



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

TIME IN	12:52 PM	TIME OUT	3:48 PM
DATE	July 13, 2017	PAGE	1 of 7

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: The Salted Duck Bar and Grill		OWNER: Matthew Grisham		PERSON IN CHARGE: Matthew Grisham	
ADDRESS: 200 West First Street, Suite 152			ESTABLISHMENT NUMBER: 4755		COUNTY: St. Francois
CITY/ZIP: Farmington, MO 63640		PHONE: 573.664.1030		FAX: 573.664.1030	
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 checked="" 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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present		<input checked="" type="checkbox"/>	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion		<input checked="" type="checkbox"/>	<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Hands clean and properly washed		<input checked="" type="checkbox"/>	<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <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"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> OUT <input 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 type="checkbox"/>	<input checked="" 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		
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 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 checked="" 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 checked="" 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		<input checked="" type="checkbox"/>

Person in Charge /Title: 		Matthew Grisham		Date: July 17, 2017	
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: August 1, 2017	



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

ESTABLISHMENT NAME The Salted Duck Bar and Grill		ADDRESS 200 West First Street, Suite 152		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler/Ambient		46	Cut lettuce/Walk-in cooler		46
Mashed potatoes/Walk-in cooler		44	White American Cheese/Walk-in cooler		45
Raw fish fillets/Walk-in cooler		46	Baked potatoes/Walk-in cooler		47
Cooked beans & corn mixture on stove		104	Au Jus/Tabletop steam table		163

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
Note:	The walk-in cooler had an ambient temperature of 46F. Contained within this unit were potentially hazardous foods (PHF's). PHF's must be refrigerated and held at or below 41F. Please have this unit serviced/repaired/replaced to ensure that PHF's are held at 41F or lower.	7/17/17	<i>MP</i>
3-501.16A	Cut lettuce observed at 46F, mashed potatoes 44F, white American cheese 45F, raw fish fillets 46F, baked potatoes 47F in the walk-in cooler. PHF's must be held at or below 41F. (Cut lettuce and the baked potatoes were voluntarily discarded) (Temperature monitored on 7/17/17 and found satisfactory)	7/17/17	<i>MP</i>
3-501.17A	Cut lettuce was observed in a plastic container with lid in the walk-in cooler (46F). According to an employee the cut lettuce had been stored in the walk-in cooler for 1-2 days. Ready-to-eat (RTE) PHF's that are refrigerated for more than 24 hours must be labeled with a discard date that is no more than 7 days, (i.e. the day of preparation or opening of package plus 6 days). It is recommended that all foods be labeled with "use by dates". Please ensure that any RTE, PHF placed in a refrigerator, where the length of storage time could exceed 24 hours, is affixed with a discard date. Please be advised that ANY further incidences of unlabeled RTE, PHF's found will be subject to discard. (Cut lettuce was voluntarily discarded)	COS	<i>MP</i>
7-102.11	A partially filled spray bottle labeled as Redi San RTU sanitizer was observed hanging from the edge of the kitchen handwashing sink. The sanitizing agent was a quaternary ammonia based product. However, a "multi-purpose" (Great Value Brand) cleaner was observed in the container. The container was not labeled to reflect the contents. Containers used for storing toxic or poisonous or toxic materials must be clearly identified with the common name of the material (Corrected by voluntary discarding)	COS	<i>MP</i>
7-201.11B	A spray bottle labeled as Redi San RTU sanitizer was observed hanging on the metal rack containing the post-mix beverage boxes. Poisonous or toxic materials may not be stored above food, equipment, utensils, linens or single-use items. (Corrected by removal and discarding of the spray bottle).	COS	<i>MP</i>

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5-205.11A	The handwashing sink was observed with a large garbage container stored in front of it. Access to the handwashing sink was limited and only from the side. Handwashing sinks must be maintained so they are accessible to employees at all times.	7/18/17	<i>MP</i>
5-205.11B	Prior to departing from this site, I observed an employee washing raw potatoes in the kitchen handwashing sink. A handwashing sink may only be used for handwashing purposes. A handwashing sink may not be used for purposes other than handwashing.	7/16/17	<i>MP</i>
5-205.15	The toilet tank lid was observed off the top of the toilet tank in the employee's restroom. Plumbing systems must be maintained in good repair. Please replace.	8/1/17	<i>MP</i>
6-501.18	The bowl of the toilet in the employee's restroom was observed with possible mold growth. Plumbing fixtures such as handwashing sinks, toilets, and urinals must be cleaned as often as necessary to keep them clean. The toilet seat in the employee restroom was observed taped together. Plumbing systems must be maintained in good repair. Please replace the toilet seat.		<i>MP</i>
6-501.11	Ceiling tiles were missing from the employee restroom. Physical facilities must be maintained in good repair. Please replace the ceiling tiles.		<i>MP</i>
6-501.12A	The exhaust fan cover in the employee restroom was observed with a buildup of dust and debris. Physical facilities must be cleaned as often as necessary to keep them clean.		<i>MP</i>
6-501.12A	Dust and debris was observed on the floor and wall by the water heater in the employee restroom. Physical facilities must be cleaned as often as necessary to keep them clean.		<i>MP</i>
4-601.11C	Spilled soda syrup was observed in the interior bottom cabinet of the beverage station. Non-food contact surfaces of equipment must be kept free of food residue and debris.		<i>MP</i>

EDUCATION PROVIDED OR COMMENTS

On July 17, 2017 from approximately 10:32 am -1:05 pm I met with Mr. Matt Grisham and completed the exit interview and verified certain items on the inspection report. Mr. Grisham will be contacted to discuss developing risk control plan(s) for repeat violations of risk factors.

Person in Charge /Title: <i>[Signature]</i>		Matthew Grisham		Date: July 17, 2017	
Inspector: <i>[Signature]</i>	Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: August 1, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME The Salted Duck Bar and Grill		ADDRESS 200 West First Street, Suite 152		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sliced tomatoes/Reach-in prep. fridge		59	Reach-in prep. fridge/Ambient		60
Shredded cheese/Reach-in prep. fridge		58	Mozzarella cheese/Reach-in prep. fridge		59
Raw chicken/Reach-in prep. fridge		69	Cooked pork roast/Reach-in prep. fridge		49
Raw ground beef/Reach-in prep. fridge		56	Frigidaire upright freezer/Ambient		0
Frigidaire fridge/freezer/Ambient		47/0	Queso-M. Jack/Pico de Gallo/Frigidaire refrigerator		41/55

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5-203.14B	A flexible hose with spray nozzle was observed lying in the mop sink. Hoses attached faucets connected into the potable water system must be provided with an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention devices. Please install an A.S.S.E. rated hose bib vacuum breaker on this faucet.	8/1/17	
5-402.11A	The ice bin drain at the beverage station was observed installed into the floor drain located in the employee restroom. The floor drain and drain piping configuration did not have a visible indirect drain visible. A direct drain connection may not exist between the ice bin and the sewage drain. An indirect drain connection or "air break" must be installed below/near the ice bin in a visible location. It is recommended the drain connection not remain in the employee restroom and be relocated to another sewage drain.	8/1/17	
4-501.114A	The chlorine sanitizer concentration at the Eco-Lab ES2000 dish machine was observed at 200 ppm. The concentration of chlorine sanitizers should be in accordance with the manufacturer's data plate on the dish machine. A chlorine sanitizer concentration in the range of 50-100 ppm is recommended. (On 7/17/2017 a new dish machine was installed and chlorine sanitizer was noted at 50 ppm)	7/17/17	
5-203.14B	The Manitowoc ice machine appeared to be water-cooled. There was no observed backflow prevention device on the water connection into the ice machine. An A.S.S.E. rated backflow prevention device must be installed on the water line that is connected into the condensing unit. Please install an A.S.S.E. rated backflow prevention device on this line in a visible location.	8/1/17	
5-203.14A	The Manitowoc ice machine drain line was a combined drain from the ice bin and water flow from the cooling of the machine and ice manufacture. The drain line was observed lying on the room floor by a floor drain. An air gap of at least 2x the diameter of the drain line or a minimum of 1 inch, (whichever is greater) must be installed to elevate the drain line orifice above the floor drain.	8/1/17	

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3-304.12A	An ice scoop was observed lying in the ice bin at the beverage station with the handle contacting the ice. Dispensing utensils must be stored in a manner so as not to contaminate the food, (i.e. in the non PHF with the handle above the food or on a clean surface/container that is cleaned and sanitized every 4 hours or less, etc.)	8/1/17	
5-205.15B	The pvc venting pipe from the Eco-Lab ES2000 dish machine was observed disconnected from the main plumbing stack that was located above the door into the employee restroom. Plumbing systems must be maintained in good repair.		
4-501.14C	Inside of the Eco-Lab ES2000 dish machine was observed with a grayish, greasy film. Warewashing equipment must be cleaned before use, at a frequency to prevent recontamination of equipment/utensils, and at least every 24 hours.		
6-202.15A	Daylight was observed toward the bottom of the double doors by the dish machine. The daylight was observed between the doors that may allow the entry of pests. Outer openings of a food establishment must be protected against the entry of pests. Please seal.		
6-501.12A	Debris was observed below the beverage station, the Manitowoc ice machine and the Eco-Lab dish machine. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-202.11A	The end cap was observed missing from the fluorescent light fixture located above the ice machine and the dish machine. Light fixtures must be shielded or equipped with shatter-resistant bulbs in areas of exposed food, clean equipment, utensils and linens.		
6-501.12A	Dried blood and other debris was observed on the floor of the walk-in cooler. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		

EDUCATION PROVIDED OR COMMENTS

Note: A reinspection will be conducted on August 1, 2017 by a representative of the St. Francois County Health Center. If this reinspection cannot be completed on this date, a contact will be made to reschedule the appointment.

Person in Charge /Title:		Matthew Grisham	Date:	July 17, 2017
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:	August 1, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME The Salted Duck Bar and Grill		ADDRESS 200 West First Street, Suite 152		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Feta cheese spread/Frigidaire refrigerator		44	GE chest freezers/Ambient		0/0
Holliday chest freezer at bar/Ambient		10	Keg cooler/Beer cooler at bar/Ambient		34/42

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3-501.16A	A pan of cooked beans and corn was observed at 104F on the top of the stove. PHF's held hot must be maintained at 135F or higher. (Corrected by voluntary discard)	COS	
Note:	The ambient temperature of reach-in preparatory refrigerator was observed with an ambient temperature of 60F. Contained within this unit were potentially hazardous foods (PHF's). PHF's must be refrigerated and held at or below 41F. Please have this unit serviced/repaired/replaced to ensure that PHF's are held at 41F or lower. (Temperature monitored on 7/17/17 and found to be satisfactory)	7/17/17	
3-501.16A	Shredded cheese 58F, shredded mozzarella cheese 59F, cooked pork roast 49F, raw ground beef 56F, raw chicken 69F and sliced tomato was observed at 59F in the reach-in preparatory refrigerator. PHF's must be held under refrigeration at or below 41F. Please have this unit serviced/repaired and in good operating condition prior to any further use. (PHF's voluntarily discarded) (Temperature monitored on 7/17/17 and found to be satisfactory)	7/17/17	
4-601.11A	Two polyethylene cutting boards were observed at the reach-in preparatory refrigerator soiled/stained. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying.	8/1/17	
4-202.11A	Two polyethylene cutting boards were observed at the reach-in preparatory refrigerator with severe cut marks in them. Multi-use food-contact surfaces must be smooth and free of breaks, open seams, cracks, chips, inclusions, pits and similar imperfections.	8/1/17	
3-501.16A	Pico de gallo was observed at 55F, feta cheese spread was observed at 44F in the Frigidaire refrigerator. The ambient temperature within this refrigerator was observed at 47F. Please have this unit serviced/repaired/replaced as soon as possible. (Pico de gallo voluntarily discarded) (Temperature monitored on 7/17/17 and found to be satisfactory)	7/17/17	

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6-501.12A	Dried debris was observed on the fan covers on the front of the refrigeration unit in the walk-in cooler. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	8/1/17	
4-501.11C	Metal fragments were observed accumulated near the gear on the #10 can opener. Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that could contaminate food.		
4-601.11C	Mold and other debris was observed on shelving within the walk-in cooler. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, dirt, food residue and other debris.		
4-501.11B	The door seal on the walk-in cooler door was observed in poor condition. Equipment components such as doors, seals, hinges, fasteners and kick plates must be kept intact, tight and adjusted in accordance with the manufacturers' specifications. Please replace.		
4-601.11C	Ice buildup observed in bottom and along inside wall of Frigidaire upright freezer. Equipment must be kept clean and free of ice accumulations. Please clean/defrost and service this unit.		
6-501.12A	Grease and debris was observed on the floor beneath the cook line. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-501.12A	Grease and debris buildup was observed on floor below the reach-in preparatory refrigerator, the Frigidaire upright freezer and the Frigidaire refrigerator/freezer. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
4-601.11C	Grease accumulation was observed within the interior cabinets of the two deep fryers. Grease buildup was also observed on the exterior of the two deep fryers. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, dirt, food residue, and other debris.		
4-302.14	No test strips were observed for monitoring sanitizer concentrations. Please provide. (Corrected 7/17/17)		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Matthew Grisham	Date: July 17, 2017
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: August 1, 2017	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME The Salted Duck Bar and Grill		ADDRESS 200 West First Street, Suite 152		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A	The Hamilton Beach microwave was observed with dried food debris within the interior compartment. Food-contact surfaces of equipment and utensils must be clean to the sight and touch by washing, rinsing, sanitizing and air drying.	8/1/17	<i>AG</i>
4-601.11A	The Cadco Unox oven was observed with dried food debris within the interior compartment. Food-contact surfaces of equipment and utensils must be clean to the sight and touch.		
4-601.11A	Dried meat debris was observed on the Jaccard hand-held tenderizer located at the reach-in preparatory refrigerator. Food-contact surfaces must be clean to the sight and touch by washing, rinsing, sanitizing and air drying.		
4-601.11A	Assorted dispensing utensils were observed with food debris and residue in an uncovered Sterilite container on the lower shelf at the stainless steel table in the kitchen. Food-contact surfaces of equipment and utensils must be clean to the sight and touch by washing, rinsing, sanitizing and air-drying.		
4-601.11A	Stacked skillets were observed with cooked-on debris on the bottoms of some skillets on the bottom shelf of the stainless steel table in the kitchen. When stacked the residue contacted the food-contact portions of the skillets. Food debris was also observed in some of the stacked skillets. Food-contact surfaces of equipment and utensils must be clean to the sight and touch by washing, rinsing, sanitizing and air-drying.		
4-601.11A	Dried food residues were observed on the meat slicer located near the GE chest freezers. Food-contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air-drying.		
4-601.11A	Dried grease and food accumulations were observed on the racks and interior of the Masterbuilt smoker. Food-contact surfaces of equipment/utensils must be clean to the sight and touch by washing, rinsing, sanitizing and air-drying.		

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4-601.11C	Grease accumulation was observed within the exterior of the Masterbuilt smoker. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, dirt, food residue, and other debris.	8/1/17	<i>AG</i>
4-302.12A	No metal stemmed thermometer was observed available for monitoring temperatures of foods or refrigeration. A 0-220F metal stemmed food thermometer, graduated in 2F temperature increments, is recommended. Please purchase.		
6-501.12A	Debris was observed on the shelving located in the room containing the GE chest freezers. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-501.11	Small holes were observed along the base of the wall by the circuit panel and a large open rectangular area into the interior wall cavity was observed above the circuit panel in the room containing the G.E. chest freezers. Physical facilities must be maintained in good repair. Please seal/cover.		
6-501.12A	Debris and refuse was observed accumulated on the floor behind the GE chest freezers. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-501.11	Water staining was observed on the ceiling above the urinal in the men's restroom. Water staining was also observed on the wall to indicate the drainage path. Physical facilities must be maintained in good repair and clean. Please ensure any leakage concerns are eliminated and clean and replace the ceiling tile(s).		
6-501.12A	Debris was observed on the floor and below the bar in the rear bar area. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-501.12A	Debris was observed on the counters in the rear bar area. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>[Signature]</i>	Matthew Grisham	Date: July 17, 2017
Inspector: <i>[Signature]</i>	Jon Peacock	Telephone No. (573)431-1947
	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: August 1, 2017



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

ESTABLISHMENT NAME The Salted Duck Bar and Grill		ADDRESS 200 West First Street, Suite 152		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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.			
3-302.11A	Raw pork was observed commingled with raw chicken and other ready-to-eat (RTE) foods in the GE chest freezer. Raw animal foods must be stored separately from dissimilar species AND separately from RTE foods. Please organize the chest freezer to ensure these foods are stored properly to minimize possible cross-contamination.	8/1/17	
7-201.11B	Assorted spray bottles of cleaners and sanitizers were observed stored on top of the beer cooler located at the main bar. These containers were stored near bottles of liquor. Toxic or poisonous materials must be stored in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. (Corrected by relocating to below the 3-vat sink in this area)	COS	
7-206.12	A bottle of Zap-A-Roach powder was observed on top of the paper towel dispenser at the kitchen handwashing sink. Tracking powder pesticides may not be used in a food establishment. Please remove from the premises.	7/18/17	
7-206.12	Tracking powder was observed applied within the cabinet at the main bar containing bottles of liquor. Tracking powder was observed applied along the wall in the main bar area. A tracking powder pesticide may not be used in a food establishment. Please clean and remove all evidence of powder application.	8/1/17	
2-201.11 A-E	During this inspection it was determined an employee illness policy was not present in written form. A copy of the US FDA Employee Health and Hygiene Handbook was provided during this visit. Please develop a written policy that will require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. The US FDA Employee Health and Hygiene Handbook may be used and maintained on the premises. Please provide written statement of use.	8/1/17	

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.			
4-601.11C	Debris and dried liquid spillage was observed on the outside top of the "cold shots" machine in rear bar area. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, dirt, food residue, and other debris. Please clean.	8/1/17	
6-301.13	A hand cleanser dispenser was observed over the 3-vat sink at the main bar. A sink used for food preparation or utensil washing, or a service sink used for the disposal of mop water may not be provided with handwashing aids or devices. Please locate the hand cleanser at the nearby handwashing sink.		
Note:	The handwashing sink in the kitchen was observed with the handwashing dispenser located on the wall beside and not immediately over/at the sink. This dispenser should be relocated to be at or above the handwashing sink.		
6-202.15A	Daylight was observed at the bottom of the glass entry doors into this establishment. Outer openings of a food establishment must be protected against the entry of pests. Please seal.		
Note:	According to Mr. Grisham this facility would be completing a renovation of the kitchen in the near future. If this renovation will be an extensive renovation, (i.e. physical change to portions of the food establishment designated for food preparation, food storage and/or warewashing). A food establishment application along with supporting documentation must be submitted to the St. Francois County Health Center (SFCHC) at least 30 days prior to conducting this activity. Further, Mr. Grisham stated he was currently conducting renovation work for another restaurant in Park Hills, MO. Please be advised the same application process must be followed and approval must be granted by the SFCHC prior to being placed into operation. Food establishment application & US FDA Employee Health and Personal Hygiene Handbook provided on 7/17/2017.		
8-301.11, 8-302.11			

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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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2-301.14 A-I	The kitchen employee was not observed washing hands when changing gloves. Food employees must wash their hands and exposed portions of their arms for at least 20 seconds immediately following removal of single-use gloves and prior to placing new single-use gloves on their hands when working with food. Further, food employees must wash their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles, after use of the restroom, touching bare human body parts other than their clean hands and arms, coughing, sneezing, using a handkerchief or a disposable tissue, using tobacco, eating or drinking, after handling soiled equipment and utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw food and working with ready-to-eat food, before donning gloves for working with food and after engaging in other activities that contaminate the hands. Mr. Grisham agrees to discuss this issue with employees to ensure they are properly washing their hands.	7/17/17	<i>mg</i>
3-603.11 A-C	Consumer advisory on the menu did not include a disclosure message to correlate the specific raw or undercooked animal foods to the reminder statement on the menu. Please revise the menu to provide a disclosure of those animal foods that may be ordered in a raw or undercooked state and then provide a means of correlating those foods with the reminder statement.	8/1/17	

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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6-202.11A	Light bulb observed without shielding and not shatter-resistant in the walk-in cooler. Lighting must be shielded or shatter resistant in areas where there is exposed food, clean equipment, utensils, linens and unwrapped single-service and single-use articles.	8/1/17	<i>mg</i>
6-202.11A	Light bulb observed without shielding and not shatter-resistant beneath the ventilation hood. Lighting must be shielded or shatter resistant in areas where there is exposed food, clean equipment, utensils, linens and unwrapped single-service and single-use articles.		
6-501.11	The step/trim at the base of the door into the walk-in cooler was observed loose and in need of repair. Physical facilities must be maintained in good repair.		

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Person in Charge /Title: <i>[Signature]</i>	Matthew Grisham	Date: July 17, 2017
Inspector: <i>[Signature]</i>	Jon Peacock	Telephone No. (573)431-1947 EPHS No. 880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: August 1, 2017