



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

ESTABLISHMENT NAME Dexter BBQ		ADDRESS 763 Maple Valley Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True 2-door cooler at drive-up amb		38	Cold hold pulled pork		39
Pork steaks in 2-door cooler		42	Hot held pulled pork at prep line		113-123
Hot cabinet at drive-up		162	Hot held burgers		155
Cold hold potato salad		40	Hot held grn beans, baked beans		135, 144
Cold hold twice baked potato		40	hot held pork steak		172

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
6-501.111	A live roach was observed on the soda fountain at the drive-up area. The presence of insects, rodent and other pest shall be controlled to minimize their presence on the premises. Take action to abate the pest issue, including: 1. Removing sources of food for pests by keeping the facility free of food debris and residue, 2. Sealing openings into the building by closing points of entry such as gaps around doors, 3. Routinely inspecting the premises for evidence of pests, and 4. Using professional pest control services.	6-17-18	
4-601.11A	Food debris was observed inside and outside the microwaves at the cookline. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwaves as often as necessary to keep them clean.		
4-601.11A	Food splatters were observed on clean plates at the cookline. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize these items.		
3-403.11	Hot held pulled pork was measured at 113F-123F at the cookline. This food was reheated from refrigerator temperatures. Food reheated for hot holding shall be heated to 165F prior to placing in hot holding. COS by removing the food and reheating to 165F.	COS	
4-601.11A	A greasy residue was observed on many of the steel pans in clean storage. Food contact surfaces shall be clean to sight and touch. Please ensure that all equipment is adequately cleaned.	6-17-18	

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	An accumulation of debris was observed on the linear floor drain the ware washing area. Please clean the drain.	7-6-18	
6-501.12A	An accumulation of mold and debris was observed on the floor and wall below and behind the mechanical dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect this area.		
6-501.12A	Shelving the dry storage room is dirty. Please clean the shelves.		
4-601.11C	Sugar and salt residue was observed on container lids in the dry storage room. Clean and sanitize the lids.		
6-501.12A	Dirt and debris was observed on the floor in the dry storage room. Please clean the floor.		
4-601.11C	An accumulation of grease and debris was observed on aluminum rolling racks in the walk-in cooler and in the prep area. Nonfood contact surfaces shall be kept clean. Please clean the racks.		
6-202.15A	A visible gap was observed at the bottom of the rear entry door. The outer openings of a food establishment shall be protected against the entry of insects and rodents. Please repair the gap.		
5-205.15B	The faucet at the hand wash sink in the ice machine room is broken. A plumbing system shall be in good repair. Please repair the faucet. Note: One of the walls of the dumpster enclosure is broken down.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:		John Sitzes	Date: June 14, 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: 7-6-18



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Dexter BBQ		ADDRESS 763 Maple Valley Drive	CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Sliced tomatoes in salad cold wells		47	Walk-in cooler amb	
Traulsen 3-door freezer		8	Foods in w/i cooler: turkey, pork steak	
Salad prep cooler amb		40		
Hot held ribs		153		
Auto Sham cabinets #4 & #5		158, 166		

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5-203.14B	Backflow prevention was not observed on a red hose attached to a four port manifold attached to the faucet at the mop sink. A plumbing system shall be installed to prevent backflow into the public water supply. Please install a hose bibb vacuum breaker between the manifold and the hose.	6-17-18	
4-501.114 A	Chlorine was not detected in the rinse cycle of the mechanical dishwasher. Chlorine sanitizers shall be in the range of 50-100 ppm. Until the dishwasher has been repaired; wash, rinse and sanitize equipment in the three compartment sink.		
7-201.11B	A bottle of sanitizer and a tube of caulk were stored atop the dishwasher. Toxic materials shall be stored so they cannot contaminate food, equipment, single service items and clean linens. COS by relocating.		
4-202.11A	A heat damaged plastic bowl was observed in clean storage in the ware washing area. Multi-use food equipment shall be free of cracks, pits and similar imperfections that adversely affect cleaning and sanitizing. Please remove the bowl.		
7-202.12A	A can of Raid ant and roach killer was observed in the chemical storage area. Only those insecticide approved for use in a food establishment may be present on the premises. Please remove this product from the premises.		

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6-501.12A	An accumulation of dirt and debris was observed on the floor below the soda fountain at the drive-up area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.	7-6-18	
4-803.11	A soiled, grease laden apron was observed on the prep table in the drive-up area. Soiled linens shall be stored in proper receptacles away from clean equipment and food prep areas. COS by removing the apron.	COS	
4-601.11C	Food debris was observed in the door tracks of the glass front cooler in the drive-up area. Nonfood contact surfaces shall be kept clean. Please clean the cooler.	7-6-18	
4-601.11C	Food debris, grease and residue was observed on the exterior of most equipment at the cookline including, the coolers, the salad table, the hot cabinets and the prep tables. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean exposed surfaces of equipment at the cookline.		
4-601.11C	An accumulation of food debris was observed on the interior and in the door seals of the refrigerated drawers opposite the grill and fryers. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean drawer interiors and drawer seals.		
4-501.11B	The seals on the refrigerated doors are broken and accumulating debris. Door seals shall be kept intact. Please replace all damaged seals.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: John Sitzes Date: June 14, 2018

Inspector: John Wiseman Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 7-6-18



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

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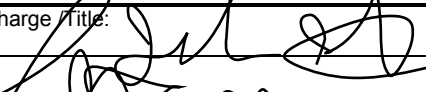
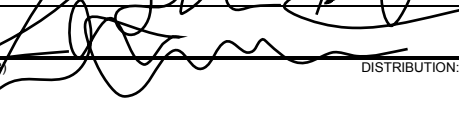
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4-601.11C	An accumulation of food debris and mold was observed inside the refrigerated drawers and drawer seals below the flat-top grill. Nonfood contact surfaces shall be kept clean. Please clean the drawers and seals.	7-6-18		D
4-501.11B	The drawer seals on the refrigerated drawers below the flat-top grill are broken. Door seals shall be kept intact. Please replace the seals.			
4-601.11C	An accumulation of dripping grease was observed on open wire shelving above the flat-top grill. Nonfood contact surfaces shall be kept clean. Please clean the shelving above the flat-top.			
4-601.11C	An accumulation of food debris was observed in the cold wells and in the cooler portion of the salad cooler as well as in the door seals. Nonfood contact surfaces shall be kept clean. Please clean all surfaces in the salad cooler.			
6-501.12A	A heavy accumulation of grease, dirt and food debris was observed on the floor below the cookline. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen.			
4-601.11C	An accumulation of food debris was observed inside the fry holding cabinet. Nonfood contact surfaces shall be kept clean. Please clean the cabinet interior.			
4-601.11C	Food debris was observed on the black rolling cart. Nonfood contact surfaces shall be kept clean. COS by cleaning the cart.			

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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: 7-6-18



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4-601.11C	The exterior of the Auto Sham hot cabinets and the steamer were dirty. Please clean all outer surfaces of these units.	7-6-18	
6-501.12A	Food debris was observed on the floor in the "Sham area". Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
4-901.11	Metal pans were observed to be wet-nested in clean storage. After cleaning and sanitizing, food equipment shall be air dried. Please dry all equipment before placing in storage. A fan is recommended for this purpose.		
4-903.11A	An accumulation of food debris was observed in the bottom of a tub used for utensil storage on the clean storage rack. Clean equipment shall be protected from contamination. Clean the tub and cover with a lid to prevent contamination of equipment.		
6-501.12A	An accumulation of food and mold was observed in the floor drain below the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the drain.		
5-205.15B	A water leak was observed at the faucet at the three compartment sink. A plumbing system shall be in good repair. Please repair the leak.		
6-202.11A	Fluorescent light bulbs are unshielded in the ware washing area. Light bulbs installed in areas of food preparation, storage or ware washing shall be shielded or shatter resistant. Please shield the bulbs.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7-6-18