



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

TIME IN	10:22am	TIME OUT	1:38pm
DATE	6-15-18	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: Steak -n- Shake		OWNER: In Sight Partners, Inc.		PERSON IN CHARGE: Butch Nelson	
ADDRESS: 796 Maple Valley Drive			ESTABLISHMENT NUMBER: 0009		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-760-0100		FAX: 573-760-0550	
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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> N/O <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 <input type="checkbox"/> 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 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> 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 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				<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	<input checked="" type="checkbox"/>	
		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 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: Butch Nelson		Date: June 15, 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: 6-29-18	



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

ESTABLISHMENT NAME Steak -n- Shake		ADDRESS 796 Maple Valley Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Grill cooler		40	DT1 cooler, DT2 cooler		36, 38
Raw beef at grill cold well		43	Refrigerated drawers at DT1		34
Burger From Grill		179	Fryer freezer		20
Hot hold: eggs, gravy		183, 182	Chicken from fryer		202
Cold hold: raw egg, tomato		39, 44	Fountain freezer		10

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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2-401.11A	An employee beverage was observed on the shelf above the server station cooler and cold table. Employee beverages shall be stored where contamination of food, equipment and single service items cannot occur. COS by removing the beverage.	COS	
4-202.11A	Two cracked plastic containers were observed on the shelf above the prep area. Multi-use food contact surfaces shall be free of cracks, breaks, pits, inclusions and other imperfections that adversely affect cleaning and sanitizing. COS by discarding the containers.	COS	
4-601.11A	Mold was observed on the nozzle housing of the soda fountains in the wait station. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this area daily.	6-15-18	
3-501.16B	Baked beans and salsa were measured at 45F and 44F respectively in the walk-in cooler. Potentially hazardous food held refrigerated shall be maintained at 41F or less. The ambient cooler temperature was 45F. The cooler temperature was adjusted and the ambient temperature was measured at 40F. Please ensure that ambient temperatures are low enough to ensure that food temperatures are 41F or less.		

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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4-501.11B	A broken door seal was observed on the prep cooler door at the left side of the grill. Equipment components such as door seals shall be kept intact. Please replace the broken seal.	6-29-18	
4-601.11C	An accumulation of food debris was observed in the storage area below the DT2 station. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as needed.		
4-501.11B	A broken door seal was observed on the fryer freezer. Equipment components such as door seals shall be kept intact. Please replace the broken seal.		
6-501.12A	Dirt and debris was observed on the floor below the soda fountain and equipment at the drive-up area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-601.11C	An accumulation of food debris was observed inside the fountain area freezer. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer.		
4-601.11C	An accumulation of dried milk residue was observed on surfaces of the mild dispenser at the fountain station. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the dispenser surfaces as often as necessary to keep it clean.		

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME Steak -n- Shake		ADDRESS 796 Maple Valley Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Milk from fountain dispenser		33	Walk-in cooler foods: beans, salsa		44, 45
Server station cooler		40	McCalls freezer #1, #2		10, 32
Hot hold chili at server station		148	True cooler amb		34
Prep area hot hold: gravy, chili		156, 188	Raw beef in True cooler		41
Walk-in cooler amb		40			

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.**

4-501.11B	Broken door seals were observed on the server station cooler. Equipment components such as door seals shall be kept intact. Please replace the broken seal.	6-29-18	
6-501.12A	Debris was observed on the floor below the fountain area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below the fountain area.		
4-901.11A	Metal pans were observed wet-nested on the shelf in the prep area. After cleaning and sanitizing, equipment shall be air dried. COS by moving the pans to ware washing.	COS	
4-601.11C	An accumulation of food debris was observed in a container and on table surfaces below the prep area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
6-501.12A	Dirt and debris was observed on the floor below the prep area, especially in the corner below the sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-601.11C	An accumulation of dust and debris was observed on the shelf above the prep area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelf.		
6-501.12A	Food debris and spills were observed on the floor in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the cooler.		

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ESTABLISHMENT NAME Steak -n- Shake	ADDRESS 796 Maple Valley 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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4-601.11C	An accumulation of food debris was observed on 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 shelving in the cooler.	6-29-18	
4-601.11C	Food debris was observed inside and in the door seals of the McCall freezers #1 & #2 and in the adjacent True cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior and door seals of these units.		
4-501.11B	The door seal on McCall freezer #1 is broken. Equipment components such as door seals shall be kept intact. Please replace the broken seal.		
6-501.12A	An accumulation of dirt and debris was observed on the floor below the ice maker. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the floor below this area.		
6-501.12A	An accumulation of floor debris was observed below the dishwasher and in the corner in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
3-305.11A	Single service cups and salt were observed on the floor of the storage trailer behind the business. Food and single service items shall be protected from contamination by storing them at least six inches off of the floor. COS by removing from the floor.	COS	

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Person in Charge / Title:		Butch Nelson	Date:	June 15, 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:	6-29-18



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Steak -n- Shake	ADDRESS 796 Maple Valley 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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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.**

5-501.115	An accumulation of cardboard was observed behind and below the recycling unit in the dumpster enclosure. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean. Please remove the accumulated cardboard from the enclosure to prevent pest harborage.	6-29-18	
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Person in Charge / Title:		Butch Nelson	Date:	June 15, 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:	6-29-18