



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

TIME IN	11:00 am	TIME OUT	1:16 pm
DATE	August 2, 2017	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 Family Fun Center, LLC		OWNER: Farmington Family Fun Center	PERSON IN CHARGE: Michelle Boren	
ADDRESS: 765 Weber Road		ESTABLISHMENT NUMBER: 4523	COUNTY: St. Francois	
CITY/ZIP: Farmington 63640		PHONE: (573)756-6161	FAX: (t573)701-0601	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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				
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 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 OUT 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		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN 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			<input type="checkbox"/> IN 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 type="checkbox"/> IN 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			<input type="checkbox"/> IN OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN 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"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT 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 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 OUT 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 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Michelle Boren</i> Michelle Boren		Date: August 2, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: August 30, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Farmington Family Fun Center, LLC		ADDRESS 765 Weber Road		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, freezer drawers		9, 9, 10, 0	Pizza prep cooler, top: hamburger, sausage, pepperoni		37, 37, 37
Ambient, True deep fryer freezer		0	Pizza prep cooler, bottom: ambient, ham		40, 41
Nacho cheese, dispenser		146	Sandwich prep cooler, top: hot dogs		36
Pizza hot hold cabinet, ambient (empty)		138	Sandwich prep cooler, bottom: ambient, raw chicken		40, 38
Ice cream freezer, ambient		0	Ambient: beverage chest cooler		28

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.**

NOTE:	TEMPERATURES, continued, in degrees Fahrenheit: Short True cooler, ambient 40; Tall True beverage cooler, ambient 40; walk in beer cooler, ambient 40 Chicken strips, deep fryer: 200 to 209; hamburger, grill 190; pizza, oven 202-212; hot dogs, grill 165 to 173		
4-601.11A	The portable poly cutting board, stored on the sandwich prep cooler, was badly grooved and black in the grooves, indicating mold growth. Please refinish the board to remove grooves and black areas, or replace.	8/3/17	MB
3-501.17A, B	A container of cut ham, stored in the bottom of the pizza prep cooler, was not labeled with the date of disposition. Fully-cooked, ready-to eat foods that are potentially hazardous and opened (if commercially prepared) or prepared on-site, and are kept more than 24 hours, shall be labeled with a 7-day disposal date, which is the day of opening or preparing plus an additional six days. Please label all qualifying foods with a 7-day disposal date. COS by dating with disposal date.	COS	
4-601.11A	The container holding clean ice cream scoops had ice cream in it. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the holder and scoops at least every four hours. NOTE: according to staff, the scoops are cleaned and sanitized after each use. COS by cleaning and sanitizing scoop holder.	COS	
4-601.11A	Debris observed on the inside of the ice maker above the door area. Please clean.	8/3/17	
7-102.11	A 2-gallon pump sprayer with liquid was not labeled. According to the manager, the container held cleaner for the bump house. Working containers of chemicals shall be labeled with the common name of the contents. Please label container. COS by labeling.	COS	
4-601.11A	The ice buckets, stored on top of the ice maker, were dirty on all surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize to remove all black debris; discard if they do not come clean. Ice buckets and scoops should be washed, rinsed, sanitized, and air dried at least daily.	8/2/17	

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	Food debris observed in the bottom of the pizza prep cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of cooler as often as needed to keep clean.	8/3/17	MB
4-501.11A	A True freezer, located between the two prep coolers, was not functioning. There was no food inside this unit. Equipment shall be maintained in working condition; all non-functioning equipment or equipment no longer needed shall be removed from the facility. Please have the unit repaired or remove from the facility.	8/30/17	
3-305.11A	Frost was accumulating on the sides of the chest ice cream freezer. Ice cream was stored in the unit without lids. Please defrost the freezer and keep the containers covered when not in use to protect from contamination.	8/4/17	
6-501.18	The vat of the handwashing sink in the beverage area was dirty. Handwashing sinks shall be kept clean. Please clean all surfaces of sink as often as needed to keep clean.	8/2/17	
6-501.12A	Accumulation of debris beneath many of the shelves and equipment in the back kitchen areas. Physical facility shall be kept clean. Please clean below and around all equipment, and in the oven room.	8/30/17	
5-205.15B	A leak was observed below one vat of the 2-vat sink in the back kitchen. Plumbing shall be maintained in good repair. Please repair leak.	8/30/17	
6-501.12A	The pipes, floor, and wall below the 2-vat sink were dirty and had mold growing on them. Please clean and bleach the area to reduce mold growth.	8/30/17	
4-903.11A	Debris observed on the green mobile rack holding clean equipment in the back kitchen. Equipment shall be protected from contamination while in storage. Please clean racks as often as needed to keep clean.	8/4/17	

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: August 30, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, walk-in freezer		0			
Ambient, walk-in cooler		40			

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
4-601.11A	Dried debris observed on the blade of the table-mounted can opener in the back kitchen. Please wash, rinse, sanitize the blade and area around the blade after use. COS by cleaning and sanitizing	COS	
7-202.12A	A can of Raid ant and roach killer was stored in the mop room. This insecticide is not approved for use in food establishments. Please remove from facility and use only those pesticides approved for use, and use according to manufacturer's label directions. COS by disposal	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
6-501.114A	There were several pieces of equipment in the back kitchen area that were dirty and may no longer be used. Please clean all surfaces (inside and outside) of any equipment that is used for food preparation, and remove all unused equipment from the facility.	8/30/17	MB
6-301.11	The handwashing sink in the back kitchen was not functional. It lacked hot and cold water and soap,	8/30/17	
5-202.12A	Handwashing sinks shall be supplied with hot (100F minimum) and cold running water through a mixing valve, and soap at all times. Please repair and restock this sink.	8/4/17	
4-601.11C	Accumulation of debris observed on the shelves and floor of the walk-in cooler. Please clean shelves and floor as often as needed to keep clean.	COS	
6-501.12A	The handwashing sink in the warewashing area was blocked by trash cans. Handwashing sinks shall be accessible at all times. Please keep the area around the sink free of items to allow easy access to sink. COS by moving trash cans.	8/2/17	
5-205.11A	The handwashing sink in the warewashing area was blocked by trash cans. Handwashing sinks shall be accessible at all times. Please keep the area around the sink free of items to allow easy access to sink. COS by moving trash cans.	8/30/17	
6-501.18	The handwashing sink in the warewashing area was dirty. Sinks shall be kept clean. Please clean sink as often as needed to keep clean.	COS	
6-202.15A	Damage to the concrete below the back entry door into the kitchen area prevented a seal from the outside. Outside entries shall be sealed to prevent pest entry. Please repair and seal the area.	8/30/17	
6-501.11	There was no sign at the handwashing sink in the women's bathroom in the northeast side of the building. Please install a sign to remind users to wash their hands. COS by installing sign	8/30/17	
6-301.14	There were unused equipment, signs, and a large pressed board in the northwest outside of the building. Premises shall be free of litter and unused equipment. Please remove these items.		

EDUCATION PROVIDED OR COMMENTS

Michelle Boren

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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