

 TIME IN
 7:50 am
 TIME OUT
 11:36 am

 DATE
 Nov. 27, 2018
 PAGE 1 of 4

RESTAURANT       SCHOOL       SENIOR CENTER       SUMMER F.P.       TAVERN       TEMP.FOOD         PURPOSE       Pre-opening       Routine       Follow-up       Complaint       Other       Other         FROZEN DESSERT       SEWAGE DISPOSAL       WATER SUPPLY       NON-COMMUNITY       PRI'	BILE VENDORS
CITY/ZIP:       Farmington 63640       PHONE:       FAX:       P.H. PRIORITY :       Image: Constraint of the service of the	BILE VENDORS
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BAKERY RESTAURANT       C. STORE SCHOOL       CATERER SENIOR CENTER       DELI SUMMER F.P.       GROCERY STORE TAVERN       INSTITUTION TEMP.FOOD         PURPOSE       Pre-opening       Routine       Follow-up       Complaint       Other       Institution       MOE         FROZEN DESSERT       SEWAGE DISPOSAL       WATER SUPPLY       NON-COMMUNITY       PRI'         Approved       Disapproved       Not Applicable       SEWAGE DISPOSAL       WATER SUPPLY       NON-COMMUNITY       PRI'         License No.       PRIVATE       PRIVATE       Compliance       Restangled       Restangled <td< td=""><td>VATE</td></td<>	VATE
□       Pre-opening       ■       Routine       □       Follow-up       □       Complaint       □       Other	
Approved       Disapproved       Not Applicable       PUBLIC       COMMUNITY       NON-COMMUNITY       PRIVATE         License No.       PRIVATE       PRIVATE       Date Sampled       Re         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 contributin 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         Image: Dut       Person in charge present, demonstrates knowledge, and performs duties       Dut       N/O       N/A       Proper cooking, time and temperature	
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DUT         Person in charge present, demonstrates knowledge, and performs duties         DUT         N/O         N/A         Proper cooking, time and temperature	COS R
	ling
Management awareness; policy present	
Image: Note of the properties of the proper	<b>√</b>
DUT N/O Proper eating, drinking or tobacco use	$\checkmark$
Image: N/O         N/O         N/A         Time as a public health control (procedur records)	res / 🗸
Preventing Contamination by Hands Consumer Advisory	
UT N/O Hands clean and properly washed IN OUT Consumer advisory provided for raw or undercooked food	
No bare hand contact with ready-to-eat foods or Highly Susceptible Populations	
approved alternate method properly followed	not
accessible	
Approved Source         Chemical           V         OUT         Food obtained from approved source         IN OUT         VA         Food additives: approved and properly us	and a local sector of the sect
IN OUT N/A Food received at proper temperature Toxic substances properly identified, stor	
USE USE Used Used Conformance with Approved Procedu	-
Required records available: shellstock tags, parasite Compliance with approved Specialized P	
Protection from Contamination	
IN VI N/A Food separated and protected V The letter to the left of each item indicates that item's status at the	e time of the
IN QVT N/A Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance	
Proper disposition of returned previously served N/A = not applicable N/O = not observed	
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
Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dri	ed
	,
Food Temperature Control       Single-use/single-service articles: properly stored,         Adequate equipment for temperature control       Image: Control	used 🖌
Approved thawing methods used     Utensils, Equipment and Vending	
Thermometers provided and accurate	perly
Food Identification Warewashing facilities: installed, maintained, used;	test
Food properly labeled; original container     Image: Strips used	
Prevention of Food Contamination Physical Facilities	
✓     Insects, rodents, and animals not present       ✓     ✓       ✓     ✓	
Image: Sector of the sector	i
Image: Severage and display       Image: Severage and use the severage and	
Image: Sector of the sector	ned
<ul> <li>Insects, rodents, and animals not present</li> <li>Contamination prevented during food preparation, storage and display</li> <li>Contamination prevented during food preparation, storage and display</li> <li>Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry</li> <li>Wiping cloths: properly used and stored</li> <li>Fruits and vegetables washed before use</li> <li>Garbage/refuse properly disposed; facilities mainta</li> </ul>	
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ESTABLISHMENT NAME Summit Bistro       ADDRESS 1350 Airpark Drive       CITY /ZIP Farmington 63640         FOOD PRODUCT/LOCATION       TEMP. in ° F       FOOD PRODUCT/ LOCATION         Hot hold bar: oatmeal       189       Cold hold bar: cottage cheese, vanilla yogurt         Reach-in Cooler #12: ambient (empty)       38       Cold hold bar: blueberry yogurt, plain yogurt         Reach-in cooler #11, ambient (empty)       37       Cold hold bar: strawberry yogurt, cantaloup         Hot Box #2, ambient (empty)       168       Open air cooler/DR: ambient, cottage cheese, chicken         Beverage open air cooler/DR: ambient       Beverage open air cooler/DR: ambient         Code       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.	TEMP. ir 48, 5 52, 5 55, 48 39 to 41, 4 39 Correct by	53 53 -49 42, 41
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Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness	Corroct by	
	(date)	Initial
<ul> <li>4-601.11A</li> <li>4-601.11A</li> <li>Food debris and grease observed on non-stick frying pans (large and small), located in the cabinets across from the CookTek induction system. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after use and before storing. COS by taking to warewashing area Containers of salt and pepper were stored below the handwashing soap and hand sanitizer at the handwashing sink, located next to the Metro Hot Box. Food shall be protected from contamination from chemicals. Please store the salt and pepper where they cannot be contaminated from drippage when</li> </ul>	cos cos	pn
<ul> <li>3-501.17A,</li> <li>B</li> <li>Any containers of food that were either opened or prepared on site and held in coolers throughout the facility were not labeled with the dates of disposition. Potentially hazardous food that is held for more than 24 hours shall be labeled with the date of disposition, which is the date of opening or preparing plus an</li> </ul>	COS	
<ul> <li>additional six days. Please label foods requiring dating with the correct date of disposition. COS by dating</li> <li>Sausage and potatoes, held on the hot bar in the serving area, had temperatures that ranged from 97F to</li> <li>146F. Food shall be held hot at 135F or higher. Please ensure foods are held at 135F or higher. NOTE:</li> <li>according to manager, foods held on this hot bar are discarded within four hours. CORRECTED ON SITE by</li> <li>using Time as a Public Health Control.</li> </ul>	cos	
3-501.16A Individually-packaged cream cheeses and bulk grated cheese, held cold on the service bar, had temperatures that ranged from 48F to 67F. Potentially hazardous food shall be held at 41F or lower. NOTE: the cheese was voluntarily discarded. Please determine a way to hold these foods at 41F or lower.	11/27/18	
3-302.11A Raw chicken and turkey were stored above raw ground beef in the refrigerated drawers in the grill area. Food shall be stored to prevent cross contamination. CORRECTED ON SITE by placing poultry on bottom	COS	
Code CORE ITEMS Reference 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
4-903.12A DINING AND SERVICE LINE AREAS Single-use lids were stored in the cabinet below the prep sink, and single-use clamshells were stored in the cabinet below the handwashing sink; these sinks are located in the area across from the induction cook surfaces. Single use items may not be stored below an unshielded drain. Please store the lids and clamshells where they are protected from possible contamination. COS by moving lids and clamshells	COS	Ø
4-203.12B The thermometer in the sandwich prep cooler was broken. Refrigerated units shall have accurate thermometers placed in a convenient-to-read location. Please replace the thermometer.	11/28/18	
<ul> <li>4-203.12B The thermometer in the bottom of the pizza prep cooler read 48F, when the actual temperature was 39F. Thermometers shall be accurate. Please replace this thermometer with an accurate thermometer.</li> <li>3-305.11A Containers of salt, pepper, single-use forks, and clean plates were stored beneath the paper towel</li> </ul>	11/28/18 COS	
dispenser at the handwashing sink in the grill area. Single use items, food, and clean equipment shall be protected from contamination from splash. Please do not store these items below the paper towel dispenser. COS by moving items from under the towel dispenser. STORAGE AND WALK-INS	000	
4-903.11A A box of single-use cups was stored on the floor in the dry goods storage room. Single use items shall be	COS	
stored a minimum of six incres on the noor. Please elevate the cups. COS by storing cups on shelf	11/30/18	
<ul> <li>stored a minimum of six inches off the floor. Please elevate the cups. COS by storing cups on shelf</li> <li>6-501.12A</li> <li>A sticky residue was observed on the floor of the walk-in freezer. Facility and equipment shall be clean.</li> <li>Please clean floor of walk-in freezer as often as needed to keep clean.</li> </ul>		
6-501.12A A sticky residue was observed on the floor of the walk-in freezer. Facility and equipment shall be clean. Please clean floor of walk-in freezer as often as needed to keep clean.		
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Charles Contraction	OOD ESTABLISHMENT INSF	PECTION REPO	KI	F	PAGE <sup>3</sup> of	4	
ESTABLISHMEN		ADDRESS		CITY/ZIP	00040		
Summit Bistro	OD PRODUCT/LOCATION	1350 Airpark Drive		Farmington	63640	TEMP	- 0 -
		TEMP. in ° F		PRODUCT/ LOCATION		TEMP. in ° F	
Cold hold display case, ambient Pizza prep cooler, bottom: ambient, ricotta		33 39, 37	Sandwich prep table, top Sandwich prep cooler, bottom:	le, top: ham, roast beef		35, 38 40, 37	
Hot hold: eggs, potatoes		165, 97 to 130				40, 37	
Hot hold, sausage		165, 97 to 130Sandwich prep cooler, bottom: egg salad117 to 146Reach-in cooler #8, ambient			39		
	Chicken, oven	186 to 204	Pizza prep cooler, top: marinara, pepperoni		peroni	37, 39	
Code Reference		nination, prevention or r	ORITY ITEMS eduction to an acceptable level, hazards a ithin 72 hours or as stated.	ssociated with for	oodborne illness	Correct by (date)	Initial
NOTE 3-501.16A	Philadelphia cream cheese 62; g Prep cooler by flat grill, top: ham cooked potatoes 34; bottom: am Reach-in cooler across from flat Hotbox #1- ambient 174F; bistou ground turkey 36; Refrigerated g ambient 41, pesto mayo 39, BBC Reach-in cooler #1, ambient 39; (cooling) 39; walk-in freezer, am Food held on the cold buffet b cheese, and cut honeydew that h be held at 41F or lower. Please repair the unit or devise a way th	y cream cheese 67 rated cheddar che a 37, sasuage 38, o bient 38, cut spina grill: ambient 39, s soup 192; Refrig rill drawer, bottom a sauce 38; Reach Walk-in cooler: ar bient 2 par had temperatures at the food is held scarded; food plac	7; Philadelphia cream cheese 1/3 seese 48 cut tomatoes 34, pico de gallo 34 ch 39; Reach-in cooler #5, ambie salsa 38, pico de gallo 39, cut lettu erated grill drawer, top: ambient 3 : ambient 39, raw ground beef 36 h-in cooler #3: ambient, 40, ham 4 mbient, cooked pasta (cooling) 38 res greater than 41F. This include ranging from 48 to 55F. Potential son that the foods are not held at so their temperatures remain at 4 ed on the bar for the lunch servic	, cheddar ch nt: 35 uce 40; cut to 38, raw chick ; Reach in c 3, cut lettuco 3, cooked mu ed yogurt, co ly hazardous correct temp 41F or lower	eese 36, omatoes 38 ken 41, raw ooler #2: e 37; usrooms ottage s food shall perature and . NOTE: the	11/28/18	<b>b</b>
Code Reference		erational controls, facili	DRE ITEMS ties or structures, equipment design, generative corrected by the next regular inspectic			Correct by (date)	Initial
4-803.11	A used apron was stored on t line. Soiled or used linens shall b used or soiled aprons in a design discussion and moving apron	be stored where cleated area where c	lean equipment cannot be contar	inated. Plea	ase store	COS	Ø
		EDUCATION	PROVIDED OR COMMENTS				
Person in Ch	harge /Title:		Doug Brown	Date	November 27		
Inspector: MO 580-1814 (9-13)	Posemier		er (573)-431-1947 1390		w-up: w-up Date: Dec	■Yes 5. 4, 2018	E6.37A



ESTABLISHMEN		ADDRESS		CITY/ZIP			
Summit Bistr		1350 Airpark Drive			ton 63640		
FO	OD PRODUCT/LOCATION	TEMP. in ° F FOOD PRODUCT/ LOCATION			TEMP. i	n ° F	
Code		PRIORITY I	TEMS		Correct by	Initial	
Reference	Priority items contribute directly to th or injury. These items MUST RECE	e elimination, prevention or reduction	to an acceptable level, hazards	associated with foodborne illness	(date)	initia	
4-601.11A	COOK LINE IN KITCHEN A knife, stored in the holder on the wall in the cook line, was observed with what appeared to be grease droplets. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize food contact surfaces after use and before storing. COS by moving knife to warewashing area						
3-302.11A	STORAGE/WALK-INS Raw ground sausage and raw bison were stored above beef bones. Ground meats shall be stored below whole muscle meats. Please rearrange to protect food from cross contamination by placing the ground meats below the beef bones (whole muscle meat). COS by rearranging with ground meat on bottom						
4-601.11A	WAREWASHING AREA Black "square" bowls were stored with the food contact surface up. Debris was observed in the top bowls. Food contact surfaces shall be clean to sight and touch, and clean equipment shall be stored protected from contamination. Please wash, rinse and sanitize the soiled bowls and store inverted or covered to protect from contamination while in storage. NOTE: dirty dishes were taken to warewashing; please cover to protect						
4-601.11A	while in storage	e were observed on the botto	om of some of the soup "c	ups," stored on the clean	11/27/18		
Code Reference	Core items relate to general sanitation	CORE ITE on, operational controls, facilities or st		eral maintenance or sanitation	Correct by (date)	Initial	
	standard operating procedures (SSC	Ps). These items are to be correct	ted by the next regular inspect	ion or as stated.	. ,		
		EDUCATION PROVI	DED OR COMMENTS				
Person in C	harge /Title:		Doug Brown	Date: November 2	7, 2018		
Person in C	harge /Title:	Rose Mier	-	Date: November 2 PHS No. Follow-up: Follow-up Date: De	Yes	No	

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