



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

TIME IN	10:47am	TIME OUT	2:20pm
DATE	4-27-18	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: Si Senior	OWNER: Mario Leon	PERSON IN CHARGE: Mario Leon
ADDRESS: 612 Walmart Drive	ESTABLISHMENT NUMBER: 0837	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-3030	FAX: 573-747-3031
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 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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> 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			IN <input checked="" type="checkbox"/> 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			IN OUT N/O <input checked="" type="checkbox"/>	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			IN OUT <input checked="" type="checkbox"/>	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			IN OUT N/O <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	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		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	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 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				<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 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				<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title:	Mario Leon	Date:	April 27, 2018
Inspector:	John Wiseman	Telephone No.:	(573)431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	5-11-18



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

ESTABLISHMENT NAME Si Senior		ADDRESS 612 Walmart Drive	CITY / ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cold table amb	34	Beans stored in walk-in cooler	41
True cooler	34	Chicken stored in walk-in cooler	43
Cold hold: pico, tomato	34, 41	Walk-in freezer	5
Hot hold: beef, chicken,	206, 210	Outside walk-in cooler	38
rice, beans	198, 157	Kitchen beer 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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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4-601.11A	Grease and food debris was observed on utensils and plastic storage containers below the warmer grill in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving these items to warewashing.	COS	3 5
4-601.11A	Food debris was observed on the inside and outside of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave as often as necessary.	COS	
3-501.17A	Discard dates were not observed on thawed mini-pizzas, cook pork and cooked chicken in the kitchen prep cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is no greater than six days after the food was prepared or opened. COS by marking the food with a discard date.	COS	
4-202.11A	Non-stick fry pans were observed in clean storage with damage to the food contact surface of the pans. Multi-use food contact surfaces shall be free of cracks, breaks, chips, pits and similar imperfections that adversely affect cleaning and sanitizing. COS by discarding the pans.	COS	
4-601.11A	Food debris was observed on a plastic container in clean storage. Food contact surfaces shall be clean to sight and touch. COS by moving the item to warewashing.	COS	
4-501.11A	Chlorine was not detected in the sanitation cycle of the mechanical dishwasher. Chlorine sanitizers shall be in the range of 50 - 100 ppm. The manager was unable to resolve the function of the dishwasher. Until the dishwasher has been repaired; sanitize all food equipment in the three compartment sink.	5-11-18	

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
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5-205.15B	The hot water handle on the hand wash sink in the kitchen is broken. Plumbing systems shall be in good repair. Please repair the handle.	5-11-18	M S
5-205.15B	A leak was observed from plumbing below the hand wash sink in the kitchen. Plumbing systems shall be in good repair. Please repair the leak.		
6-501.12A	The wall and plumbing below the kitchen hand wash sink is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the hand wash sink and surrounding area.		
4-601.11C	Food residue was observed on the inside surfaces of the glass front True cooler at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of this cooler.		
6-501.12A	An accumulation of grease and food debris was observed on the wall and floor behind the cook-line equipment. Physical facilities shall be cleaned as often as necessary. Please thoroughly clean the walls and floor throughout the kitchen area.		
4-601.11C	An accumulation of grease and food debris was observed on the underside the the shelf above the gas cook stove. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of the shelf.		

EDUCATION PROVIDED OR COMMENTS

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Inspector:  John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 5-11-18



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ESTABLISHMENT NAME Si Senior		ADDRESS 612 Walmart Drive	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
GE chest freezer in bar	18		
Condement cooler	40		

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4-601.11A	Food residue was observed on spoons hanging above the three compartment sink. Food contact surfaces shall be clean to sight and touch. COS by moving the utensils to warewashing.	COS	M S
3-202.15	Significant damage was observed on the top seal of a six pound can of tomatoes in the storage room. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. COS by removing the food from service.	COS	
7-201.11B	A gallon of delimer and a gallon of liquid epoxy was stored on top of the facility ice machine. Toxic materials shall be stored where they cannot contaminate food, single service items, equipment or clean linens. COS by removing the chemicals.	COS	

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6-201.14A	The cove molding is missing or damaged in various places in the kitchen and warewashing area. Wall/floor junctions shall be sealed by cove molding to no greater than 1/32 inch. Please replace or install cove molding in these area.	5-11-18	M S
5-501.116 B	Food residue was observed on the outside of trashcans in the kitchen area. Refuse handling units shall be cleaned so they are not an attractant for insects and rodents. Please clean the trashcans as often as necessary.		
6-501.11	The floor tile in the warewashing area is badly damaged. Physical facilities shall be in good repair. Please repair the floor tile in the warewashing area so that it is easily cleanable.		
4-601.11C	An accumulation of food debris was observed on the exterior of the dishwasher. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the outside of the dishwasher.		
6-501.12A	The three compartment sink and surrounding walls were observed to be dirty with mildew on the backsplash. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the three compartment sink and the surrounding walls.		
4-601.11C	Food debris was observed on the exterior of storage containers in the walk-in cooler. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please maintain clean food container exteriors.		

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	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 5-11-18



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 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Si Señor		ADDRESS 612 Walmart Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F



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6-501.12A	Food debris was observed on walls and floor in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the walls and floor of the walk-in cooler.	5-11-18	ML
6-202.11A	An unshielded fluorescent light fixture was observed in the warewashing area. Lights installed in areas of food preparation, storage and warewashing shall be shielded. Please provide shielding to this light.		
4-601.11C	Dirt and debris was observed on plastic storage containers and on the shelf above the kitchen pass-through. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
3-305.11	Large amounts of lime and debris was observed coming from the cooling unit atop the ice machine and accumulating at the base of the cooling unit. Food shall be protected from sources of contamination. The manager removed the accumulated lime atop the ice machine. The cover to the cooling unit was unattached. Please repair the cooling unit such that debris cannot accumulate on top of the ice machine.		
6-501.12A	The floor in the storage area is dirty and wet; especially below the ice machine. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the storage area.		

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ESTABLISHMENT NAME Si Senior	ADDRESS 612 Walmart Drive	CITY /ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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3-304.12A	A small plate was observed inside a tub of diced tomatoes in the walk-in cooler. In-use food utensils shall be positioned with the handle above the surface of the food. COS by removing the plate from the tomatoes.	COS	M V
3-305.11	Containers of chicken and pasta were observed uncovered in the walk-in cooler. Food in storage shall be protected from sources of contamination. COS by covering the food.	COS	
4-601.11C	Food debris was observed on open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wire shelving in the walk-in cooler.	5-11-18	
6-501.11	The backsplash around the mop sink is damaged. Tiles have come loose from the wall. Physical facilities shall be maintained in good repair. Please repair the wall behind the mop sink.		

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