



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

TIME IN	12:00 pm	TIME OUT	1:51 PM
DATE	Sept. 5, 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: Stix & Steins	OWNER: Jeff Aubochon and Larry Davis	PERSON IN CHARGE: Matt Duncan
ADDRESS: 805 Valley Creek Drive	ESTABLISHMENT NUMBER: 0233	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-3636	FAX: none
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 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 reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<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"/> Q/T	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food separated and protected		<input checked="" type="checkbox"/>		Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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"/>	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 checked="" type="checkbox"/>	<input 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		
	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Matt Duncan</i>	Matt Duncan	Date: September 5, 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: Sept. 25, 2017



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

ESTABLISHMENT NAME Stix & Steins	ADDRESS 805 Valley Creek 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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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.**

Code Reference	NOTE: THIS PAGE MISTAKENLY LEFT BLANK. CONTINUE TO PAGE 3.  <i>R Mier</i>	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.**

Code Reference		Correct by (date)	Initial
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Matt Duncan	Date:	September 5, 2017
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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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Hamburgers, grill		178, 186	Saturn prep cooler: ambient, egg, cut tomatoes		37, 40, 38
Ambient, True freezer		0	Walk-in cooler: ambient, sliced turkey		34, 36
Ambient, chest freezer		0	Philly steak, grill		213
			Freezer, near bar, ambient		

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5-203.14A, B	BAR The Manitowok ice maker is water-cooled. Backflow prevention was not observed. Potable water shall be protected from contamination from backflow. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on the water in-let line into the cooling unit, and provide an air gap between the discharge drain from the cooling unit into the receiving drain that is at least two times the diameter of the discharge line.	9/25/17	MD
7-201.11B	Bottles of Febreze, spray disinfectant, and cleaner were stored with single-use lids below the cash register. Toxic items shall be stored separately from or below single-use items, food, clean linens, and clean equipment. Please separate these items to protect lids from contamination. COS by moving lids	COS	
3-603.11C	The menus contained a disclosure concerning foods that may be ordered raw or undercooked, but the reminder statement was incomplete, stating "Consuming raw or undercooked meat, poultry, seafood," Please include a full reminder on all menus "Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."	9/25/17	
3-302.11A	KITCHEN Raw beef was stored above fully-cooked food in the True freezer. Raw animal-derived foods shall be stored below all other foods. COS by rearranging with the raw beef below cooked foods.	COS	
6-501.111C	A juvenile roach was observed walking down the outside of the True cooler. According to cook, the facility uses Kammerman's pest control who treated the premises last week. Facility shall be free of pests. Please have the premises re-treated and provide proof of treatment at follow-up inspection.	9/25/17	

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6-202.15A	BAR Daylight observed around the "Emergency Exit Only" door. Outside openings shall be sealed to reduce pest entry points. Please seal door.	9/25/17	MD
3-305.11A	A box of glasses and packets of sugar and ketchup were stored on the floor under the bar. Clean equipment, food, and single-use items shall be stored a minimum of six inches off the floor. Please place boxes of food, equipment, and single use items on pallets or shelves to store off the floor. COS by putting items on shelf	COS	
4-903.11A	Debris observed on the nozzle and holder of one beverage dispenser. According to staff, this dispenser is no longer used. Equipment that is no longer functional or used shall be removed from facility. Please clean and sanitize the nozzle and holder, and remove if not to be used.	9/25/17	
4-601.11C	The toilet in the men's bathroom was dirty. Toilets shall be clean. Please clean as often as needed to keep clean.	9/5/17	
6-501.12A	The sign at the handwashing sink in the women's bathroom was no longer legible. Please install a new sign to remind users of the importance of washing their hands.	9/5/17	
5-203.11	KITCHEN Baked-on debris observed in the pizza oven. Baking equipment shall be cleaned at a frequency to prevent accumulation of baked-on debris. Please clean all surfaces of oven.	9/6/17	
4-601.11C	Accumulation of debris observed on the floor, especially under equipment. Physical facility shall be clean. Please clean floor, especially under equipment, as often as needed to keep clean.	9/25/17	
6-501.12A			

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4-601.11C	<b>KITCHEN</b> Accumulation of debris (grease/oil) observed in the drawer and top surface of the cook stove/oven. Please clean all surfaces of the unit.	9/25/17	MD
6-501.14A	Accumulation of grease/debris observed on the portable floor fan, stored below the handwashing sink. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean.	9/6/17	
3-305.11A	The coating on several of the wire shelves inside the walk-in cooler was flaking or missing, and the shelves were rusting. Equipment shall be maintained in good condition, and food shall be protected from contamination while in storage. Please resurface or replace shelves that are deteriorating.	9/25/17	
4-501.11A			
5-501.113	<b>OUTSIDE</b> One lid on the outside trash dumpster was broken. Lids shall seal on outside trash receptacles. Please have trash company replace the lid or the dumpster.	9/25/17	
6-202.15A	It did not appear that the attic vents on both sides of the facility (below the roof) were sealed with a screen. Outside openings shall be sealed. Please install a screen (16 mesh to the inch) on both openings.	9/25/17	
6-202.15A	The eave covering was pushed up, right outside the back entry door, providing an opening for pests. Please repair or seal.	9/25/17	

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