



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

TIME IN	10:03am	TIME OUT	12:54pm
DATE	8-28-18	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: Factory Diner #2	OWNER: Mehmet Memis	PERSON IN CHARGE: Ryan Storie
ADDRESS: 814 Market St.	ESTABLISHMENT NUMBER: 4783	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-1006	FAX: na
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 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 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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O    N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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		
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT    N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <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)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT    N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input 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				<b>Highly Susceptible Populations</b>		
<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		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT    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"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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    N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>						
<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						

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		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>	<input 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: 	Ryan Storie	Date: August 28, 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: 9-11-18



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Factory Diner #2		ADDRESS 814 Market St.		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table #1: amb, ham, chz, tomato		40,35,41,34	True cooler		38
Cold table #2: amb, tomato, ham		40,42,43	Electrolux cooler		38
Pooled eggs in ice bath		39	Glass front cooler in wait station		38
Hot hold gravy		156	Burger from grill		191
Edesa freezer		4	Chest freezer, grill freezer		0, 0

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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3-501.16B	The cold held tomatoes and ham stored in the cold wells of the #2 cold table were measured at 42F and 43F respectively. Potentially hazardous foods held cold shall be maintained at 41F or less. Please adjust the ambient temperature of the unit and close the cold well lid when not in use.	8-28-18	
2-301.14H	Employees were observed donning new single use gloves without washing their hands. Employees must wash their hands prior to donning new single use gloves. COS This issue was discussed with the manager.	COS	
7-201.11	A can of air freshener spray was stored atop the mechanical dishwasher in the kitchen. Toxic materials shall be stored where they cannot contaminate food, equipment, utensils, single service items and clean linens. COS by removing the air freshener.	COS	
7-202.12A	Two cans of Raid flying insect spray was observed stored atop the hot water heater in the utility/storage room. Only those insecticides specifically approved for use in a food establishment may be allowed on the premises. Please remove this product from the premises and discontinue it's use in the establishment.	8-28-18	
4-501.114 A	The chlorine sanitizer in use in the wait station was measured at a concentration greater than 100 ppm. Chlorine sanitizers shall be prepared within the concentration range of 50 - 100 ppm. Please use chlorine test strips to ensure that the sanitizer is prepared at safe and effective concentrations.	8-28-18	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
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4-601.11C	Food debris was observed on the interior, in the door seals, and on the underside of the cold well lids of the cold table cooler #1 and #2. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the cooler interiors as often as necessary to keep them clean.	9-11-18	
6-501.12A	An accumulation of dust was observed on the ceiling around the AC ceiling vents in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the dust from the ceiling.		
6-501.12A	An accumulation of grease and food debris was observed on the floor and wall below and behind the cookline equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen with special attention to the areas around cooking equipment.		
5-501.116 B	An accumulation of food debris was observed on the trashcans in the kitchen. Receptacles for waste handling shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. Please clean and disinfect the trashcans.		
4-101.19	Aluminum foil is used as a surface covering on a table shelf at the end of the kitchen cookline. Non-food contact surfaces that require frequent cleaning shall durable, nonabsorbent, smooth and easily cleanable. Please remove the foil and clean this surface as necessary.		

EDUCATION PROVIDED OR COMMENTS

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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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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2-401.11B	Employee beverages were observed stored atop the ice machine in the wait station. Employee beverages shall be in a closed vessel and stored and handled in a manner that does not permit contamination of food, equipment and single use items. Please do not place beverages on top of the ice machine.	8-28-18	RS
4-601.11A	Mold was observed on the plastic deflector inside the ice machine in the wait station. Food contact surfaces shall be clean to sight and touch. Please remove and wash, rinse and sanitize the deflector.	8-28-18	

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4-903.11A	Food debris was observed in the bottom of blue buckets used to store utensils on the bottom shelf of the steel table at the end of the cookline. Equipment shall be stored so they are not exposed to contamination. Please clean the storage buckets.	9-11-18	RS
4-601.11C	Food debris was observed on the exterior of equipment at the cookline in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of coolers, ovens, drawer fronts, and table and counter surfaces as often as necessary to keep them clean.		
3-304.14B	Soiled wet wiping cloths were observed stored on work surfaces in the kitchen. Cloths used for wiping counters and other equipment surfaces shall be held between uses in an appropriately concentrated chemical sanitizer. Please keep wet wiping cloths in a chemical sanitizer between uses.		
4-901.11A	Steel pans were wet nested in clean storage in the kitchen. After cleaning and sanitizing, food equipment shall be air dried prior to placing it in storage. Please air dry equipment before placing in storage.		
4-903.11A	Sanitizer cloths in the sanitizer bucket were in contact with single use foam cups on the counter surface in the wait station. Single service items shall be protected from contamination and sanitizers shall be stored where they cannot contaminate food, equipment and single use items. Please store the sanitizer bucket where contamination cannot occur.		

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

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.**

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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.**

6-501.12A	Dirt and debris was observed on the floor below equipment in the wait station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the wait station.	9-11-18 	OS
5-501.113	The lids to the facility dumpsters are open. Outside refuse storage receptacles shall be kept closed to discourage access by rodents, vermin and other pests. Please close the dumpster lids.		
6-501.12A	An accumulation of dust was observed on the ceiling vents in the mens and womens restrooms. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the ceiling vents.		

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