



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

TIME IN	10:06am	TIME OUT	1:43pm
DATE	2-17-17	PAGE	1 of 3

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: Eagle Mart		OWNER: The Royal Group/Jas Sekhon		PERSON IN CHARGE: Becky Young	
ADDRESS: 1041 East Karsch Blvd.			ESTABLISHMENT NUMBER: 0845		COUNTY: 187
CITY/ZIP: Farmington, 63601		PHONE: 573-454-2130		FAX: 573-454-2107	
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 type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" 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 <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> YES <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> YES	Required records available: shellstock tags, parasite destruction			<input checked="" 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 <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 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>Becky Young</i> Becky Young		Date: February 17, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-3-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Blvd.		CITY /ZIP Farmington, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot held hotdogs on roller/warmer		121, 147	Pizza prep cooler amb		32
True sandwich cooler		38	Cold hold: sausage, beef, mushrooms		34,36,34
Dairy creamer in counter dispenser		48	Walk-in beverage cooler		38
Hot held chili		156	Beer cave, Walk-in freezer		32, 22
Sandwiches in glass hot hold case		120	True beverge cooler		32

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.**

3-501.16B	The dairy creamer held cold in a counter top dispenser on the bev/condiment island was measured at a temperature of 48F. Potentially hazardous foods held refrigerated shall be held at a temperature of 41F or lower. The product in the dispenser was voluntarily discarded. According to the managers, the product is held unrefrigerated and placed in the refrigerated dispenser without prior cooling. I have instructed the managers to cool the creamer product to 41F or less prior to placing it in the dispenser. Additionally, once the cooled product has been placed in the dispenser, ensure that the refrigerated dispenser is capable of maintaining a food temperature of 41F or less.	2-17-17	BY
3-501.16A	Landshire sandwiches held in a clear plastic heated display case on the bev/condiment island were measured at 120F. Potentially hazardous foods held hot shall be maintained at a temperature of 135F or greater. The sandwiches were voluntarily discarded. This heated display unit appears to be heated with a light bulb. Do not use this unit for hot holding potentially hazardous foods until it has been demonstrated to hold food at a temperature of 135F or greater.	COS	
3-501.16A	Hotdogs held hot on the hotdog roller/heater were measured at a temperature of 121F. Potentially hazardous foods held hot shall be maintained at a temperature of 135F or greater. According to the manager, the hot dogs were on the roller for less than two hours. COS by increasing the heat of the roller/heater. The temperature of the hotdogs was measured thirty minutes later at 147F.		

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.**

4-601.11C	An accumulation of mold was observed around the ice chute of the customer access coke soda fountain. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the area around the ice chute.	3-3-17	BY
4-601.11C	An accumulation of food debris and residue was observed inside the cappuccino machine. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean interior surfaces of the cappuccino machine.		
4-204.112	The thermometer in the pizza prep cooler was observed to be scaled from 25F to 125F. Temperature measuring devices shall be capable of measuring temperatures within the operational range of a cooling unit. Please replace the thermometer that is scaled from 0F to 120F.		
4-601.11C	An accumulation of dust was observed below pizza equipment and in the cabinet below the pizza oven where single use items are stored. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the table and inside the cabinet.		
6-501.12A	An accumulation of dust, dirt and food residue was observed below equipment and storage cabinets in the back room/kitchen area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the back room floor.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>John Wiseman</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: 3-3-17



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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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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7-202.11	An open gasoline can containing what smelled like mineral spirits was stored on the floor near the rear entry. Only those toxic items necessary for the operation and maintenance of a food establishment shall be permitted on the premises. Please remove the gas cans from the premises.	2-17-17	COS
7-201.11	A lawn mower was observed stored in a utility room in the back room area. The door to the room was open and was without a door knob or lock. Poisonous or toxic materials shall be stored where contamination of food, single use items and equipment cannot occur. Please install a knob and lock on the door and maintain it closed and locked if the mower is to be stored in this room.	2-17-17	
4-501.114	Additionally, do not store food, food equipment, single use items, or clean linens in this room. The chlorine sanitizer in use in the front service area was measured at a concentration greater than 200 ppm. Chlorine sanitizers shall be in the range of 50-100 ppm. COS by remaking the sanitizer.		
4-601.11A	A heavy accumulation of dried soda syrup was observed on the nozzle housing of the soda fountain located at the front service area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.		

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
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5-205.11A	The hand wash sink in the back room/kitchen area was inaccessible due to equipment stored in front of it. Hand wash sinks shall be accessible at all times. COS by moving the equipment.	COS	
6-501.12A	An accumulation of pooling water was observed below the three compartment sink in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the water from this area.	3-3-17	
6-501.12A	Dried food residue was observed on the floor below the milk and juice in the customer reach-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below the milk and juice racks.	2-17-17	
3-305.11	Cases of frozen pizza crusts stored in the walk-in freezer were not stored at least six inches off of the floor. Food shall be stored at least six inches off of the floor. Please store the food appropriately.		
6-202.15	A visible gap was observed between the from entry doors. The outer openings of a food establishment shall be protected against the entry of insects and pests. Please repair the gap at the from door.		
5-501.115	An accumulation of trash and debris was observe to be scattered widely and heavily across the back portion of the premises around the dumpsters. A storage area for refuse shall be maintained clean. Please clean the trash and debris from the rear of the property.		

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EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 3-3-17