



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

TIME IN	10:18 am	TIME OUT	1:35 pm
DATE	Dec. 4, 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: Spokes Pub and Grill	OWNER: Crown Diversified	PERSON IN CHARGE: Jacey Hecht, Gen. Manager
ADDRESS: 1627 West Columbia Street	ESTABLISHMENT NUMBER: 1559	COUNTY: St. Francois
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 _____		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"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
	Employee Health			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
	Good Hygienic Practices			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cold holding temperatures		
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper date marking and disposition		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	No discharge from eyes, nose and mouth			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Hands clean and properly washed			<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> <input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food received at proper temperature			<input checked="" type="checkbox"/> <input type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> <input type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food separated and protected						
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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 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					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 type="checkbox"/>	<input checked="" 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 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>Jacey Hecht</i> Jacey Hecht, Gen. Manager	Date: December 4, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: Dec. 18, 2017
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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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
Short refrigerators, bar, ambient		40, 38	Salad prep cooler: ambient, cut lettuce, cheese		41, 41, 39
Alcohol cooler, bar, ambient		28	True cooler in wait prep area: ambient, sandwich		40, 39
Steak sandwich, grill		157	Grill side prep cooler, top: cauliflower, ham, cut tomatoes		38, 39, 38
Fish, deep fryer		208	Grill side prep cooler, bottom: ambient, slaw		41, 42
Chicken, groll		142 to 153	Steak, grill		203

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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6-501.111	BAR A live adult roach was seen in the cabinet below the cash register, and many dead adult and juvenile roaches were seen in the cabinets. This facility is treated for pests monthly; a report of the treatment on November 29, 2017 from the company was provided during this inspection. Facility shall be free of pests. Please contact your pest control company and inform them that both dead and live roaches have been seen.	12/18/17	JH
3-303.11	A tray of condiments was stored on the ice used in preparing beverages. Ice used as a food may not be used as a cooling agent for equipment. This violation has been noted in previous inspections. Please ensure all staff are aware of this rule. COS by discussion with manager and discarding ice.	COS	
4-601.11A	Mold was observed on the nozzle of the multi-beverage dispenser nozzle at the ice bin. Food contact surfaces be clean to sight and touch. Please wash, rinse, sanitize, and air dry the beverage nozzles at least daily. COS by cleaning and sanitizing	COS	
3-603.11B	Some of the menus lacked a disclosure. Food that may contain a raw or undercooked ingredient (egg, beef, pork, poultry, fish, or seafood), or that may be ordered raw or undercooked, shall be disclosed with an asterisk that refers to the asterisked warning. Warning example: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.	12/18/17	
2-401.11A	WAIT PREP AREA An opened can of beverage was stored on the work table. Employees shall eat and drink only in designated areas away from food preparation areas. Employees may drink while working if the beverage is in a lidded and strawed container that is stored where food, clean equipment, clean linens, and single-use items cannot be contaminated, and the container is handled in such a way as to not contaminate hands. COS by discussion and moving beverage.	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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
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6-501.112	BAR Dead roaches and debris were observed in the cabinets below the cash register and adjacent to the cash register. Dead insects shall be removed from the facility, and nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please inspect all cabinets and clean those needing cleaning.	COS	JH
6-301.12	Paper towels were not available at the handwashing sink. Paper towels shall be available through a dispenser at all times at all handwashing sinks. Please keep towel dispenser filled.	12/4/17	
3-304.12B	The handle of an in-use scoop was stored laying on the surface of the ice in the ice bin. The handle of in-use scoops shall be stored above the surface of the food. COS by discussion with manager and storing scoop upright.	COS	
6-202.15A	Daylight was observed between the door and the frame at the east outside entry. Outside entries shall be sealed to reduce pest entry points. Please seal door.	12/18/17	
3-307.11	WAIT PREP AREA Two clamshells, holding a wrap and a sandwich, and an opened container of Gatorade, were on the middle shelf in the True cooler. Employee food shall be stored separately and below facility food in a designated location. Please designate an area on the lowest shelf and mark it as "employee food."	12/4/17	

EDUCATION PROVIDED OR COMMENTS

_____ A line through an item on the first page indicates the item is not applicable.
 A copy of this inspection report will be emailed to Ms. Hecht.

Person in Charge /Title: <i>Jacey Hecht</i> Jacey Hecht, Gen. Manager		Date: December 4, 2017	
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: Dec. 18, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken breast, grill		209	Hot hold: baked potatoes, mashed potatoes		177, 158
Maytag freezer, ambient		10	Hot hold: vegetable soup, chicken soup		156, 169
			Fryer side prep table, top: cut tomatoes, cooked beef		34, 41
			Fryer side prep table, bottom: ambient, chicken wings		38, 36

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3-401.11A	KITCHEN Chicken was cooked on the grill for fajitas. The internal temperature was 142 to 153F. Poultry shall be cooked to a minimum temperature of 165F for at least 15 seconds. The cook did not know the required minimum cooking temperature for poultry. Please use an accurate thermometer to spot check cooking temperatures throughout the day, and ensure all staff know all minimum cooking temperatures. COS by returning to grill and cooking to 165 to 170F for 15 seconds.	COS	GH
3-501.17A, B	Food in the prep coolers were either not date labeled, past the labeled date, or labeled for 8-day disposal. Food that is potentially hazardous, fully cooked or ready-to-eat, and held for more than 24 hours shall be labeled with a seven day disposal date, which is the day of opening (if commercially prepared) or preparing, plus an additional SIX days. Please discard all food that is past the label date and label all food that meets the above conditions with a seven day disposal date. NOTE: food that was past the label date was voluntarily discarded. Some foods were relabeled with a correct 7-day disposal date.	12/4/17	
3-401.14A-F	Chicken wings are partially cooked, then held in the prep cooler for full cooking upon order. Raw animal foods that are cooked using a non-continuous cooking process shall be: (A) initially cooked no more than 60 minutes; (B) immediately after initial heating, cooled from 135F to 70F within 2 hours, and from 70F to 41F within another 4 hours; (C) held below 41F or frozen; (D) prior to sale, heated so that all parts of the food are heated to a minimum of 165F for 15 seconds; (F) prepared and stored according to written procedures that (1) have obtained prior approval from this office and are maintained in the food establishment and available for review by the regulatory authority upon request; (2) describe how the requirements in A-E are to be monitored and documented, (3) the corrective actions to be taken if requirements are not met; (4) describe how the food is to be identified as requiring heating to 165F; (5) storing below or separate from other food.	12/18/17	

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NOTE	Item 3-401.14, continued, from above: Please discontinue partial cooking of foods until the requirements are met. NOTE: according to manager, the wings will no longer be par-cooked until requirements are met.		GH
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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
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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	
HotLogix heated cabinet, ambient		130	Walk-in cooler: ambient, boiled eggs, cooked turkey		40, 41, 41	
Ambient, walk-in freezer 2						
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
4-601.11A	BACK PREP AREA Food debris observed on a strainer, stored hanging above the 2-vat food prep sink. Food contact surfaces shall be clean to sight and touch. COS by taking to warewashing are for cleaning.				COS	JH
4-601.11A	Debris observed on the meat/cheese slicer. Please disassemble and wash, rinse, and sanitize after use. Cover with a food-grade plastic bag while in storage to protect from contamination.				12/4/17	
4-202.11A	Some plastic containers, stored on the rack by the table-mounted can opener, were marred and/or cracked. Food contact surfaces shall be smooth and free of imperfections. Please discard all marred and broken plastic containers.				12/6/17	
3-501.16A, 3-403.11A	The heated cabinet had an ambient temperature of 130F. Marinara sauce was being reheated for hot holding inside the cabinet. Fully-cooked food shall be rapidly (within 2 hours) reheated to 165F for hot holding at 135F or higher. Please reheat food in equipment designed for rapid re-heating, and monitor the temperature. COS by adjusting thermostat of cabinet; final ambient temperature was 170F, and discussion with staff to monitor food and use the oven/range if minimum reheated food temperatures do not reach 165F in two hours.				COS	
3-501.17A	Boiled eggs in the walk-in cooler were labeled as 11-27. Food that is past the disposition date shall be discarded. Please discard eggs.				12/4/17	
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6-501.14A	BACK PREP AREA Debris observed on the wall-mounted fan above the 2-vat food prep sink. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan as often as needed to keep clean.				12/18/17	JH
4-901.11A	Metal pans on the clean equipment rack were wet-nested. Equipment and utensils shall be air dried before storing nested. Please re-clean all wet pans and allow complete air drying.				12/4/17	
4-203.12A	The digital temperature readout on the hotLogix heated cabinet was not working correctly. Hot hold units shall have an accurate thermometer placed in a convenient-to-read location in the coolest part of the cabinet. Please install a thermometer in this unit.				12/5/17	
6-501.12A	Mold observed on the condenser unit in the walk-in cooler. Please clean and sanitize to reduce mold growth.				12/18/17	
6-202.11A	There was no shield on the bulb in the walk-in ceiling fixture. Bulbs shall be shielded or shatter-resistant in areas of food storage. Please install a shield or install a shatter-resistant bulb.				12/18/17	
5-501.113	OUTDOORS The lids were open on the outside trash dumpster. Outside trash receptacles shall have closed lids. Please remind employees to keep the lids closed to reduce pest attraction.				12/4/17	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge / Title: <i>Jacey Hecht</i> Jacey Hecht, Gen. Manager				Date: December 4, 2017		
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