



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

TIME IN	10:56 am	TIME OUT	1:41 pm
DATE	Nov. 8, 2017	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 CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Shogun Japanese Steak and Sushi		OWNER: Joon Kim DBA Kaysan, LLC		PERSON IN CHARGE: Joon Kim	
ADDRESS: 729 Sunset Drive			ESTABLISHMENT NUMBER: 4761		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)760-1080		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 _____					
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 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		
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<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 <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<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		
	<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 <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 type="checkbox"/> IN <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	<input checked="" type="checkbox"/>			<b>Conformance with Approved Procedures</b>		
<input checked="" type="checkbox"/> OUT N/O 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		
	<b>Protection from Contamination</b>				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 <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

**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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<input 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 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: Joon Kim		Date: November 8, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: Nov. 27, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Shogun Japanese Steak and Sushi		ADDRESS 729 Sunset Drive		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Rice, hot hold in cooker		161	Maxx Cold refrigerator: ambient, cut lettuce		41, 41
Idylis chest freezer, ambient		0	Maxx Cold refrigerator: ambient		38
Beef broth, crock hot hold		180	Frigidaire refrigerator: ambient, pot suckers		42, 42
Miso soup, roaster hot hold		165	Prep table, top: chicken, beef, chicken		41, 40, 41
			Prep table, bottom: ambient, beef		41

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
4-601.11A	Mold observed at the top of the deflector in the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry prior to returning to service.	11/9/17	        14
4-501.114A	Sanitizer concentration was greater than 400 ppm. According to manufacturer's label, concentration should be at 200 ppm. Please prepare according to manufacturer's labeling instructions and use test strips to ensure the concentration is correct after preparation of the solution. CORRECTED ON SITE by diluting to 200 ppm.	COS	
4-601.11A	Debris was observed on several of the flat trays, stored below the soy sauce dispenser. Food contact surfaces shall be clean to sight and touch. Please inspect all the trays and wash, rinse, sanitize those that have debris on them.	11/8/17	
4-202.11A	A small, purple cutting board, used to cut lemons and hanging on the wall near the soy sauce hot hold dispenser, was badly grooved. Food contact surfaces shall be smooth and free of imperfections. Please discard cutting board.	11/9/17	
4-601.11A	Two of the individual tea brewers, stored on shelf above the soy sauce hot hold dispenser, had tea leaves and tea liquid left in them. Please wash, rinse, and sanitize after each use. COS by moving to warewashing.	COS	
3-101.11	An opened container of ketchup was stored in the original can in the Maxx Cold refrigerator. Ketchup is a high acid food and cannot be stored in the can once it is opened. Food shall be safe. Please dispenser ketchup from the con into a safe container for storage once it is opened. COS by voluntarily discarding ketchup.	COS	
4-601.11A	A bowl, stacked on the table across from the Maxx Cold refrigerator, was dirty on the inside. Please inspect equipment after cleaning and before storing. COS by taking to warewash room for cleaning.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
3-304.12A	<b>KITCHEN</b> The ice scoop was stored on top of the ice machine. In-use utensils shall be stored on a clean and sanitized surface. Please store scoop in or on a container that is clean and sanitized at least daily. CORRECTED ON SITE by placing scoop on tray.	COS	        JW
3-302.12	A spray bottle containing a clear liquid, stored on the shelf below the tea and coffee brewers, was not labeled. According to owner, the liquid was water. Food not in their original containers and that is not easily identifiable shall be labeled. Please label bottle. COS by labeling	COS	
4-302.14	Test strips were not available to check the concentration of quaternary ammonia sanitizer in sanitizer solutions. Please provide test strips for quaternary ammonia sanitizer at all times.	11/15/17	
4-101.19	Paper toweling was used as a tray liner beneath clean bowls and glasses throughout the kitchen and walk-in cooler areas. Equipment that requires frequent cleaning shall be smooth, cleanable, and nonabsorbent. Please do not line shelves or trays with absorbent material. Remove all cloth or paper liners	11/9/17	
4-901.11A	Some of the individual tea brewers, stored on the shelf above the soy sauce hot hold dispenser, were wet inside with the lid on. Equipment shall be air dried before storing. Please reclean and allow complete drying before storing with the lid intact. COS by moving brewers to warewashing room.	COS	
5-205.11B	The handwashing sink by the coffee and tea brewers was observed used to fill pitchers of water for dispensing into steam equipment. Handwashing sinks shall be used only for handwashing. Please ensure all staff do not use the handwashing sinks for anything except handwashing.	11/8/17	
3-304.12B	A pitcher was stored inside the bulk container of peanut oil. In-use utensils shall have a handle that is stored above the surface of the food. Please remove pitcher from the oil.	11/8/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Joon Kim	Date: November 8, 2017
Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Nov. 27, 2017



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in freezer, ambient	0	Beef, grill	177 to 181
		Walk-in cooler: ambient, raw shell egg, scallops	42, 43, 37
		Walk-in cooler: cooked spaghetti, cooked chicken, beef	43, 43, 42

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3-302.11A	<b>KITCHEN</b> Raw beef was stored above beer in the Maxx Cold refrigerator across from the tea brewer. Raw meat shall be stored separately from or below ready-to-eat food. Please arrange so the raw beef is below the beer. COS by placing beef on bottom	COS	
4-601.11A	Dried food debris observed inside the GE microwave. This poses the possibility of contamination of food that is placed into the microwave. Please wash, rinse, and sanitize the microwave a minimum of every four hours, more often if needed to keep clean.	11/8/17	
3-501.16A	The ambient temperature and the temperature of potsuckers inside the Frigidaire refrigerator were 42F. Potentially hazardous food shall be held at 41F or lower. COS by adjusting thermostat.	COS	
3-302.11A	Raw crab and raw shrimp were stored above ready-to-eat and fully cooked food in the Frigidaire refrigerator. Raw fish and seafood shall be stored below ready-to-eat and fully cooked food. COS by rearranging so the crab and shrimp are on the bottom shelf.	COS	
3-302.11A	Raw beef was stored over ready-to-eat food in the bottom of the prep cooler. Raw animal foods shall be stored below all other foods. Please place raw beef on bottom shelf. COS by moving beef to bottom shelf	COS	
3-302.11A	Raw beef was stored above raw shrimp and scallops in the walk-in cooler. Please store foods in the following vertical order to prevent cross contamination in both the walk-in cooler and walk-in freezer: raw poultry and eggs on bottom, then raw ground meats (hamburger, sausage), then raw whole muscle meats (pork, beef, bacon), then raw fish and seafood. Store all other foods above these foods.	11/8/17	
3-501.16A	The food inside the walk-in cooler had temperatures of 42 to 43F and the ambient was 42F. Food shall be held at 41F or lower. Please adjust thermostat or repair to ensure food is held at 41F or lower.	11/10/17	

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3-302.12	<b>KITCHEN</b> A spray bottle containing a clear liquid, stored on the shelf with the round, flat metal pans, was not labeled. According to owner, the bottle contained water. Please label food that is not easily identifiable. COS by discarding bottle.	COS	
4-601.11C	Accumulation of grease observed on the fronts and sides of the deep fryers. One of the fronts of the fryers had the protective shipping film still attached. Please remove shipping film and clean fronts and sides of fryers.	11/27/17	
3-304.14	A wet wiping cloth was stored on the cutting board of the prep table. Wet wiping cloths shall be stored in sanitizer between uses. Please place wet cloths in sanitizer container. COS by placing in sanitizer	COS	
4-501.11A	Tape was used to cover a crack in the 3-vat sink. Equipment shall be maintained and repaired in original condition. Please repair or replace sink.	11/27/17	
6-501.110B	A coat was stored on a tray with equipment above the 3-vat sink. Employee personal items shall be stored in a designated area where clean equipment, clean linens, food, and single-use items cannot be contaminated. COS by moving coat to employee area.	COS	
6-501.12A	The toilet in the employee bathroom was dirty on the base and under the rim. Toilets shall be kept clean. Please clean all surfaces as often as needed to keep clean.	11/8/17	
4-501.14	<b>WAREWASHING ROOM</b> Debris observed on the inside of the warewashing machine, and on the outsides and insides of the doors. Warewashing equipment shall be cleaned at least daily. Please clean all surfaces, including sprayer arms, of the machine.	11/8/17	

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		(573)-431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Nov. 27, 2017



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Beer chest cooler in bar, ambient		36	Frigidaire cooler in bar, ambient		30
Dimchae chest freezer, ambient		30	Rice for sushi, in cooker		110 to 115
Crab and noodles, on ice at shushi bar		41	Soft cheese at sushi bar		61
Sushi cooler: ambient, salmon, sm. salmon		40, 36, 38	Sushi bar prep cooler, top: beef, shrimpp		41, 38
			Sushi bar prep cooler, bottom: ambient, ltuna		38, 41

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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7-201.11A	WAREWASHING ROOM A container of dish detergent was stored on the drainboard of the 3-vat sink. Chemicals shall be stored below or separately from clean equipment. COS by moving detergent to floor.	COS	
3-501.16A	SUSHI AND BAR AREA Soft cheese was held at ambient temperature where sushi was made. Soft cheese is a potentially hazardous food that shall be held at 41F or lower. Please keep cheese in a cooler or in a container that is nested into an ice bath. NOTE: the crab and noodles on ice had a temperature of 41F, but only the bottom of the container was in contact with the ice. The top portion of the food will continue to warm. Please submerge the food held on ice in the ice water bath up to the lip of the container to keep the food cold throughout, or store in a cooler. COS by placing cheese in cooler	COS	
3-501.16A	Rice that is used to prepare sushi and held in the cooker had an internal temperature ranging from 110 to 115F. The rice is not held by time. Rice shall be held hot at 135F or higher. The owner stated that hot rice does not hold together when making sushi. Please hold the rice by time by labeling the container or keeping a log for a four-hour disposal time for the rice. The container must be washed, rinsed, and sanitized before being refilled. Do not add additional rice to the original rice. COS by using Time as a Public Health Control	COS	
3-603.11	Menus did not include a consumer reminder and disclosure for foods that may be served undercooked or raw, or foods that may contain undercooked or raw meats, fish, eggs and seafood. Please asterisk all items on the menu that may be ordered or contain raw or undercooked meat, fish, eggs, or seafood. The asterisk should refer to a statement that is asterisked at the bottom of each page stating "Consuming raw or undercooked meats, fish, seafood, shellfish, or eggs may increase your risk of foodborne illness."	11/15/17	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-501.14C	WAREWASHING ROOM Accumulation of debris on the sprayer head at the pre-clean sink. Warewashing equipment shall be kept clean. Please clean sprayer head at least daily, more often if needed to keep clean.	11/8/17	
6-501.12A	Black mold and debris observed at the base of the walls. Physical facility shall be kept clean. Please clean as often as needed to keep clean.	11/27/17	
6-501.14A	Accumulation of debris on the wall-mounted fan. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan.	11/15/17	
4-903.11A	The rack above the 3-vat sink, holding clean equipment, was dirty. Equipment shall be protected from contamination while in storage. Please clean rack to protect equipment.	11/9/17	
6-501.18	The handwashing sink was dirty. Handwashing sinks shall be kept clean. Please clean sink as often as needed to keep clean.	11/8/17	
6-301.12	There was no dispenser for the paper towels at the handwashing sink. Paper towels shall be dispensed in a sanitary manner. Please install a dispenser for the towels.	11/15/17	
4-903.12A	BAR/SUSHI AREA Clean linens and a container of salt was stored in the cabinet beneath the handwashing sink. Clean linens and food cannot be stored below an unshielded drain. Please store these items where they are protected from contamination.	11/8/17	

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3-304.11A, B	<b>SUSHI/BAR AREA</b> Paper toweling was used to line containers holding food. Food shall come in contact only with clean and sanitized equipment, or with single-use articles. Please do not allow cloth or linens to be in contact with food anywhere in the facility.	11/8/17	
7-102.11A	<b>DINING ROOM</b> An unlabeled spray bottle containing a clear liquid was stored on the bus cart. Working containers of chemicals shall be labeled with the common name of the contents. Please label spray bottle.	11/8/17	

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4-601.11C 6-301.14 5-501.113	<b>DINING ROOM</b> Debris observed on the high chairs. Please clean chairs after each use. There were no handwashing signs at the sinks in either the men's or women's customer bathrooms. Please install a sign in each bathroom to remind users of the importance of washing hands. The lid on the outside dumpster was propped open. Lids shall be kept closed on outside trash receptacles. Please keep lids closed. COS by closing lid.	11/8/17 11/8/17 COS	
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