



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

TIME IN	10:58 am	TIME OUT	4:18 pm
DATE	March 22, 2018	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: Sugarfire Farmington	OWNER: Farmington SF LLC	PERSON IN CHARGE: Patrick Johnson
ADDRESS: 670 Walton Drive	ESTABLISHMENT NUMBER: 4831	COUNTY: St. Francois (187)
CITY/ZIP: Farmington, MO 63640	PHONE: 573-713-9099	FAX: NA
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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" 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 <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 checked="" 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"/>	<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				<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

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



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 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
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 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
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



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	
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	
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
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	
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
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	
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	
		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						



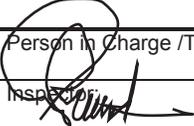
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

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
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

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
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	

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

EDUCATION PROVIDED OR COMMENTS

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