



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

TIME IN	9:15 am	TIME OUT	11:07 am
DATE	May 3, 2017	PAGE	1 of 2

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 Senior Center		OWNER: City of Farmington		PERSON IN CHARGE: Mona Yates	
ADDRESS: 607 Wallace Road			ESTABLISHMENT NUMBER: 0825		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)756-1376		FAX: (573)747-1027	
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 checked="" 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"/> 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 checked="" type="checkbox"/> OUT 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		
	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 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)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input 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 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"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<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		
		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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	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 checked="" 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>Mona Yates</i> Mona Yates			Date: May 3, 2017		
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: May 9, 2017					



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ESTABLISHMENT NAME Farmington Senior Center		ADDRESS 607 Wallace Road		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Soup, hot hold, salad bar		150	Steam table: green beans, carrots, noodles alfredo		168, 137, 138,
Roast beef, oven		180	Steam table: salsbury steak, mashed potatoes		177, 153
2-door True cooler freezer, ambient		0	Salad Bar: lettuce, eggs, tomatoes, cottage cheese		37, 41, 41, 40
Walk-in freezer, ambient		10	2-door True cooler: ambient, cooling turkey		32, 120
1-door True freezer, ambient		0	Walk-in cooler: ambient, soup, milk		36, 42, 39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.14	Four turkeys were cooked today and placed in the True 2-door cooler at approximately 9:00 am. At 10:00 am, The turkey had an internal temperature of 120F; it is possible the turkey will not cool to 70F within another hour. Also, soup cooked and placed in the walk-in cooler had an internal temperature of 42F when the ambient temperature of the cooler was 36F. Please monitor and record time and temperature when cooling foods: cool from 135F to 70F within two hours, then from 70F to 41F within an additional four hours. If the first benchmark is not reached, reheat to 165F and begin cooling process again. If the second benchmark is not met, discard food. To cool rapidly, cut large pieces of meat into smaller pieces and lay out in shallow pans. Nest pans into tubs of ice water. Stir liquids with ice paddles, or add ice as an ingredient. If pans are covered, provide vents to allow the escape of steam. NOTE: turkeys were moved to the walk-in freezer during this visit. At 10:45 am, the internal temperature was 110F. According to Ms. Yates, manager, the turkeys will be sliced and placed in shallow pans and monitored to ensure the temperature drops to 70F rapidly.	5/3/17	
4-601.11A	Debris observed on the shaft of the Univex mixer, located next to the gas stove. This debris may fall into food as it is being mixed. Please clean entire stand after use.	5/3/17	
4-601.11A	Dried food splatters observed inside the Sharp microwave, sitting on top of the clean linen cabinet in the kitchen. Please wash, rinse, and sanitize microwave a minimum of every four hours.	5/3/17	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.12	The bases of the toilets in both men's and women's bathrooms were dirty. Toilets shall be cleaned at least daily. Please clean all surfaces of toilets.	5/4/17	
4-901.11	Cloth towels were placed beneath cups in the dining room. Absorbent materials shall not be used in the drying process of equipment and utensils. Please do not use cloth beneath equipment.	5/3/17	
4-101.19	A piece of cardboard was placed in the bottom of the cold hold salad bar. Equipment requiring frequent cleaning or exposed to moisture shall be non-absorbent and cleanable. Please do not use cardboard in the salad bar.	5/3/17	
6-501.11	Ceiling tile was stained in the dry storage room. Please ensure there are no leaks, then either paint or replace the ceiling tile.	5/9/17	
3-305.11A	Packages of rice, beans, and powdered milk were on the floor in the dry storage room. Food shall be stored a minimum of six inches off the floor. Please elevate food to protect from contamination.	5/3/17	
6-501.14A	Dust accumulation observed on both portable floor fans in the kitchen. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fans as often as needed to keep clean.	5/9/17	
4-903.11A	Boxes of single-use items were on the floor in the outside storage shed. Please elevate single-use items at least six inches off the floor to protect from contamination in case of flood, roof leak, and cleaning splash.	5/3/17	

EDUCATION PROVIDED OR COMMENTS

NOTE: The FDA Employee Health and Personal Hygiene Handbook is used for the Employee Health Policy.

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