



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

TIME IN	10:45 am	TIME OUT	2:54 pm
DATE	August 15, 2018	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: Marcus Brann, manager	
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		
	Employee Health						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<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	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input checked="" type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 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		
		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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" 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: Marcus Brann, manager		Date: August 15, 2018	
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: August 29, 2018 <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
Ambient, Frigidaire refrigerator/bar		45	Sushi cold hold display case: ambient, tuna, snapper		34, 38, 38
Chest freezer/sushi prep area, ambient		30	Sushi prep table, top: tuna, crawfish, crab sticks		38, 40, 41
Fried rice on grill		165-179	Sushi prep table, bottom: ambient, spicy crab		39, 38

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
4-601.11A 4-202.11A	BAR The Ninja mixer lid was dirty and taped, a canister was broken near the top, it was stored lidded with moisture inside, and what appeared to green algae was observed on the inside of the canister. Food contact surfaces shall be clean to sight and touch, shall be free of imperfections and breaks, and shall be air dried before storing lidded. Please replace canister; wash, rinse, sanitize all surfaces after use.	8/15/18	MB
4-601.11A	The Frigidaire refrigerator had an ambient temperature of 45F. Food shall be held at 41F or lower. NOTE: a can of whipped cream was the only potentially hazardous food stored in this unit. CORRECTED ON SITE by adjusting thermostat. Final temperature was 41F.	COS	
4-601.11A	A portable Igloo cooler, used to store ice for drink mixing, was dirty on the inside and outside. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the cooler and lid at least daily.	8/15/18	
7-201.11B	SUSHI PREP AREA Various cleaners, a propane tank, and employee personal items (including medicines) were stored intermixed with facility food, equipment, and single use items on the shelf below the prep area. Toxic items and employee personal items shall be stored separately from or below facility food and food-related items.	8/15/18	
3-501.17A	Food held in the prep cooler was not labeled with the date of disposition. Potentially hazardous food that is fully cooked or ready-to-eat, and held for more than 24 hours, shall be labeled with the date of disposition, which is the day of preparation (or opening) plus an additional six days (add six to day of preparation). Please label such foods with date of disposition.	8/15/18	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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.			
6-304.11	CUSTOMER BATHROOMS The ceiling fan in the men's bathroom did not appear to be functioning. Bathrooms shall be vented. Please repair or replace fan.	8/29/18	MB
6-501.12A	The base of the toilet in the men's bathroom was dirty. Toilets shall be cleaned at least daily. Please clean all surfaces of toilet.	8/15/18	
6-501.14A	The grate over the ceiling fan in the women's bathroom was dirty. Ventilation systems shall not be a source of contamination. Please clean grate as often as needed to keep clean.	8/29/18	
4-903.12A	BAR Single-use aluminum pans, paper towels, and clean linens were stored in the cabinets below the handwashing sink. Single-use items, food, clean linens, and clean equipment may not be stored below unshielded drain lines. Please store these items where they are protected from possible contamination.	8/15/18	
6-501.12A	Debris and dead insects were observed around the trash can/refrigerator area and beneath/behind the beer cooler. Physical facilities shall be clean. Please clean under and around equipment in the bar area.	8/15/18	
3-307.11A	REGISTER AREA Employee drink and food were stored on a shelf with facility food in the check-out area. Employee food shall be stored in a designated area where facility food and food-related items cannot be contaminated.	8/15/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: a line through an item on page one indicates the item was not observed or is not applicable.

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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
Miso soup, hot hold	135	Maxx Cold cooler, ambient (beer, vegetables)/kitchen	39
Chest freezers, ambient (holding fish/seafood)	3, 0	Chicken, grill	177 to 188
Shrimp, grill	178 to 182	Chicken broth, crock (reheated)	182
Steak, grill	154	Maxx Cold cooler: ambient, yum yum sauce, lettuce	45, 45

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4-601.11A	KITCHEN Debris observed on a knife and on two plates on the shelf across from the ice maker. Food contact surfaces shall be clean to sight and touch. Please pre-clean dishware and inspect after cleaning in the mechanical warewashing machine before storing. CORRECTED ON SITE by taking dishes to be re-cleaned.	COS	MB
4-501.114A	The quaternary sanitizer was greater than 400 ppm in the solution held in a container by the handwashing sink. According to manufacturer's label directions, the concentration should be 200 ppm. Please use sanitizer test strips after preparing sanitizer solutions to ensure the concentration is correct. CORRECTED ON SITE by diluting to 200 ppm quaternary ammonia.	COS	
3-501.16A	The Maxx Cold refrigerator, holding dressings, sauces, and salad, had an ambient temperature of 41F. The yum yum sauce and lettuce had temperatures of 45F. Please monitor cooler to ensure it holds at 41 less	8/15/18	
4-601.11A	Knives stored in holders on the three hibachi carts were soiled. In-use utensils shall be washed, rinsed, and sanitized a minimum of every four hours while in continual use. The holder for these knives also shall be cleaned and sanitized every four hours. Please ensure hibachi chefs change in-use utensils at least every four hours, and that knives and holders are cleaned and sanitized at least every four hours while in use.	8/15/18	
4-202.11A	The blade of a metal spatula, stored on a hibachi cart, was broken. Food contact surfaces shall be free of breaks and other imperfections. Please discard the spatula. CORRECTED ON SITE by discarding.	COS	
4-601.11A	Dried debris was observed on an onion slicer. According to manager, the slicer is no longer used. Please wash, rinse and sanitize the slicer. If not in use, please remove from facility or put in storage.	8/15/18	
4-601.11A	A portable Igloo cooler, stored beneath the rice prep table, was observed with mold and debris on the inside, and had a bad odor. Please wash, rinse, sanitize, and air dry. Remove from facility if not used.	8/15/18	

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4-601.11B	SUSHI PREP AREA, continued The toaster oven was dirty on all surfaces. Cooking equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of oven daily, when used.	8/20/18	MB
4-101.19	Squeeze bottles containing sauces had soiled paper towels attached with rubber bands. According to chef, the paper towels provide better grip. Surfaces requiring frequent cleaning shall not be absorbent. Please do not line these containers with absorbent material.	8/15/18	
4-204.112A	Thermometers were not found in the sushi display case or in the sushi prep cooler. Please install accurate thermometers in convenient-to-read locations in the warmest part of these coolers.	8/20/18	
4-901.11B	Utensils are stored in a container of water, then dried with a towel, after cleaning and sanitizing in the mechanical dishwasher. Utensils may be polished after cleaning and air drying with cloths that are maintained clean and dry.	8/15/18	
4-901.11A	KITCHEN Glasses were stored wet-nested, located next to the ice maker. Equipment shall be completely air dried before storing nested. Please allow complete air drying of glasses.	8/15/18	
4-901.11A	Soup and salad bowls were stored wet-nested. Please allow complete air drying before storing nested.	8/15/18	
4-803.11	A soiled cloth towel and apron was stored on a hibachi cart. Soiled linens shall be stored in a non-absorbent laundry container in an area where equipment and food cannot be contaminated. Please ensure hibachi chefs place linens in laundry after use, or remove from facility for cleaning. All used aprons shall be laundered before re-use (one day use, then launder before next use).	8/15/18	

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 29, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooked spaghetti on ice/grill line		38	Idylis freezer, ambient		5
Walk-in cooler, ambient		41	Steamed rice, hot hold		177, 162
Walk-in cooler: cooked chicken		39	Grill prep cooler, top: cooked chicken, rice noodles		45-46, 39-41
Walk-in cooler: cooked spaghetti		39	Grill prep cooler, top: raw shrimp, raw chicken		41, 39
Walk-in freezer, ambient		15	Grill prep cooler, bottom: ambient, raw shrimp		41, 42

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3-501.14A	KITCHEN Food is cooled at ambient temperature without monitoring. Food shall be cooled from 135F to 70F within 2 hours, then from 70F to 41F within another four hours. If the first benchmark is not met, reheat to 165F and begin cooling process again. If second benchmark is not met, discard the food. Please monitor time and temperature during cooling process.	8/15/18	MB
3-302.11A	Raw lobster was stored on top of ice cream cakes in the Idylis freezer. Food shall be protected from cross contamination while in storage. Please separate raw animal-derived foods from ready-to-eat or fully cooked foods. CORRECTED ON SITE by moving lobster above chicken.	COS	
3-501.16A	Cooked chicken held in the prep cooler had a temperature of 45-46F. Food shall be held at 41F or lower. NOTE: other foods in this cooler, both on top and bottom, had temperatures 41F or lower. Please monitor.	8/15/18	
4-601.11A	The cutting board on the grill prep cooler was dirty and stained. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the cutting board a minimum of every four hours. Resurface or replace if the board does not come clean.	8/15/18	
2-301.12B	The cook at the grill was observed rinsing his hands in the prep sink, then drying them on a towel held in his belt. Hands shall be washed only at handwashing sinks and dried with paper toweling. Please do not allow cooks to hold wiping cloths in their belts, and ensure hands are washed with soap for at least 10-15 seconds at a designated handwashing sinks.	8/15/18	
4-501.16A			
3-302.11A	Raw chicken nuggets were stored above fish in the walk-in freezer. Raw poultry shall be stored below all other food. Please arrange so the chicken is on lowest shelf.	8/15/18	

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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.				
4-901.11A	KITCHEN, continued A blender was stored lidded with moisture on the inside. Please allow complete air drying. CORRECTED ON SITE by taking blender to dishwasher to be re-cleaned.	COS	MB	
4-204.112A	A thermometer was not found inside the bottom of the grill prep cooler. Please install a thermometer in an easy-to-read location in the warmest (front) part of this cooler.	8/20/18		
3-305.11A	A box of chicken was stored on the floor in the walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please store food on shelf or pallet.	8/15/18		
WAREWASHING ROOM				
6-501.12A	Debris and mold observed on the wall behind the 3-vat sink, and mold on the wall below the pre-wash sink and warewashing machine. Walls shall be cleaned at a frequency to prevent debris accumulation. Please wash and rinse walls, then apply sanitizer and allow to air dry to reduce mold growth.	8/29/18		
6-501.14A	Accumulation of debris observed on the portable fan, stored above the 3-vat sink. Ventilation systems shall not be a source of contamination. Please clean fan as often as needed to keep clean.	8/20/18		
4-302.14	The sanitizer test strip container was not lidded and the strips were wet, making them ineffective. Please provide new test strips to check chlorine concentration, and keep covered while in storage.	8/20/18		
4-501.14A	A heavy accumulation of grease and lime deposits were observed on the inside of the warewashing machine. Warewashing equipment shall be cleaned at least daily. Please clean all surfaces of machine, including inside of doors, outsides, drain screens, pipes, etc.	8/15/18		
4-501.16B	Towels are washed at the 3-vat sink. Sinks used for washing wiping cloths shall be cleaned before and after each time it is used for washing wiping cloths. Please ensure employees clean sinks as required.	8/15/18		

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: August 29, 2018



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ESTABLISHMENT NAME Shogun Japanese Steak and Sushi	ADDRESS 729 Sunset Drive	CITY / ZIP Farmington 63640
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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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NOTES	<p>Rice used to prepare sushi is cooked, cooled, acidified with vinegar, and held without temperature control. Time as a public health control is used in lieu of temperature control. Please discard all food made with the rice at the end of the 4-hour discard time. Begin timing when rice is removed from temperature control during the acidification process.</p> <p>Raw fish is used to prepare sushi. A letter documenting the freezing process from the supplier, Yamasho, dated February 10, 2014, is in this establishment's file. According to Mr. Kim, Yamasho continues to supply their fish; no other fish species have been added to the menu since the letter was provided. Should other fish be added to the menu, or if a supplier other than Yamasho is contracted, please supply a letter certifying the provider is correctly freezing the fish or seafood.</p>		MB
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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.**

3-302.15A	KITCHEN, continued Produce is not washed prior to cutting or cooking. All produce shall be washed in water before being cut, cooked, served, or offered in ready-to-eat form. Please wash all produce.	8/15/18	MB
5-501.113	OUTSIDE: The lid on the dumpster was broken. Outside trash receptacles shall have tight-fitting lids. Please have trash company replace lid or dumpster.	8/29/18	

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