



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

TIME IN	9:54am	TIME OUT	2:16pm
DATE	11-13-18	PAGE	1 of 5

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: Colton's Steakhouse and Grill		OWNER: Missouri Acquisitions Group, Inc.	PERSON IN CHARGE: Trey DeFato	
ADDRESS: 1300 Maple Street		ESTABLISHMENT NUMBER: 4682	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-9500	FAX: 573-756-9505	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 checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O 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 N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/>	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 N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/>	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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		<input checked="" type="checkbox"/>
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Trey DeFato		Date: November 13, 2018	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 11-27-18	



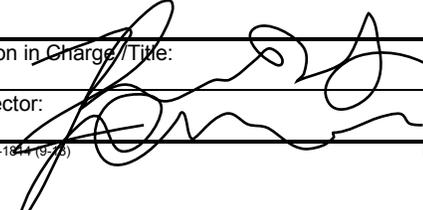
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Colton's Steakhouse and Grill		ADDRESS 1300 Maple Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Salad table: ambient, tomato, egg		38,40,40	Raw meat cooler: ambient, steak		24, 30
Fryer freezer #1, #2		10, 0	Refrigerated drawer: raw chicken		41
Expo cooler: amb, raw shrimp		32, 40	Glass front cooler: ambient		30
Saute cooler amb		36	Walk-in cooler: ambient, raw chicken		34, 39
Hot hold marinara sauce		159	baked potatoes (placed in cooler night before)		45 - 50

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
4-601.11A	An accumulation of food debris was observed on the upper interior surface of one of the microwaves at the cook-line. Food contact surfaces shall be clean to sight and touch. COS by cleaning the oven interior.	COS	JDF
6-501.111	A juvenile roach was observed on the hand wash sink in the server line. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Please take action to control the presence of pest on the premises. The roach was removed.	11-27-18	
4-601.11A	An accumulation of mildew was observed on the flat part of the soda fountain nozzle housing on the west side of the server line area. Food contact surfaces shall be clean to sight and touch. COS by cleaning the area.	COS	
2-401.11B	Employee beverages were observed on a shelf above the prep surface in the prep area. An employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, food, food prep surfaces, equipment and single use items. COS The beverages were moved to the lower shelf of the prep table.	COS	
7-201.11B	A can of non-food grade lubricant was observed on shelf above the prep table in the prep area. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils and single use items. COS by removing the lubricant.	COS	

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4-601.11C	An accumulation of food debris was observed inside the salad table cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the interior of the cooler.	COS	JDF
4-601.11C	Food debris was observed on the underside of the pass-through at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep it clean.	11-27-18	
4-601.11C	An accumulation of grease and debris was observed on the casters and underside of the fryers in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean grease and debris from this area as often as necessary to keep it clean.		
6-301.12A	Paper towels were not dispensing at the hand wash sink in the server-line area. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by repairing the towel dispenser.	COS	
4-601.11C	An accumulation of food debris was observed on the underside of shelving at the server line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep it clean.	11-27-18	
4-601.11C	Food debris was observed on the underside of the shelving at the east side of the prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep it clean.		

EDUCATION PROVIDED OR COMMENTS

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Meat cutting room		50	Bar area: beer coolers #1, #2, keg cooler		24, 24, 40
Walk-in freezer		20			
Chicken from grill		200			
Chicken cooler: ambient, raw chicken		30, 38			
Beer/meat cooler ambient		34			

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4-501.114 C	The quaternary sanitizer available in sanitizer buckets in the kitchen was measured at less than 100 ppm. The manufacturer of this product indicates that it should be prepared at a concentration of 200 - 400 ppm for food contact sanitation. Equipment food contact surfaces shall be sanitized with quaternary ammonia at a concentration as indicated by the manufacturer's use directions on the product labeling. This sanitizer is dispensed from a chemical dispensing device installed in the mop sink area. Until the sanitizer dispensing equipment has been repaired to dispense sanitizer at the necessary strength, prepare quaternary sanitizer buckets manually to the required concentration, or use common household bleach solution at 50 - 100 ppm.	11-13-18 COS	
4-202.11A	Various pieces of cracked and broken plastic food equipment was observed in clean storage in the prep area. Multi-use food contact surfaces shall be free of cracks, breaks, chips, pits, inclusions and similar imperfections that adversely affect cleaning and sanitation. Please remove broken or damage food equipment from service.		
3-501.14	Two covered, plastic containers of baked potatoes were observed in the walk-in cooler. The potatoes were measured at 45 - 50 F. According to the manager, the potatoes were cooked and placed in the cooler the night before. Cooked potentially hazardous foods shall be cooled from 135F to 70F within two hours and then to 41F within an additional four hours. The cooling requirement for this food was not met. After cooking, adequately space potatoes on a metal sheet pan and place then in the walk-in cooler or freezer to actively cool. Monitor temperatures to ensure that cooling requirement are met. COS The potatoes were discarded.		

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3-501.13	Raw fish were observed thawing in still water at the three compartment sink. Potentially hazardous foods shall be thawed under temperature control, completely submerged under cold running water, in a microwave if the food is cooked immediately, or as part of the cooking process. COS by placing the basin of fish under cold running water.	COS 11-27-18 	
4-302.14	Quaternary ammonia is used for surface sanitizing in the kitchen area. Sanitizer test strips were not available to determine proper sanitizer concentration. A test kit or other device that accurately measures the concentration of mg/L of sanitizing solutions shall be provided. Please obtain and use sanitizer test strips daily to ensure adequate sanitizer concentration.		
4-901.11	Plastic equipment was observed to be wet nested in clean storage in the prep area. After cleaning and sanitizing, equipment shall be air dried. Food equipment may not be cloth dried. Please air dry cleaned and sanitized food equipment.		
6-501.14A	An accumulation of debris was observed on the fan cover of the cooling unit in the meat cutting room. Intake and exhaust vents and ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.		
6-501.12A	An accumulation of food debris was observed on the underside of drainboards in the ware washing are. 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.		

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3-501.17A	Discard dates were not observed on a tray of cooked rice and baked potatoes in the walk-in cooler. Potentially hazardous foods shall be marked with a discard date that is not greater than six days from the date of preparation or, opening from a commercially sealed package. COS The rice was marked with a discard date. The potatoes were discarded.	COS	
3-304.15A	An employee working in the prep area working with raw fish with gloved hands, was observed using their cell-phone during prep activities. Single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged, soiled, or when there is an interruption in the activity or operation. COS This issue was discussed with the manager who corrected the employee.	COS	
3-304.15A	The employee cutting meat in the meat room was observed wiping their nose on a gloved hand while working. Single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged, soiled, or when there is an interruption in the activity or operation. COS This issue was discussed with the manager who corrected the employee.	COS	
7-207.11B	Employee medication was observed on a shelf above the meat cutting area in the meat cutting room. Employee medicines shall be located to prevent the contamination of food, equipment, utensils, linens and single use items. Please store employee medicines to prevent contamination of food and food related items. COS The medicine was placed inside the employee's lunch box.	COS	

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6-501.12A	Food splatters were observed on the wall behind sinks in the bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning.	COS	
4-601.11C	An accumulation of debris was observed in the door tracks of the mug cooler in the bar area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
5=5-1.113	The lid of the facility dumpster was open. Outside refuse receptacles shall be kept covered. COS by closing the dumpster lid.	COS	

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4-601.11A	Food residue was observed on metal pans in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by removing soiled items to ware washing.	COS	
4-601.11A	Debris was observed inside the nozzle of the multi-port beverage dispenser in the bar area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	

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