



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

TIME IN	7:50 am	TIME OUT	10:30 am
DATE	Nov. 8, 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: Farmington Senior Center		OWNER: City of Farmington		PERSON IN CHARGE: Mona Yates	
ADDRESS: 607 Wallace Road			ESTABLISHMENT NUMBER: 0825		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)756-1376		FAX: (573)747-1027	
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 type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input checked="" type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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 checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input 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 type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input 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"/> OUT	Adequate handwashing facilities supplied & accessible			<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"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<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"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" 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: <i>Mona Yates</i> Mona Yates			Date: November 8, 2018		
Inspector: <i>Rose Mier</i> Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: Nov. 28, 2018					



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ESTABLISHMENT NAME Farmington Senior Center		ADDRESS 607 Wallace Road		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in freezer, ambient		6	True 2-door cooler: ambient, beef broth, cooked pork		40, 36, 47
1-door True freezer/storage room: ambient		0	True 2-door freezer/kitchen: ambient		10
Potato soup/stovetop		160	Walk-in cooler: ambient, chicken fried steak		39, 29
			Steam table: ham, sweet potatoes, cauliflower		168, 162, 141
			Steam table: ham that was on warm		86

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	Cooked, cut-up pork, stored in the True 2-door refrigerator in the kitchen, had an internal temperature of 47F. According to head cook, the pork was defrosted overnight in the walk-in cooler, removed for cutting this morning approximately 1 hour prior, and placed in the refrigerator. Please ensure food is removed from the cooler in small portions and returned quickly after prepping to prevent temperature from rising.		JL
3-403.11A 3-501.16A	One well in the steam table held sliced, cooked ham. This well was set on "low" and was intended for heating for lunch service. The ham had an internal temperature of 86F. Food shall be rapidly heated to 165F for hot holding, then held at 135F or higher. Please do not use the steam table for heating food, as it does not heat rapidly. CORRECTED ON SITE by placing ham in oven for reheating.	COS	
4-601.11A	Food debris observed on a knife, stored in a knife drawer in the kitchen. Food contact surfaces shall be clean to sight and touch. Please inspect equipment after cleaning to ensure cleanliness. CORRECTED ON SITE by cleaning at 3-vat sink.	COS	
7-102.11	A spray bottle containing a blue liquid, stored on shelf beside the 3-vat sink, was not legibly labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottle. CORRECTED ON SITE by labeling.	COS	
4-601.11A	Metal shavings and dried food debris observed on the blade/area of the table-mounted can opener. Please wash, rinse, and sanitize blade and shaft at least every four hours while in continual use, or after use if used less often. CORRECTED ON SITE by cleaning.	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
6-501.110 B	A staff coat was stored on top of a kitchen work surface. Employee items shall be stored in a designated area where food, single-use items, clean equipment, and clean linens cannot be contaminated. Please ensure all staff store their personal items in a designated area where food and food-related items cannot be contaminated.	11/8/18	JL
3-304.12B	The handle of an in-use scoop was stored in contact with the food in a bulk container of cornstarch, located below the work counter. Handles of in-use utensils shall be stored above the surface of the food inside containers of non-potentially hazardous food. Please store handle above food to protect food from contamination when retrieving scoop.	11/8/18	
4-501.14C	Accumulation of debris observed on the pre-cleaning sprayer head at the mechanical warewashing machine. Warewashing equipment shall be cleaned at a frequency to prevent debris accumulation, no less than daily. Please clean the sprayer head as often as needed to keep clean.	11/8/18	
6-501.12A	A green debris was observed on the caulk behind the 3-vat sink. Walls shall be cleaned at a frequency to prevent debris accumulation. Please clean and sanitize caulk as often as needed to keep clean and reduce mold, algae, and bacterial growth.	11/9/18	
6-501.12A	Dust observed on the ceiling of the walk-in cooler in front of the fans. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean ceiling of cooler to prevent contamination of food from blowing dust.	11/9/18	

EDUCATION PROVIDED OR COMMENTS

MENU: ham, chicken, sweet potatoes, cauliflower, rolls, pineapple

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A	Food debris was observed on the shaft area of the floor mixer, located near the gas range. Food may fall into fresh food during use. Please wash, rinse, and sanitize shaft and housing after each use.	11/8/18	M
3-202.15	One can of 108 oz. black beans, located in the canned foods storage room, was dented on its top seam, possibly jeopardizing the integrity of the contents. Packaging shall protect the contents. Please discard or place in a designated area for return to distributor.	11/8/18	
3-302.11A	Partially-cooked chicken was stored above raw ground beef, and both were stored above fully cooked beef patties. Food shall be stored to prevent cross-contamination. Please store all raw animal-derived foods below all other foods. Store raw animal foods in the following vertical order: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. Please arrange foods in the freezer in this order.	11/8/18	
7-201.11B	Cleaners, WD-40, and hand sanitizer were stored next to and above single-use items in the back storage room. Chemicals shall be stored below or separately from single-use items. Please arrange chemicals so single-use items are protected from contamination.	11/8/18	
NOTE	Exam gloves were stored on the shelf in the back storage room. These gloves are not food-grade. Please ensure staff do not use these exam gloves for food contact; they are acceptable to use when cleaning. NOTE: according to Ms. Yates, Manager, these gloves are not used for food preparation.		

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6-501.19	The staff bathroom door was propped open. Bathroom doors shall be closed. CORRECTED ON SITE by closing door.	COS	M

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Y. Yates</i> Mona Yates		Date: November 8, 2018
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Nov. 28, 2018



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FOOD PRODUCT/LOCATION Potato soup, crock pot hot hold		TEMP. in ° F 154	FOOD PRODUCT/ LOCATION Salad bar: cut lettuce salad, cut lettuce/strawberry sa		TEMP. in ° F 54, 58
			Salad bar: cooked chicken, potato salad		56, 42
			Salad bar: pasta salad, cut tomatoes		52, 42

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NOTE 3-501.16A	<p>Raw, unpasteurized, shell eggs were observed in the walk-in cooler. Facilities that serve a highly susceptible population shall use pasteurized eggs when pooled for omelets, scrambled eggs, etc. Unpasteurized eggs may be used for baking and if only one egg is cooked per order. Please use pasteurized eggs when pooled. NOTE: according to Ms. Yates, Manager, the eggs are used only for baking.</p> <p>Food on the salad bar had temperatures greater than 41F: cut lettuce salad 54F; cut lettuce and strawberry salad 58F; cooked chicken 56F; potato salad 42F; pasta salad 52F; cut tomatoes 42F. Potentially hazardous food shall be held at 41F or less. It was observed that the salads were being prepped upon arrival at 8:00 am and remained at ambient temperature for several hours during the inspection. Food on the salad bar via cold was sat on top of rubber pads to keep the bottom of the food from freezing. To prevent food temperatures from rising above 45F, please remove small amounts at a time and quickly return to the refrigerator. The pad on the bottom of the salad bar was acting as an insulator and not allowing the cold to transfer to the food. Alternatively, the food on the salad bar may be held by time instead of by temperature. If this is an option, then the food must be 41F or lower before placing on salad bar, and all food shall be discarded at the end of four hours. The food shall be labeled with the time of disposal, which is four hours after it is removed from temperature control. NOTE: Ms. Yates agreed to discard all potentially hazardous food held on the salad bar at the end of the lunch period today. She will ensure measures are taken to ensure food temperatures remain at 41F or lower.</p>	11/8/18	
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4-903.11A	Boxes of single-use cups and condiment cups were stored on the floor in the outside storage shed. Single-use items shall be stored a minimum of six inches off the floor. Please elevate boxes to prevent contamination.	11/9/18	
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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 28, 2018