



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

TIME IN	10:40 am	TIME OUT	3:05 pm
DATE	Sept. 25, 2017	PAGE	1 of 6

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 Bar B Que	OWNER: Bruce Vabncil, DBA Dexter Bar-B-Que, Inc.	PERSON IN CHARGE: Cassandra Myers
ADDRESS: 763 Maple Valley Drive	ESTABLISHMENT NUMBER: 4570	COUNTY: St. Francois
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. 187-19563, exp. 1-31-18	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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
IN <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"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	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						
IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>					
IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" 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 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 checked="" 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 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 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>Cassandra Myers</i>	Cassandra Myers	Date:	September 25, 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:	Oct. 10, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Pork steaks, smoker	177, 168	Hot hold cabinet: ambient, ribs, baked beans	150, 166, 152
Cold hold drawer 1: ambient, slaw	37, 42	Vulcan hot hold drawers: baked potatoes, ambient	205, 180
Cold hold drawer 2: ambient, corn	41, 37	Hot hold steamer: green beans, baked beans	186, 138
Cold hold drawer 3: ambient, potato salad	37, 41	Cold hold drawers 5 & 6, ambient	34, 41
Cold hold drawer 4: ambient, potato topping	33, 37	Hamburger, grill	161

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
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2-401.11	KITCHEN Employee candy was stored with single-use items on a wall shelf. Employees shall eat and drink only in designated areas where food, clean equipment, utensils, and linens, and single-use items cannot be contaminated. Please designate an area for employees to eat and drink where these items cannot be contaminated. COS by removing candy and discussion with employees	COS	
4-601.11A	A heavy accumulation of food debris was observed on the insides of both microwaves, as well as the outside. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize microwave a minimum of every four hours while in continual use, more often if needed to keep clean.	9/25/17	
3-302.11A	Raw hamburger was stored above "pop dogs" in the Traulsen 3-door freezer. Raw animal-derived food shall be stored below all other food. Please store "pop dogs," which are fully cooked, above raw hamburger. COS by moving hot dogs above raw meat	COS	
3-403.11	Baked beans were being heated in the hot hold cabinet #6. They had an internal temperature of 89F. According to cook, the beans were removed from the walk-in cooler approximately two hours prior and placed in the hot hold cabinet. Foods that are fully cooked shall be reheated rapidly to 165F for 15 seconds (within two hours). Hot hold cabinets are not designed for the reheating of foods. Please reheat foods to 165F prior to placing in the hot hold cabinets. CORRECTED ON SITE by discussion with manager and reheating beans in an oven to 185F.	COS	
4-601.11A	Debris was observed on many of the clean dishes, stored on the rack next to the Traulsen 3-door freezer. Please clean and sanitize all equipment and utensils that are soiled on this rack. Protect clean equipment from contamination while in storage.	9/25/17	

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4-601.11C	KITCHEN All surfaces of all equipment in the kitchen were dirty with an accumulation of grease and food debris. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all equipment, insides and outsides, including creases in door and drawer seals (hot hold cabinets, drawers, coolers, warmers, shelves, scale, microwave, deep fryer cabinets, flat grill, clean equipment rack, oven, etc.).	10/10/17	
5-501.116	The outsides of trash cans were dirty. Trash receptacles shall be cleaned at a frequency to prevent pest attraction. Please clean insides and outsides of all trash cans when emptied.	9/26/17	
6-501.110B	Opened bags of candy, a phone, and a radio were stored on the same shelf and above single-use items and clean equipment. Personal items shall be stored where clean equipment, food, clean linens, and single use items cannot be contaminated. Please designate an area for employees to store all personal items where facility items cannot be contaminated. COS by moving	COS	
6-501.18	Both handwashing sinks were dirty. Sinks shall be kept clean. Please clean all surfaces of both sinks as often as needed to keep clean.	9/25/17	
6-301.14	There was no sign at the cook's handwashing sink to remind users to wash their hands. A sign shall be posted at all handwashing sinks. Please install sign.	9/25/17	
6-501.12A	Food splatters observed on the walls behind equipment and sinks, and accumulation of debris observed on the floor behind and under equipment. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean all walls and move equipment where possible to adequately clean the floor.	10/10/18	
3-304.12B	The handle of a scoop was in contact with the slaw in a cold hold drawer. Handles shall be stored above the surface of the food. Please store handle correctly, or store scoop on a clean and sanitized surface.	9/25/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 	Cassandra Myers	Date: September 25, 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: Oct. 10, 2017



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ESTABLISHMENT NAME Dexter Bar B Que		ADDRESS 763 Maple Valley Drive		CITY /ZIP Farmington 63640		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Traulsen 3-door freezer, ambient		0	Cold hold drawer under grill: ambient, slaw		39, 39	
CVap Hot hold cabinet: ambient, ribs		195, 170	Cold hold drawer under grill: ambient, beef		41, 37	
Hot hold cabinet #5: top, ambient		165	Hot hold steamer: pulled pork, hamburger		136, 139	
Hot hold cabinet #5, bottom: ambient, steak		170, 160	Prep table: cut tomatoes (top), ambient, cut lettuce (bottom)		35, 41, 42	
Hot hold cabinet #6, top: ambient, pork		162, 136	Hot hold cabinet #6, bottom: ambient, baked beans		89, 164	
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NOTE	<p>TEMPERATURES, continued, in degrees Fahrenheit: True 2-door glass-front cooler: ambient 37, chocolate milk 41 Alto Sham hot hold cabinet #1 (empty): ambient 158 top, 155 bottom Walk-in cooler: ambient 39, cooked ribs 39, soft serve mix 40, cooked brisket 39 Soft serve mix, hoppers: chocolate 37, vanilla 35</p> <p>WAITRESS PREP AREA AND DRIVE-UP AREA Hand lotion, ear antiseptic, Halls lozenges, and other personal items were stored on a rack above a table holding food and equipment, and on the same rack with single-use items and clean equipment. Medicines and other toxins shall be stored separately or below all facility items, and employee items shall be stored in a designated location where facility items cannot be contaminated. CORRECTED ON SITE by moving items to the office.</p>				COS	
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4-501.11B	KITCHEN, continued The door seals on Alto Sham hot hold cabinet #5 were cracked and broken. Door seals shall be maintained in good repair. Please replace all broken seals.				10/10/17	CM ↓
3-305.11A	Boxes of potatoes were stored on the floor. Food shall be stored a minimum of six inches off the floor. Please place potatoes on shelves or crates.				9/25/17	
4-901.11	Clean equipment, located on the rack next to the Traulsen freezer, was wet-nested. Equipment and utensils shall be air-dried before storing. Please re-clean and sanitize all wet-nested equipment and allow to air dry before storing nested.				9/26/17	
3-304.14	A wet cloth was stored on the vat of the handwashing sink. Wet cloths shall be stored in sanitizer between uses. Please prepare sanitizer buckets to store wet wiping cloths, and use to sanitize clean-in-place food-contact surfaces after they are washed and rinsed.				9/25/17	
4-601.11C	Two tubs of dirty water were stored below the clean equipment rack. COS by disposing of water.				COS	
6-501.12A	Debris and mold observed in the drive-up window ledge and frame. Please clean as often as needed to keep clean.				10/10/17	
4-601.11C	Debris observed on the shelves and on the inside and outside surfaces of the True 2-glass door cooler. Please clean shelves and all surfaces of cooler as often as needed to keep clean.				10/10/17	
4-204.112	A thermometer was not found inside the True cooler. Thermometers shall be placed in convenient-to-read location in the warmest part of the cooler. Please install an accurate thermometer that reads 0 to 220F in two degree increments inside this cooler.				9/26/17	
EDUCATION PROVIDED OR COMMENTS						
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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: Oct. 10, 2017		



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7-102.11	WAREWASHING ROOM A spray bottle holding a clear yellow liquid was stored on top of the warewashing machine. The bottle was not labeled. Working containers of cleaners shall be labeled with the common name of the contents. Please label bottle.	9/25/17	CM ↓
4-501.114A	The chlorine concentration in the sanitizing cycle of the warewash machine was 10 ppm. Chlorine concentration shall be 50 to 100 ppm. The peristaltic pump was observed to be operating correctly, and chlorine was dispensed, but the concentration of the final solution was too low. When the sanitizer was primed, dispensing a large amount of the chlorine, the test strips turned purple. It was observed the bulk bucket of chlorine was near empty; the strength may have weakened over time. Please replace the bulk container of chlorine and/or have the machine serviced to deliver an adequate quantity of chlorine. Use the 3-vat sink for a final sanitizing step until the machine correctly sanitizes equipment and utensils. NOTE: the bulk container of chlorine was replaced, but the concentration in the sanitizing solution remained 10 ppm. CORRECTED ON SITE by priming and removing air bubbles in hose.	COS	
4-601.11A	Debris and stains observed on the glass coffee pots, stored on the rack above the drain board. Food contact surfaces shall be clean to sight and touch. Please clean pots at least daily and before storing. If stains remain, discard pots.	9/25/17	

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6-501.18	WAREWASHING ROOM The handwashing sink was dirty. Please clean all surfaces as often as needed to keep clean.	9/25/17	CM ↓
6-501.11	The caulk was deteriorating and missing between the handwashing sink and the wall, and between the 3-vat sink and the wall. Please remove remaining caulk, clean, sanitize, and recaulk.	10/10/17	
6-501.12A	Water puddled in the middle of the floor. According to staff, the water is from normal warewashing procedures. Please keep floor mopped and dry to reduce mold and bacterial growth.	9/25/17	
6-501.12A	An accumulation of debris observed in the floor drain in front of the double swinging doors. Please keep drain clean and free of debris.	9/25/17	
6-501.12A	Debris accumulation observed on the doors and door frames. Please clean doors and frames.	10/10/17	
4-501.14	Debris observed on the handle area of the sprayer. Warewashing equipment shall be cleaned at least daily. Please clean sprayer head.	9/25/17	
5-501.116	The trash can was dirty. Please clean all surfaces when emptied.	9/26/17	
4-501.14	Debris observed on the top of the warewash machine, and under the lips of the doors. Please clean machine daily.	9/25/17	
6-501.11	The caulk around the mop sink was moldy, and the wall around the sink was dirty. Please clean or replace caulk and clean wall.	10/10/17	
5-205.15B	A leak was observed beneath the 3-vat sink. Plumbing shall be in good repair. Please repair leak.	10/10/17	
6-501.12A	Mold was observed on the wall beneath the 3-vat sink. Please clean and sanitize wall and pipes to reduce mold growth.	10/10/17	
6-501.12A	The floor was dirty beneath the warewashing machine. Please clean floor.	9/26/17	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Oct. 10, 2017



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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.**

4-601.11A	STORAGE ROOM Baked-on debris observed on the outsides and inside surfaces of the flat pans that were stacked on the shelf. Please remove baked-on debris.	9/27/17	CM ↓
4-601.11A	BACK MEAT PREP ROOM Debris observed on the lids and containers holding bulk seasonings. Please clean and sanitize lids and containers.	9/27/17	
4-601.11A	Blood splatters observed on the meat preparation table after the work was completed and staff were in the kitchen. Please clean and sanitize food contact surfaces after use.	9/25/17	
3-304.12C	Soiled, in-use knife, tongs, and spatula were stored on a mobile cart by the smokers. The utensils were soiled and stored on a cart that was soiled with raw meat and blood. In-use utensils for potentially hazardous food shall be washed, rinsed, and sanitized a minimum of every four hours, and shall be stored on a surface that is cleaned and sanitized at least every four hours. Please replace or clean the utensils every four hours, and clean and sanitize a tray or other surface on which they are stored. Do not cross contaminate utensils used to touch cooked meat with surfaces used to hold or prep raw meat.	9/25/17	
4-601.11A			
3-304.11A			
3-304.11A	The mobile cart used to transfer meat into/out of the smokers was soiled with blood and raw meat, and other debris. Please clean and sanitize cart between use for raw and cooked meats.	9/25/17	
4-601.11A			

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.**

2-401.11B	STORAGE ROOM An employee drink (lidded/straw) was stored on the shelf with clean equipment. Employee drinks shall be stored where clean equipment cannot be contaminated. Please store drinks in a designated location where facilities items are protected from possible contamination.	9/25/17	CM ↓
3-304.12B	A single-use condiment cup was stored in the bulk container of salt. In-use utensils shall be multi-use to allow cleaning and sanitizing, and shall have a handle. Please dispose of condiment cup.	9/25/17	
4-901.11B	The flat baking pans were wet nested. Please allow complete air drying before storing nested.	9/25/17	
6-501.12A	Accumulation of debris observed on the floor beneath the shelves. Please clean floor.	10/10/17	
3-305.11A	WALK-IN COOLER Meat was stored uncovered in the walk-in cooler. Food shall be protected from contamination during storage. Please cover meat while in storage.	9/25/17	
4-601.11C	Food debris observed on the racks. Please clean racks inside cooler.	10/10/17	
4-101.19	DINING ROOM and ICE MACHINE AREAS Some of the table tops were worn, exposing raw pressed board. Surfaces requiring frequent cleaning or exposed to moisture shall be nonabsorbent. Please refinish or replace tabletops.	10/10/17	
6-501.14A	The mechanical vents in both bathrooms were dirty. Ventilation systems shall not be a source of contamination. Please clean vents as often as needed to keep clean.	10/10/17	
4-903.11A	The ice scoop was stored in a container on top of the ice machine. The container was dirty. Please clean and sanitize scoop holding container and scoops at least daily.	9/25/17	

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	(573)431-1947 1390	Follow-up Date: Oct. 10, 2017



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4-601.11A	DINING AREA Black mold observed on the inside of the ice maker. Please discard ice, wash, rinse, and sanitize all surfaces of ice machine.	9/26/17	CM
4-601.11A	Two coffee cups, stored on the self-serve beverage counter, were dirty. Please inspect equipment after cleaning to ensure cleanliness. COS by taking to warewashing area	COS	↓
2-401.11A	An opened beverage can was stored on the check-out counter. Food is transferred from staff to customers in the check-out area. Employees may eat and drink only in designated areas where food and food-related items cannot be contaminated. Employees may drink from a lidded and strawed container at the work station, but the drink must be stored in an area where food and food-related items cannot be contaminated. Please ensure all employees know where they may eat and drink, that drinks shall be lidded and strawed if kept in the work area, and that they must be stored in a designated area.	9/25/17	

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4-601.11C	DINING AREA Mold growth and debris observed in cabinets and pipes below both soda dispensers. Please clean and sanitize cabinets, pipes, and drains.	10/10/17	CM
4-601.11C	Debris observed on high chairs and booster seats. Please clean after each use.	9/25/17	↓

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