



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

TIME IN	10:40am	TIME OUT	1:52pm
DATE	10-15-18	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: Spokes Pub and Grill		OWNER: Crown Diversified		PERSON IN CHARGE: Chris Spence	
ADDRESS: 1627 West Columbia Street			ESTABLISHMENT NUMBER: 1559		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-6220		FAX: 573-756-0159	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <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 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 type="checkbox"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<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 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title: <i>Chris Spence</i>		Chris Spence		Date: October 15, 2018	
Inspector: <i>John Wiseman</i>		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 10-29-18	



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

ESTABLISHMENT NAME Spokes Pub and Grill		ADDRESS 1627 West Columbia Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sandwich prep cooler: amb,tomato,ham		38,38,37	Chicken breast from grill		185
Hot hold: gravy, mashed potatoes, baked potatoes, chili		153, 162 198, 152	Walk-in cooler: amb, pulled pork, boiled eggs, chicken wings		40, 40 40, 40
Fry station cooler: amb, diced tomato, chicken wings		38, 34 37	Walk-in freezer amb True cooler in wait area, amb		0 28

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.**

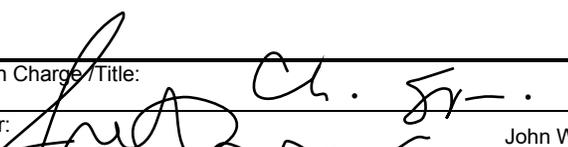
3-501.17A	Temperatures cont. (F) Salad cooler in wait area = 40 Walk-in beer cooler = 34 Bar area: true coolers = 34, 30, Mini coolers = 38, 36 A discard date was not observed on a pan of cooked ground beef stored in the bottom of the sandwich prep cooler at the cookline. Pans of cooked pasta were observed in the bottom of this cooler with the food preparation date. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days after the date of preparation or opening. Please label all cold held potentially hazardous food with a discard date.	10-15-18	CS
2-401.11B	An employee beverage was observed on the shelf above the sandwich prep station at the cookline. Employees may drink from a closed container if the container is handled and stored to prevent the contamination of food, equipment and single use items. Please store employee beverages away from and below food, equipment and single use items.		
7-201.11B	Insecticides (food establishment approved) and cleaning agents were stored on a lower shelf with food equipment in the prep area. Toxic materials shall be stored so they cannot contaminate food, equipment, or single use items. Please store these items in the chemical storage area.		
7-201.11B	A sanitizer bucket and a container of bleach were stored on the equipment table in the wait area. Toxic materials shall be stored so they cannot contaminate food, equipment, or single use items. Please store the bleach in the chemical storage area and the sanitizer away from equipment.		

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.**

6-501.14A	Mildew was observed on a ceiling tile and AC vent above the hot hold area at the cookline. Intake and exhaust ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vent and replace the ceiling tile.	10-29-18	CS
6-501.12A	Minor dirt and debris was observed on the floor below equipment at the cookline. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
4-101.19	Paint was observed flaking off of the surfaces of the open-wire shelving and onto clean equipment in the prep area. Nonfood contact surfaces shall be constructed and maintained to be corrosion resistant, durable and smooth. Please paint or replace the wire shelving.		
6-501.12A	Minor dirt and debris was observed on the floor in the prep area, especially below tables and equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
4-601.11C	Food debris and mold was observed on the surfaces of open-wire shelving in the walk-in cooler. Nonfood 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.		
3-305.11A	Ice was observed dripping onto boxes of food in the walk-in freezer. Food shall be protected from contamination by storing it where it is not exposed to splash, dust, or other contaminants. Please place a tray below the ice drip.		

EDUCATION PROVIDED OR COMMENTS

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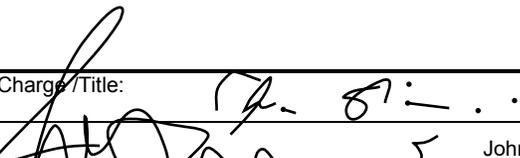
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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3-501.17A	Potentially hazardous foods stored in the walk-in cooler were marked either with the food preparation date (pulled pork), or a discard date that is greater than six days from the date of preparation (gravy). Potentially hazardous foods shall be marked with a discard date that is not greater than six days from the date of preparation or opening. Please label all cold held potentially hazardous food with a discard date.	10-15-18	CS
4-601.11A	An accumulation of mold was observed on the flat portion of the nozzle housing of the soda fountain in the wait area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this area daily.		

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
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6-501.14A	An accumulation of dust was observed of the ceiling vent in the wait area. Intake and exhaust ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vent.	10-29-18	CS
3-304.12A	The handle of the ice scoop stored in the beverage ice bin at the bar was in contact with the ice. Food preparation and dispensing utensils shall be stored with their handles above the surfaces of the food. Please position the scoop handle above the surface of the ice or store the scoop outside the ice bin on a clean, sanitized surface.		
6-301.12A	The paper towels available at the hand wash sink in the bar were not available through a dispenser. Hand wash sinks shall be provided with a sanitary means of hand drying. Please place the paper towels in a dispenser.		
6-501.12A	Minor dirt and debris was observed on the floor in the bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the bar area.		
6-501.12A	A dead insect was observed inside the cabinets in the bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove dead insects as necessary.		
4-903.11A	A case of paper towels were observed on the floor in the chemical/equipment room. Single service items shall be protected from sources of contamination by storing them at least six inches off of the floor. Please store all single service/use items off of the floor.		

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6-501.12A	An accumulation of grease, dirt, dead insects and debris was observed on the floor around the waste oil tanks in the back room area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.	10-29-18	
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