





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

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
			39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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>			
<b>DINING AND SERVICE LINE AREAS</b>			
4-601.11A	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	COS	
7-201.11A	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 retrieving soap or sanitizer. CORRECTED ON SITE by discussion and moving containers.	COS	
3-501.17A, B	Many 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 additional six days. Please label foods requiring dating with the correct date of disposition. COS by dating	COS	
3-501.16A	Sausage and potatoes, held on the hot bar in the serving area, had temperatures that ranged from 97F to 146F. Food shall be held hot at 135F or higher. Please ensure foods are held at 135F or higher. NOTE: according to manager, foods held on this hot bar are discarded within four hours. CORRECTED ON SITE by using Time as a Public Health Control.	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 Reference	CORE ITEMS	Correct by (date)	Initial	
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>				
<b>DINING AND SERVICE LINE AREAS</b>				
4-903.12A	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		
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		
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.	11/28/18		
3-305.11A	Containers of salt, pepper, single-use forks, and clean plates were stored beneath the paper towel 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.	COS		
<b>STORAGE AND WALK-INS</b>				
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 stored a minimum of six inches off the floor. Please elevate the cups. COS by storing cups on shelf	COS		
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.	11/30/18		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Doug Brown Date: November 27, 2018

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: Dec. 4, 2018



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Cold hold display case, ambient		33	Sandwich prep table, top: ham, roast beef		35, 38
Pizza prep cooler, bottom: ambient, ricotta		39, 37	Sandwich prep cooler, bottom: ambient, Gouda cheese		40, 37
Hot hold: eggs, potatoes		165, 97 to 130	Sandwich prep cooler, bottom: egg salad		42
Hot hold, sausage		117 to 146	Reach-in cooler #8, ambient		39
Chicken, oven		186 to 204	Pizza prep cooler, top: marinara, pepperoni		37, 39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>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></p> <p>TEMPERATURES, continued, in degrees Fahrenheit:          Cold hold in service line:          Wholesome Farms strawberry cream cheese 67; Philadelphia cream cheese 1/3 less fat 61F; plain Philadelphia cream cheese 62; grated cheddar cheese 48          Prep cooler by flat grill, top: ham 37, sasuage 38, cut tomatoes 34, pico de gallo 34, cheddar cheese 36, cooked potatoes 34; bottom: ambient 38, cut spinach 39; Reach-in cooler #5, ambient: 35          Reach-in cooler across from flat grill: ambient 39, salsa 38, pico de gallo 39, cut lettuce 40; cut tomatoes 38          Hotbox #1- ambient 174F; bistou soup 192; Refrigerated grill drawer, top: ambient 38, raw chicken 41, raw ground turkey 36; Refrigerated grill drawer, bottom: ambient 39, raw ground beef 36; Reach in cooler #2: ambient 41, pesto mayo 39, BBQ sauce 38; Reach-in cooler #3: ambient, 40, ham 43, cut lettuce 37; Reach-in cooler #1, ambient 39; Walk-in cooler: ambient, cooked pasta (cooling) 38, cooked musrooms (cooling) 39; walk-in freezer, ambient 2</p> <p>3-501.16A Food held on the cold buffet bar had temperatures greater than 41F. This included yogurt, cottage cheese, and cut honeydew that had temperatures ranging from 48 to 55F. Potentially hazardous food shall be held at 41F or lower. Please determine the reason that the foods are not held at correct temperature and repair the unit or devise a way that the food is held so their temperatures remain at 41F or lower. NOTE: the breakfast food was voluntarily discarded; food placed on the bar for the lunch service was nested in ice.</p>	11/28/18	
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4-803.11	<p>A used apron was stored on the cutting board on the prep table, located next to the flat grill in the service line. Soiled or used linens shall be stored where clean equipment cannot be contaminated. Please store used or soiled aprons in a designated area where clean equipment cannot be contaminated. COS by discussion and moving apron</p>	COS	
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Doug Brown	Date: November 27, 2018
Inspector:	Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Dec. 4, 2018



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4-601.11A	<b>COOK LINE IN KITCHEN</b> 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	COS	
3-302.11A	<b>STORAGE/WALK-INS</b> 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	COS	
4-601.11A	<b>WAREWASHING AREA</b> 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 while in storage	11/27/18	
4-601.11A	Labels and sticky residue were observed on the bottom of some of the soup "cups," stored on the clean equipment rack and also on the salad bar. Please remove labels and sticky residue before cleaning and sanitizing.	11/27/18	

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