



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

ESTABLISHMENT NAME Sugarfire Farmington		ADDRESS 670 Walton Drive		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cole slaw/Hoshizaki 2 dr prep. fridge		41	Potato/Pasta salads/Hoshizaki 2 dr. prep. fridge		39/40
Hoshizaki 2 dr. prep. fridge/Ambient		34	Raw hush puppies/Hoshizaki 2 dr. prep. fridge		38
Breaded mac & cheese/Hoshizaki 2 dr. fridge		39	Hash brown casserole/Baked beans/Cambro		143/154
Mac & cheese/Cambro		135	Glass-front beer case/Ice cream/ice crm freezer		38/10/20
Milk gravy/Cook top		164	Raw ground beef/Raw shell egg/Refrigerated drawer		40/44

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
5-203.14A/B	Dubuque tea maker was observed with a direct water connection at the self-service beverage station. No external backflow prevention device was observed. A plumbing system shall be protected at each point of use in a food establishment by the installation of an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device intended for this application or by the provision of an air gap. Information may be submitted to the St. Francois County Health Center from the machine manufacturer showing it is equipped with an acceptable form of internal backflow protection. If not, please install an external backflow prevention device that is A.S.S.E. rated.	4-11-18	
3-304.15A	Employee at the cook top was observed breaking raw shell eggs with their gloved hands and then reached cooked biscuits. Employees shall wash their hands as often as is necessary to maintain cleanliness. I spoke with this employee and he washed his hands at a handwashing sink and then returned to this work station.	COS	
4-101.11A	Cut french fries were observed stored in a blue plastic bucket labeled with "Lowes" near the deep fryers. Materials used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, tastes or odors to foods. Use food-grade utensils, etc.	3-23-18	
3-501.17A	Pasta salad stored in Hoshizaki prep. fridge on the service line was observed with a date of "3/21". According to staff the labeled date is the date of preparation. Ready-to-eat (RTE) potentially hazardous foods (PHF's) held under refrigeration for more than 24 hours shall be labeled with the discard date of no more than 7 days. (i.e. the date of preparation/package opening plus 6 additional days).	3-23-18	
3-501.17A	An opened package of cooked ham was observed in the walk-in cooler with a date of "3/16". According to staff, the labeled date was the date of preparation. RTE, PHF's shall be labeled with the discard date of no more than 7 days. (i.e. the date of preparation/package opening plus 6 additional days.)(Corrected On Site by labeling with discard date).	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
6-202.16	The outdoor enclosure to be installed around the outdoor smokers had not been installed. According to Mr. Johnson, he was not sure when the screened enclosure would be installed. He is to find out this information and advise this office. Please ensure the outdoor cooking area is fully enclosed by tight-fitting 16 mesh-to-the-inch screening or solid tight-fitting materials around smokers and the entire outdoor cooking area.	**	
6-202.16	A gap was observed between the exterior canopy and the building at the outdoor cooking area. Please ensure the canopy and building juncture are sealed to protect the cooking area from the weather and the entry of insects, rodents or other animals.	**	
5-205.11A	A refuse container and CO2 cylinders were observed in front of the handwashing sink at the front service line. Handwashing sinks shall be maintained so they are accessible at all times for employee use.	3-22-18	
5-501.114	The outdoor refuse container was observed with a drain opening in the bottom but no drain plug installed. Refuse containers having drains shall be equipped with installed drain plugs.	4-11-18	
5-501.113B	The outdoor refuse container was observed with bags of garbage hanging over the sides of the dumpster. Some lids were also open. Refuse shall be stored fully within the container and lids shall be kept closed when not in use.	3-22-18	
4-302.14	No chemical test kit was observed on the premises for monitoring strengths of quaternary ammonia sanitizers. Please obtain.	4-11-18	
4-501.14B	Dried debris was observed on top of the Eco-Lab ES-2000 dish machine. Please clean.	3-22-18	
4-904.11B	Tableware was observed displayed in open, divided containers at the service line. Tableware shall be protected by wrapping or dispensing from containers where only the handles are available to the consumer.	4-11-18	

EDUCATION PROVIDED OR COMMENTS

(Note: = Not Observed/Not Applicable) Quat sanitizer in wiping cloth pails 150-200 ppm. Quat sanitizer in 3-vat sink noted at 200 ppm. Chlorine sanitizer observed at 50 ppm in Eco-Lab ES-2000 dish machine. ** Will determine correction date and notify SFCHC.

Person in Charge /Title: 		Patrick Johnson	Date: March 22, 2018
Inspector: 	Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 4-11-18



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Sliced tomato/Refrigerated drawer		44	Sliced cheese/Cut lettuce/Refrigerated drawer		41/41
Shredded cheese/Hoshizaki prep. fridge		50	Diced tomato/Diced ham/Hoshizaki 3 dr. prep. fridge		49/52
Cooked diced chicken/Hoshizaki prep. fridge		46	Pimento cheese/Hash brown casserole/Hoshizaki fridge		42/48
Raw ground beef/Hoshizaki 3 dr. prep. fridge		41	Salsa/Hoshizaki 3 dr. prep. fridge (Bottom)/Ambient		44/44
Pulled pork/brisket/Carving station		160/158	Pork ribs/Sausage/Turkey/Cres-Cor hot food cabinet		155/162/145

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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	Pans of baked beans, cole slaw, pasta salad, etc., were observed in the walk-in cooler labeled with miscellaneous dates. According to staff, these dates were the dates of preparation. RTE, PHF's refrigerated for more than 24 hours shall be labeled with the discard date of no more than 7 days, (i.e. the date of preparation or package opening plus 6 additional days.)	3-23-18	
2-401.11A/B	Employee closed drink containers were observed stored adjacent to clean equipment, foods or single-use items in the kitchen and service line areas. Employees shall eat or drink only in designated areas and where the contamination of exposed food, clean equipment, utensils, and linens; unwrapped single-service and single-use articles or other items needing protection cannot result. Food employees may drink from closed beverage containers if the container is handled and stored to prevent contamination of the employee's hands, the container, and exposed food, clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.	3-23-18	
7-102.11	Unlabeled generic spray bottle containing a yellow liquid was observed stored in the dish washing area. This container was determined to be degreaser by an employee. Containers of toxic/poisonous materials shall be labeled to clearly identify the contents of the container by the common name. Please label. (COS by labeling)	COS	
2-301.14 A-I	Food employee on front service line was observed away from his work station and then returned to the work station, took off his single-use gloves and then placed new gloves on his hands without washing hands at a handwashing sink. Employees shall wash their hands often and prior to donning single-use gloves.	3-23-18	
3-304.15 A	Cook observed wiping his single-use gloved hands on his apron and on a soiled cloth towel tucked into his apron. Food employees shall use single-use gloves for specific task/work activities and change them when soiled/damaged or at the end of that task. Food employees shall then wash their hands at a handwashing sink prior to placing new gloves on their hands.	3-23-18	

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Note:	Hot water at the kitchen, serving line and dish area handwashing sinks were noted at a temperature thought to be below 100F. No temperature was taken but the water appeared to be "luke warm". Please monitor the water heaters and adjust them if necessary.	3-29-18	
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EDUCATION PROVIDED OR COMMENTS


I am to email this inspection report to Patrick Johnson: patrickjohnson@sugarfirefarmington.com (SFCHC Placard provided during visit)

Person in Charge /Title:		Patrick Johnson		Date: March 22, 2018	
Inspector:		Jon Peacock		Telephone No. (573)-431-1947	EPHS No. 880
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 4-11-18




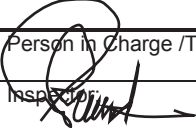
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Cooked ham/Walk-in cooler/Ambient		38/40	Pork ribs/Beef brisket/Cres Cor hot food cabinet/Kitchen		155/145
Hoshizaki freezer/Ambient		0	Pulled pork/Baked beans/Cres Cor hot food cabinet/Office		168/153
Walk-in cooler/Ambient		40	Baked bean/Walk-in cooler		40

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3-501.16A	Sliced tomatoes 44F in a refrigerated drawer by the cooking area. PHF's shall be held at or below 41F or below under refrigeration. PHF's prepared from ambient foods/ingredients shall be cooled to 41F within 4 hours according to 3-501.14B prior to serving. It is recommended to ensure that tomatoes be refrigerated prior to preparation and service.	3-29-18	 _____
3-501.16A	Diced tomatoes 49F, shredded cheese 50F, cooked, diced chicken 46F, diced ham 52F and hash brown casserole were observed in the Hoshizaki 3 door preparation fridge. The ambient temperature within the bottom of this unit was observed at 44F. PHF's shall be held at or below 41F under refrigeration. The top cover was observed removed and stored next to this unit. Please keep all refrigeration units closed/covered between uses.	3-29-18	
2-401.11B	An uncovered drinking glass with what appeared to be ice water was observed on the service line by the bun toasting machine. Employees shall only drink from a closed beverage containers and store them in a location that will not contaminate exposed food, clean equipment, utensils, linens and unwrapped single-service and single-use articles.	3-23-18	
3-302.11A	Raw hamburger and raw shell eggs stored in containers beside containers of RTE foods in the refrigerated storage drawer(s) on the cook line. Raw animal food shall be stored separately from RTE foods. Due to the close proximity of these foods, lids should be obtained and placed over all foods stored in these locations to minimize the risk of cross contamination.	3-23-18	

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