



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

TIME IN	10:56 am	TIME OUT	1:37 pm
DATE	July 13, 2017	PAGE	1 of 4

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: St. Francois
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 <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <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			IN <input checked="" type="checkbox"/> 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			IN <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/> 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			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			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		
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <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	<input checked="" type="checkbox"/>	
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 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 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 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 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: <i>Mario Leon</i>	Mario Leon	Date: July 13, 2017
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: Follow-up Date: July 19, 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 Si Senior		ADDRESS 612 Walmart Drive	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
True cooler: ambient, cut tom., steak		40, 33, 35	Cold prep table, top: mozzarella cheese, sour cream, pico
Stovetop: hamburger		175	Cold prep table, bottom: ambient, chili relleno, boiled pork
Chicken, grill		191	Walk-in cooler: ambient, refried beans, cut lettuce
True 2-door cooler: ambient, water mix		28, 33	Walk-in cooler: cooked chicken
			Hot hold prep table: rice, beans, chicken, cheese sauce
			192,148,168,125

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
3-501.16A	Cheese sauce in the hot hold prep table had an internal temperature of 125F. This food was reheating. Please reheat food rapidly to 165F or higher before placing in hot hold table, then hold at 135F or higher. <b>CORRECTED ON SITE</b> by moving cheese sauce to stovetop and reheating to 173F.	COS	ML ↓
4-601.11A	Grease build-up observed on the pipes under the hood. Please clean pipes as often as needed to prevent drippage onto food as it is being cooked.	7/13/17	
4-601.11A	A frying pan, hanging on the clean equipment rack, had debris on the inside. Food contact surfaces shall be clean to sight and touch. Please inspect equipment and utensils after cleaning and before storing. <b>CORRECTED ON SITE</b> by taking to sink for re-cleaning.	COS	
4-601.11A	Debris observed on a small plate on the shelf behind the microwave. Please protect equipment and utensils while in storage from contamination. COS by moving plate to sink for cleaning and sanitizing, and covering equipment with plastic wrap.	COS	
3-302.11A	Raw beef was stored above ready-to food in the True cooler in the cook line. Raw animal-derived foods shall be stored separately from or below all other food. COS by rearranging so raw beef is below ready-to-eat foods.	COS	
3-302.11A	Tamale husks were stored below and next to raw beef in the walk-in freezer. Raw animal-derived foods shall be stored separately from or below all other foods. COS by moving tamale husks to upper shelf.	COS	
4-601.11A	Debris observed on the can opener blade; can opener was on a shelf below the SS prep table. Please wash, rinse, and sanitize can opener and blade after use. COS by taking to sink for cleaning.	COS	
7-102.11	Two spray bottles in the warewashing area, containing liquids, were not labeled. Working containers of chemicals shall be labeled with the common name of their contents. COS by labeling both bottles.	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
4-501.11A	Water was pooling in the bottom of the cold hold prep table. Equipment shall be maintained in good repair. Please determine source of water and repair.	7/19/17	ML ↓
4-903.11A	Debris observed inside two pitchers used to hold unwrapped utensils. Clean utensils shall be protected from contamination while in storage. Please clean and sanitize utensils holders daily. COS by cleaning	COS	
4-904.11B	Spoons were stored with their handles down in a pitcher. Utensils shall be stored with their handles up to prevent contamination of food-contact surface when retrieving. COS by discussion with owner	COS	
4-302.12B	The integral thermometer on the outside of the True 2-door beverage cooler was not accurate, reading 39F when the measured temperature was 28F. Thermometers shall be accurate within two degrees. Please install an accurate thermometer in an easy-to-read location on the inside of this cooler.	7/14/17	
4-601.11A	Mold was observed on the condenser unit in the walk-in cooler. Please clean and sanitize all areas where black mold is found to prevent mold spores from contaminating food. COS by cleaning	COS	
3-302.11A	Food was observed stored uncovered on trays in the walk-in freezer. The food was thoroughly frozen. Please cover foods while in storage, and after cooling (if being cooled), to prevent contamination.	7/13/17	
4-903.11A	Debris observed on the wire shelf above the SS prep table (attached to walk-in cooler). Debris can fall into food while working at the tables. Please clean shelf as often as needed to keep clean.	7/19/17	
6-501.12A	Accumulation of debris observed on the floor beneath equipment in the kitchen, storage, and warewashing areas. Please clean floor under and around all equipment (see areas around water heater, ice maker, beneath SS prep tables, etc.)	7/19/17	
4-601.11C	Debris observed on the motor section of the Hobart meat grinder. Please clean all surfaces of meat grinder after each use, and protect while in storage. COS by cleaning.	COS	

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: July 19, 2017



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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
Ambient, chest freezer, bar	18		
Ambient, keg cooler, bar	40		
Ambient, True cooler, bar	30		
Ambient, walk-in produce cooler	41		

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4-601.11A	Mold observed on the deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please dispose of ice, wash, rinse, sanitize, and air dry before returning to service.	7/14/17	ML
4-601.11A	Debris observed on the can opener, stored on a mobile cart, in the bar. Please wash, rinse, and sanitize can opener after use. COS by taking to sink for cleaning and sanitizing.	COS	↓
7-207.11A, B	A bottle of nasal spray was stored on the counter in the bar. Only those medicines that are necessary for the health of employees shall be allowed in a food establishment, and located to prevent the contamination of food, equipment, utensils, linens, and single-use items. COS by discarding spray.	COS	

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4-901.11	Glasses, stored next to the soda dispenser in the bar, were wet nested. Please allow complete air drying before storing nested. COS by discussion with owner	COS	ML ↓
4-903.11A	Debris observed on the wire shelf holding glasses next to the soda dispenser in the bar. Please clean as often as needed to protect glasses from contamination while in storage. COS by cleaning	COS	
4-903.11A	Two pitchers holding utensils, stored on the mobile cart in the bar, were dirty. Please clean utensils holders as often as needed to protect clean equipment stored in the pitchers. COS by taking to sink for cleaning.	COS	
6-501.110B	Three single-use glasses were wet and stored nested on the mobile cart in the bar. According to owner, the glasses are used by staff for drinking. Employee personal items shall be stored where clean equipment, food, clean linens, and single-use items cannot be contaminated. COS by moving to employee storage area.	COS	
4-601.11C	Food splatters observed inside the keg cooler in the bar. Please clean inside the cooler as often as needed to keep clean.	7/14/17	
3-305.11A	A box of lard was stored on the floor in the walk-in cooler. Food shall be stored a minimum of six inches off the floor. COS by placing lard on shelf.	COS	
4-903.11A	Single-use clamshells were stored on the floor in the outside storage shed. Single-use items shall be stored a minimum of six inches off the floor. COS by placing clamshells on shelf.	COS	
6-202.15A	Daylight was observed at the top of the door on the outside storage shed. Doors shall be sealed to protect against pest entry. Please seal door.	7/19/17	
3-304.14	A bucket containing water and wiping cloths did not have sanitizer added. Wet wiping cloths shall be stored in sanitizer between uses. COS by adding bleach to the water.	COS	

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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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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.**

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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.**

6-202.15A	The back entry door was propped open during this visit. Entry doors shall be kept closed to protect against pest entry. Please keep door closed.	7/13/17	ML ↓
5-501.15	An outside trash can, located near the back entry, was not lidded. Outside trash receptacles shall be lidded to prevent pest entry. Please supply a trash can with a lid.	7/19/17	
5-501.114	There was no plug in the outside recyclables dumpster drain. Dumpster drains shall be plugged. Please request the trash company to install a plug in the drain.	7/19/17	

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