



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

TIME IN	1:57 pm	TIME OUT	4:15 pm
DATE	Feb. 9, 2018	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: Farmington Elks Lodge #1765	OWNER: Farmington Elks	PERSON IN CHARGE: Art Charbeneau
ADDRESS: 1005 KREI Boulevard	ESTABLISHMENT NUMBER: 4473	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)760-1955	FAX: none
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 checked="" 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		
	Employee Health			<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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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"/> 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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> 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"/> 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 type="checkbox"/> IN <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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>				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 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Art Charbeneau</i> Art Charbeneau	Date: February 9, 2018
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: Feb. 23, 2018



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ESTABLISHMENT NAME Farmington Elks Lodge #1765		ADDRESS 1005 KREI Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hamburgers, steam table		125-135	Upright freezers, ambient		0, 0, 0
Ham and bean soup, stovetop		195	Hot hold: green beans, mashed potatoes, gravy		188, 157, 168
Crock pot, ambient (to hot hold soup)		145			

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
3-302.11A	KITCHEN Raw foods were stored above fully-cooked foods, and raw foods stored incorrectly in both Frigidaire freezers and the True 2-door freezer. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods below all other food; store raw animal-derived foods in the following vertical order: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. Please rearrange foods in both freezers.	2/10/18	AC
3-501.16A	Hamburgers were held hot on the steam table. The internal temperature of the burgers ranged from 125 to 135. Food shall be held hot at 135F or higher. COS by reheating burgers to 165F and increasing temperature of steam table.	COS	↓
4-601.11A	Dried food debris observed on the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can opener after use. COS by cleaning	COS	
2-401.11A	An opened bag of Cheese puffs was stored on the work table where food was being prepared. Employees shall eat and drink only in designated areas away from food preparation areas. Please do not eat or drink while preparing food, and store food in a designated area where food and food-related items cannot be contaminated. COS by discussion and discarding bag.	COS	
3-501.16A	Cut tomatoes were stored at room temperature. The temperature of the tomatoes was 67F. Cut tomatoes are a potentially hazardous food and shall be held cold at 41F or lower. Please pre-cool tomatoes before cutting and hold nested in ice water or in cooler once cut. NOTE: the tomatoes were cut about 1:30 pm today. COS by placing tomatoes in cooler to cool to 41F and then holding in an ice bath.	COS	

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
5-205.11B	KITCHEN A strainer was stored in the vat of the handwashing sink. Handwashing sinks shall be used only for handwashing and accessible at all times. COS by discussion and removing strainer	COS	AC
6-501.18	The handwashing sink was dirty. Please clean the sink as often as needed to keep clean.	2/9/18	
3-305.11A	The soap and towels at the handwashing sink were located away from the sink. Equipment and food were stored beneath the soap dispenser and the paper towels, which provided an opportunity for equipment and food to be contaminated with soap and water drippage. Please either provide soap and towels nearer the sink or do not store food or equipment in the area where these are located.	2/23/18	
3-305.11A	Both Frigidaire freezers needed defrosting and were dirty on the insides and outsides. Please defrost and clean all surfaces of freezers.	2/23/18	
4-601.11C	A large metal container of what appeared to be meat juice was stored uncovered in the Frigidaire freezer. Food shall be protected while in storage. CORRECTED ON SITE by covering container with a lid.	COS	
3-302.11A	In-use spatulas were held in a container of water at the gas grill. In-use utensils shall be held in water that is at 135F or higher, or on a heated cooking surface, or on a container or surface that is cleaned and sanitized a minimum of every four hours.	2/9/18	
3-304.12F	The fronts of several of the cabinets were dirty. Please clean cabinets as often as needed to keep clean.	2/23/18	

EDUCATION PROVIDED OR COMMENTS

Art Charbeneau

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Ambient, chest freezer in bar		0	True refrigerator: ambient, cooked corn		35, 35
Ambient, beer coolers in bar		30, 40	True salad refrigerator: ambient		33
Ambient, Summit freezer in bar		5	GE refrigerator in bar: ambient, cream		39, 38

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4-601.11A	Food splatters observed on the inside of the microwave. Food contact surfaces shall be cleaned at least every four hours while in continual use . Please wash, rinse, and sanitize microwave.	2/9/18	A
3-501.13C	Hamburger was thawed in microwave. The manager removed them and placed them in the refrigerator. Food that is thawed in the microwave shall be cooked in immediately after thawing. COS by discussion and cooking the hamburgers.	COS	
3-202.15	A can of tomato juice, stored in the pantry, was dented on the side seam. Cans that are dented on a seam shall be discarded or returned to distributor.	2/9/18	
3-501.17B	Packages of ham and a container of cooked corn, stored in the True 3-door cooler, were not labeled with the date of disposition. Potentially hazardous food that is fully cooked and held more than 24 hours shall be labeled with a 7-day disposal date, which is the day of preparation, or opening, plus an additional six days. Please label all food that meets the requirements with a disposal date.	2/9/18	
4-601.11A	BAR The portable cooler, stored by the handwashing sink in the back bar area, was dirty both inside and outside. Please clean and sanitize the cooler before using to store food or ice for beverages.	2/10/18	
4-601.11A	Debris observed in the bottom of the Summit freezer. Glasses are stored in this freezer. Please remove frost and clean freezer.	2/12/18	
4-601.11A	Mold was observed on the deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard all ice, wash, rinse, sanitize, and air dry entire ice maker before returning to service.	2/11/18	

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