



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

TIME IN DATE 3-22-18	9:04an	TIME OUT 12:45pm
		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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Factory Diner at the Factory	OWNER: Mehmet and Valerie Memis	PERSON IN CHARGE: Kristen Sellers	
ADDRESS: 200 West First St.	ESTABLISHMENT NUMBER: 4644	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-760-0208	FAX: NA	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____ Results _____	

RISK FACTORS AND INTERVENTIONS

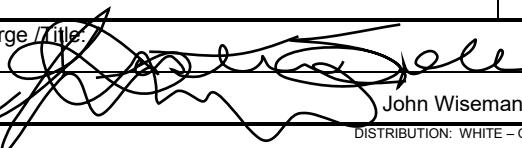
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Hands clean and properly washed			<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"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<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 type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<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 <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected	✓			IN = in compliance N/A = not applicable COS=Corrected On Site	OUT = not in compliance N/O = not observed R=Repeat Item	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
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"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source				<input checked="" 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"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
	<input checked="" 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"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: 	Kristen Sellers	Date: March 22, 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: 4-10-18
DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY		



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
Factory Diner at the Factory	200 West First St.	Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Prep cooler #1 amb	44	Hot held gravy	157
Prep cooler #2 amb	38	2-door cooler in kitchen	52
Cold held: tomatoes, cheese, sausage	42,45,46	Foods in 2-door cooler:waffle mix, pooled eggs,	54,44
Cold held: gyro, sausage, ham	40,37,34	shell egg	50
Crosley refrigerator/freezer	28, 4	Kenmore freezer is 1 & 2 in back room	0, 0
Code Reference	PRIORITY ITEMS		Correct by (date)
	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.		Initial
3-501.16B	Diced tomatoes, American cheese and cooked sausage stored in the cold wells of the prep station cooler #2 were measured at 42F, 45F, and 46F respectively. Potentially hazardous foods held refrigerated shall be held at 41F or less.		3-22-18
2-401.11B	An employee beverage was observed on the prep surface of the prep cooler #1. Employee beverages shall be stored and handled to prevent contamination of food, food prep surfaces, equipment and single service items. COS by removing the beverage.		COS
3-501.17A	Discard dates were not observed on packages of sliced roast beef in prep cooler #2. Potentially hazardous foods held refrigerated shall be marked with a discard date that is no greater than six days after the food is prepared or opened. COS by marking the food with a discard date.		COS
4-501.114 A	The chlorine concentration in the kitchen sanitizer bucket was measured at less than 50 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.		COS
3-501.16B	The ambient temperature of the 2-door cooler in the kitchen was measured at 52F. Food in the cooler was measured at: waffle mix = 54, pooled eggs = 44, shell eggs = 50. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. Mr. Yount arrived and attempted to repair the cooler but was unsuccessful. All of the food in this cooler was moved to the walk-in cooler. Do not place any food in this cooler until it has been repaired and demonstrated to hold food temperatures at 41F or less.		prior to use
Code Reference	CORE ITEMS		Correct by (date)
	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.		Initial
3-304.14	Soiled, dry wiping cloths were observed in use at the cook-line. Dry wiping cloths may not be repeatedly used. Please use cloths from the sanitizer bucket to clean counter and equipment surfaces. COS by discussing with the manager.		4-10-18
4-601.11C	Pooled water and food debris was observed inside the prep cooler #2 at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler.		
4-204.112 A	A thermometer was not present in prep cooler #1. Mechanically cooler food holding units shall be provided with a thermometer. COS by placing a thermometer in the cooler.		
6-501.12A	An accumulation of grease and food debris was observed on the floor and on equipment casters below the cook-line. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the floor and tables at the cook-line.		
4-601.11C	Food splatters were observed on the underside of the pass-through shelving above the prep coolers. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the underside of the pass-through shelving.		
4-601.11C	An accumulation of food debris was observed on table surfaces in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of the prep tables in the kitchen.		

EDUCATION PROVIDED OR COMMENTS

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Kristen Sellers

Date: March 22, 2018

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John Wiseman

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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in cooer	36	Dessert cooler	34
Walk-in freezer	0		
Pooled eggs at cook-line	47 adj 40		
Omlette as prepared	199		
Wait station cooler	32		
Code Reference	PRIORITY ITEMS		Correct by (date)
	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.		Initial
2-301.14H	Food employees were observed donning single service gloves without first washing their hands. Employees must wash their hands prior to donning single use gloves. Please ensure that employees wash their hands appropriately.		3-22-18
3-501.17A	Discard dates were not observed on packages of sliced ham and cooked sausage in the 2-door cooler in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date that is no greater than six days after the food is prepared or opened. COS by marking the food with a discard date.		COS
3-302.11A	Cases of beef fritters labeled as "Uncooked" were observed stored above ready to eat foods in the walk-in freezer. Cross contamination shall be prevented by storing raw animal food below ready to eat foods. COS by moving the foods.		COS
4-501.114 A	The sanitizer solution in use at the wait station was measured at greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. Please prepare sanitizers in acceptable ranges.		3-22-18
4-601.11A	An accumulation of slimy mold was observed on the deflector in the ice machine located in the dry storage room. Food contact items shall be clean to sight and touch. Please remove the ice from the machine and wash, rinse, and sanitize the interior.		
Code Reference	CORE ITEMS		Correct by (date)
	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.		Initial
5-501.116 A	An accumulation of food debris was observed on trash cans in the kitchen. Waste receptacle shall be cleaned at a frequency to prevent a build-up of soil or from becoming an attractant for insects and rodents.		4-10-18
4-601.11C	Pooling water and food debris was observed in the bottom of the Crosley refrigerator in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the refrigerator.		
4-901.11	Plastic containers were observed wet nested in clean storage in the kitchen. After cleaning and sanitizing, equipment shall be air dried prior to placing in storage. Please air dry equipment.		
4-501.14B	An accumulation of grease and debris was observed on the interior surfaces of the mechanical dishwasher in the kitchen. A ware washing machine shall be cleaned at a frequency necessary to prevent the recontamination of equipment. Please thoroughly clean the interior of the dishwasher.		
6-501.12A	Dirt and debris was observed on the floor and on equipment and plumbing surfaces below the three compartment sink and the dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-501.12A	An accumulation of dirt and food debris was observed below the 2-door cooler in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen.		

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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)
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4-903.11A	Paper towels were observed on the floor in the back room. Single use items shall be stored at least six inches off of the floor. COS by removing the items from the floor.				4-10-18
6-501.114 A	An unused prep cooler and chest freezer were observed in the back room. Items that are unnecessary to the operation and maintenance of a food establishment such as equipment that is no longer functional or unused shall be removed from the premises. Please remove unused equipment.				
6-501.12A	An accumulation of grime was observed on the floor in the back room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove all evidence of dirt and grime.				
6-501.12A	A heavily soiled rug was observed in the back room area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor coverings as often as necessary to keep them clean.				
3-305.11A	Cases of food were observed on the floor in the walk-in freezer. Food shall be stored at least six inches off of the floor. Please store all food off of the floor.				
4-903.12A	Coffee carafes and single service items were observe stored below the hand wash sink in the wait station. Food related items may not be stored below unshielded plumbing. Please remove these items from below the sink.				
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Person in Charge / Title:		Kristen Sellers		Date: March 22, 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: 4-10-18
MO 580-1814 (9-10)					
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6-501.19 6-501.11 5-501.17 5-501.113	The self-closing device of the women's restroom door is broken. Restroom doors shall be self closing. Please repair the door closing device. The paper towel dispenser in the womens' restroom is broken. Please replace or repair. The womens' restroom is not provided with a covered waste can. A toilet room used by females shall be provided with a covered waste receptacle for sanitary napkins. Please place a covered waste can in the womens' restroom. The lids of the facility dumpster were open. Outside waste receptacles shall be kept covered to deter access by rodents and vermin. Please keep the dumpster lids closed.				4-10-18	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: 		Kristen Sellers		Date: March 22, 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: 4-10-18	
MO 580-1814 (9-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37A						