



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

|         |         |          |        |
|---------|---------|----------|--------|
| TIME IN | 8:27am  | TIME OUT | 9:55am |
| DATE    | 10-5-18 | PAGE     | 1 of 2 |

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:<br>Tradition Inn Breakfast Bar   |  | OWNER:<br>Joe Scott dba Crown Diversified  |                               | PERSON IN CHARGE:<br>Barrett Lewis |                |
| ADDRESS:<br>1625 West Columbia St.   |  |  | ESTABLISHMENT NUMBER:<br>4614 |                                    | COUNTY:<br>187 |
| CITY/ZIP:<br>Farmington, 63640   |  | PHONE:<br>573-756-8031   |                               | FAX:<br>573-756-9116               |                |
| PURPOSE<br><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<br><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<br><input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable<br>License No. _____  |                               |                                    |                |
| SEWAGE DISPOSAL<br><input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE   |  | WATER SUPPLY<br><input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE<br>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"/> <b>OUT</b>  | Person in charge present, demonstrates knowledge, and performs duties                       |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/A</b>                                     | Proper cooking, time and temperature   |     |                                     |
|   | <b>Employee Health</b>  |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/A</b>                                     | Proper reheating procedures for hot holding  |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b>  | Management awareness; policy present  |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/A</b>                                     | Proper cooling time and temperatures   |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b>  | Proper use of reporting, restriction and exclusion  |     |                                     | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> <b>N/A</b>                                     | Proper hot holding temperatures  |     |                                     |
|   | <b>Good Hygienic Practices</b>  |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> <b>N/A</b>  | Proper cold holding temperatures   |     | <input checked="" type="checkbox"/> |
| <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>  | Proper eating, tasting, drinking or tobacco use   |     |                                     | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> <b>N/A</b>                                     | Proper date marking and disposition  |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>  | No discharge from eyes, nose and mouth  |     |                                     | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> <b>N/A</b>                                     | Time as a public health control (procedures / records)   |     |                                     |
|   | <b>Preventing Contamination by Hands</b>  |     |                                     |   | <b>Consumer Advisory</b>   |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>  | Hands clean and properly washed   |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/A</b>                                     | Consumer advisory provided for raw or undercooked food   |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>  | No bare hand contact with ready-to-eat foods or approved alternate method properly followed |     |                                     |   | <b>Highly Susceptible Populations</b>  |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b>  | Adequate handwashing facilities supplied & accessible                                       |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> <b>N/O</b> <input checked="" type="checkbox"/> <b>N/A</b> | Pasteurized foods used, prohibited foods not offered   |     |                                     |
|   | <b>Approved Source</b>  |     |                                     |   | <b>Chemical</b>  |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b>  | Food obtained from approved source  |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/A</b>                                     | Food additives: approved and properly used   |     |                                     |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/A</b>                                     | Food received at proper temperature   |     |                                     | <input type="checkbox"/> IN <input checked="" type="checkbox"/> <b>Q/T</b>  | Toxic substances properly identified, stored and used  |     | <input checked="" type="checkbox"/> |
| <input checked="" type="checkbox"/> <b>OUT</b>  | Food in good condition, safe and unadulterated  |     |                                     |   | <b>Conformance with Approved Procedures</b>  |     |                                     |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> <b>N/O</b> <input checked="" type="checkbox"/> <b>N/A</b> | Required records available: shellstock tags, parasite destruction                           |     |                                     | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/A</b>                                     | Compliance with approved Specialized Process and HACCP plan  |     |                                     |
|   | <b>Protection from Contamination</b>  |     |                                     |   | The letter to the left of each item indicates that item's status at the time of the inspection.<br>IN = in compliance    OUT = not in compliance<br>N/A = not applicable    N/O = not observed<br>COS=Corrected On Site    R=Repeat Item |     |                                     |
| <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/A</b>  | Food separated and protected  |     |                                     |   |  |     |                                     |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> <b>Q/T</b> <input type="checkbox"/> <b>N/A</b>                              | Food-contact surfaces cleaned & sanitized   |     | <input checked="" type="checkbox"/> |   |  |     |                                     |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <b>N/O</b>                                     | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment and linens: properly stored, dried, handled                       |     |   |
|                                     |                          | <b>Food Temperature Control</b>   |     |   | <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   |     |   |                                     |                                     | <b>Utensils, Equipment and Vending</b>  |     |   |
| <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 |     |   |
|                                     |                          | <b>Food Identification</b>  |     |   | <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  |     |   |
|                                     |                          | <b>Prevention of Food Contamination</b>   |     |   |                                     |                                     | <b>Physical Facilities</b>  |     |   |
| <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 type="checkbox"/>            | <input checked="" type="checkbox"/> | Physical facilities installed, maintained, and clean                                  |     |   |

|   |  |               |  |  |                  |
|---|--|---------------|--|--|------------------|
| Person in Charge / Title:<br><i>[Signature]</i> |  | Barrett Lewis |  | Date: October 5, 2018  |                  |
| Inspector:<br><i>[Signature]</i>                |  | John Wiseman  |  | Telephone No.<br>(573)431-1947   | EPHS No.<br>1507 |
|   |  |               |  | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |                  |
|   |  |               |  | Follow-up Date: _____  |                  |



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|   |  |                                   |                        |                                |              |
|---|--|-----------------------------------|------------------------|--------------------------------|--------------|
| ESTABLISHMENT NAME<br>Tradition Inn Breakfast Bar |  | ADDRESS<br>1625 West Columbia St. |                        | CITY /ZIP<br>Farmington, 63640 |              |
| FOOD PRODUCT/LOCATION                             |  | TEMP. in ° F                      | FOOD PRODUCT/ LOCATION |                                | TEMP. in ° F |
| Hot held: eggs, sausage, gravy                    |  | 198, 194, 155                     |                        |                                |              |
| Hard boiled eggs at service area                  |  | 47 - 53                           |                        |                                |              |
| Milk held by time                                 |  | 48                                |                        |                                |              |
|   |  |                                   |                        |                                |              |

| Code Reference | PRIORITY ITEMS<br>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 |
|----------------|--|-------------------|---------|
| 3-501.16B      | A plastic container of hard boiled eggs stored atop a tray of ice at the breakfast bar was measured at 47 - 53F. Potentially hazardous foods held cold shall be maintained at 41F or less. It is recommended that the eggs be held by time as a public health control as the observed cooling method is not sufficient to keep the food at safe temperatures. The eggs were marked to be discarded at the end of service at 9:30am. A Time as a Public Health Control (TPHC) policy will be established during this inspection.<br>Note: The milk in the chilled decanter at the breakfast bar was measured at 48F. This item was properly marked with the product discard time and a TPHC policy is on file for this product. | COS               | BL      |
| 4-501.114 A    | Chlorine was not detected in the spray bottle labeled "bleach water" nor in the sanitizer solution in the three compartment sink in the bar area. Chlorine sanitizers shall be prepared at 50 - 100 ppm. COS by remaking the sanitizers.   | COS               |         |
| 7-201.11B      | A spray bottle of "bleach water" and a commercially prepared spray solution of bathroom disinfectant were observed stored on a work table above single use foam cups in the bar area. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items or clean linens. COS by removing this product from the area.  | COS               |         |
| 4-601.11A      | Mildew was observed on the interior surfaces of the ice machine located in the bar area. Food contact surfaces shall be clean to sight and touch. COS by discarding the ice and washing, rinsing and sanitizing the interior of the ice maker.   | COS               |         |

| Code Reference | CORE ITEMS<br>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 |
|----------------|---|-------------------|---------|
| 5-501.16C      | A waste can was not available at the hand wash sink in the bar area. A waste receptacle shall be present at hand wash sinks using disposable towels for hand drying. COS by providing a waste can.  | COS               | BL      |
| 4-601.11C      | An accumulation of food residue was observed on the shelf storing single service items below the juice dispenser at the breakfast bar. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning this area.             | COS               |         |
| 6-501.12A      | An accumulation of dirt, debris and dead insects was observed on the floor of the bar area; specifically below sinks and equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area as often as necessary to keep it clean.     | 10-5-18           |         |

EDUCATION PROVIDED OR COMMENTS

|                           |               |                 |   |
|---------------------------|---------------|-----------------|---|
| Person in Charge / Title: | Barrett Lewis | Date:           | October 5, 2018   |
| Inspector:                | John Wiseman  | Telephone No.   | (573)431-1947   |
|                           |               | EPHS No.        | 1507  |
|                           |               | Follow-up:      | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
|                           |               | Follow-up Date: |   |