



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

TIME IN	12:36 pm	TIME OUT	2:30 pm
DATE	June 7, 2018	PAGE	1 of 3

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: Stick & Steins		OWNER: Jeff Aubuchon and Larry Davis		PERSON IN CHARGE: Matt Duncan	
ADDRESS: 805 Valley Creek Drive			ESTABLISHMENT NUMBER: 0233		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573.756.3636		FAX:	
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 type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____    Results _____	

**RISK FACTORS AND INTERVENTIONS**

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

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			<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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>			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"/> 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 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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<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		
		<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>				<input checked="" type="checkbox"/>	<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 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 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 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: <i>Matt Duncan</i>		Matt Duncan		Date: June 7, 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: June 22, 2018	



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Stick & Steins		ADDRESS 805 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken wings, fryer		208	Prep table, top: cut tomatoes, cheese		38, 40
Walk-in cooler: cooked hamburger, cooling		37	Prep table, bottom: ambient, cheese		38, 40
True freezer, ambient		19	Walk-in cooler: ambient, ham, chicken salad		35, 37, 35
Chest freezer, ambient		10	Freezer for glasses in bar, ambient		0
True glass-front cooler in bar, ambient		0	Kenmore refrigerator in bar, ambient		30

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	<b>KITCHEN and STORAGE AREAS</b> The coffee carafes were dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize carafes at least daily.	6/7/18	MD
4-601.11A	The cutting board on the prep table was stained. Please resurface or replace the cutting board to make it cleanable.	6/10/18	
3-302.11A	A beef roast was stored in a dirty plastic tub on the floor in the walk-in cooler, under raw hamburger.	6/7/18	
3-305.11A	Food shall not be stored on the floor, and shall stored above hamburger. Please clean containers that hold food after each use. Store food a minimum of six inches off the floor. Store whole muscle meats above ground meats.		
4-601.11A	Black mold was observed on the condenser unit and ceiling in the walk-in cooler. Please clean and sanitize all areas and equipment inside the cooler that are affected by mold.	6/22/18	
	<b>BAR</b>		
4-601.11A	Debris observed on the holders for the beverage dispenser heads. Please wash, rinse, and sanitize the sprayer heads and holders at least daily.	6/7/18	
4-601.11A	Mold observed inside the ice maker. Please discard ice, wash, rinse, sanitize, and air dry the machine before returning to service.	6/8/18	
4-601.11A	Debris observed on the plastic blue ice scoop stored inside the ice maker. Please wash, rinse, and sanitize the ice scoops at least daily.	6/7/18	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
5-205.11B	<b>KITCHEN</b> A gallon container of cherries was stored in the handwashing sink. Handwashing sinks shall be used only for handwashing. Please do not store food or equipment in this sink. COS by moving cherries.	COS	MD
6-501.18	The handwashing sink was dirty. Handwashing sinks shall be cleaned at least daily. Please clean all surfaces of the sink.	6/7/18	
4-601.11B	Food and baked-on debris observed on the insides of the pizza ovens. Cooking equipment shall be kept free of encrusted debris, and cleaned as often as needed to keep clean. Please clean all surfaces of ovens.	6/8/18	
4-101.17A	Wood laminate bowls were stored on the shelf above the 3-vat sink. Wood may not be used for food contact surfaces unless made from hard, dense woods such as hard maple.	6/10/18	
4-601.11B	Encrusted debris observed on the sandwich press cooker. Please clean all surfaces of the press at least daily to prevent food from becoming encrusted.	6/8/18	
6-501.14A	Debris observed on the portable floor fans. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fans as often as needed to keep clean.	6/8/18	
4-601.11C	The outside surfaces of the Whirlpool stove/oven and inside the bottom door were dirty. Please clean as often as needed to keep clean, especially under the handles.	6/10/18	
6-501.12A	The floor under the fryers were soiled with grease. Facility shall be kept clean. Please clean under fryers and other equipment as often as needed to keep clean.	6/22/18	
6-501.12A	The floor was dirty inside the walk-in cooler. Please clean the floor as often as needed to keep clean.	6/22/18	
6-501.12A	Black debris was splattered on the outside of the mop sink and the wall. Please clean sink and wall.	6/22/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page one indicates the item was not observed or is not applicable.

Person in Charge /Title: <i>Matt Duncan</i> Matt Duncan		Date: June 7, 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: June 22, 2018



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4-601.11C	BAR Debris observed on the inside and outside of the Kenmore refrigerator. Please clean all surfaces of the refrigerator as often as needed to keep clean.	6/22/18	MD
6-501.12A	Soda syrup observed on the floor around the bag in boxes area, and debris on the floor under equipment and near wall-floor junctures. Please clean floor as often as needed to keep clean.	6/22/18	
6-301.14	There was no sign at the handwashing sink to remind staff to wash hands. Please install a sign.	6/7/18	
5-205.15B	Faucet push handles were missing on the cold faucet in each bathroom. Plumbing shall be maintained in good repair. Please provide push handles for all faucets.	6/22/18	

EDUCATION PROVIDED OR COMMENTS

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