



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

TIME IN 6:57 am	TIME OUT 9:13 am
DATE Nov. 14, 2018	PAGE 1 of 2

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: VFW Post #5896	OWNER: VFW Post #5896	PERSON IN CHARGE: Connie Pulliam, Conductor
ADDRESS: 814 East Karsch Boulevard	ESTABLISHMENT NUMBER: 4476	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: 573.756.8852	FAX: 573.756.1695
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
E.P. PRIORITY: <input type="checkbox"/> H <input checked="" 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 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		
Employee Health							
<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 reheating procedures for hot holding		
<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 cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		<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	Proper cold holding temperatures		<input checked="" type="checkbox"/>
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	COS	R	IN	OUT	COS	R
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control				Utensils, Equipment and Vending			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Food Identification				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		

Person in Charge / Title: <i>Mary Seaton</i> Connie Pulliam, Conductor	Date: November 14, 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



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

ESTABLISHMENT NAME VFW Post #5896		ADDRESS 814 East Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
GE upright freezer, ambient		10	Hot hold: sausage, gravy, hash browns		135-141, 146, 149
Coronado chest freezer, ambient		0	Hold hold: eggs		128
Milk, in self-service area		48	McCall 2-door cooler: ambient, unopened milk		42, 40
			McCall 2-door cooler: opened milk		47

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
3-501.16A	A container of opened milk in the McCall cooler had an internal temperature of 47F. Food shall be held at 41F or lower. NOTE: according to staff, the milk was out this morning while preparing food. Please return food to cooler quickly after use. CORRECTED ON SITE by discussion.	COS	
3-501.16A	Eggs in the crock pot for hot holding had temperature of 128F. Food shall be held hot at 135F or higher. It was observed that the crock pot was not plugged in. According to staff, the crock pot was not on because it turns the eggs green. Please hold the eggs at 135F or higher. CORRECTED ON SITE by disposing of eggs and turning on crock pot.	COS	
5-402.13	Water was pooled on the floor in the men's bathroom. It appeared the water came from the toilet. Sewage shall be disposed of in a sanitary manner, and plumbing shall be maintained in good repair. Please keep floor dry, clean with a bleach solution, and repair leak. NOTE: the floor was mopped during this visit.	11/28/18	
3-501.16A	Milk was held in a container with very little ice in the dining room for customer self-service. The milk container was not in contact with the ice. The internal temperature of the milk was 48F. Potentially hazardous food shall be held at 41F or lower. Please determine a manner to hold the milk at the correct temperature and take the temperature at least every hour. If the milk temperature raises above 45F, return to the refrigerator. NOTE: milk was placed on ice during this visit. This item will be checked during follow-up	11/28/18	
4-601.11A	Dried food debris observed inside the microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwave after use. CORRECTED ON SITE by cleaning.	COS	
3-302.11A	Raw sausage was stored above whole-muscle beef and fully cooked foods in the Coronado upright freezer. Food shall be stored to prevent cross contamination. Please store raw animal-derived foods below all other foods. Store raw meats in the following order: poultry and eggs on bottom, then ground meats, then whole muscle meats, then fish and seafood. CORRECTED ON SITE by arranging in correct order.	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
6-501.18	The mop sink was dirty. Sinks shall be kept clean. Please clean sink after use.	11/15/18	
6-501.18	Accumulation of debris observed on the handles and faucet of the handwashing sink in the kitchen. Sinks shall be kept clean. Please clean all surfaces of sinks as often as needed to keep clean. COS	COS	
6-301.12A	There were no paper towels at the kitchen handwashing sink. Paper towels shall be available at all times at handwashing sinks. CORRECTED ON SITE by replacing paper towels.	COS	
4-601.11C	Debris observed in the cabinets below the kitchen handwashing sink and the 3-vat sink. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cabinets.	11/28/18	
4-101.19	Absorbent mats were used for draining dishes. Cloth may not be used for dish drying, and surfaces exposed to moisture shall be non-absorbent. CORRECTED ON SITE by replacing mats with a draining tray.	COS	
4-302.12A	The cook's digital thermometer was not working. An accurate cook's thermometer shall be available and in-use. Please replace the battery or the thermometer.	11/15/18	
4-903.11A	A box of single-use plates was on the floor in the back storage room. Single-use items shall be stored a minimum of six inches off the floor. Please elevate box off floor.	11/14/18	
6-501.12A	Accumulation of debris and possibly rodent feces were observed near the wall-floor juncture in the back storage room. Facility shall be clean and free of pests. Please clean floor, removing all evidence of rodents. Monitor facility; if evidence of rodents return, begin an approved method of pest control.	11/28/18	
6-501.11	Several ceiling tiles were dislodged or missing in the storage area holding the freezers. Facility shall be maintained in good repair, and food shall be protected from contamination. Please replace ceiling tiles.	11/28/18	
4-903.11C	Single-use Styrofoam clamshells were stored uncovered in the back storage room. Single-use items shall be protected while in storage. Please cover or store in plastic.	11/14/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Mandy Seaton</i>		Connie Pulliam, Conductor		Date: November 14, 2018	
Inspector: <i>Rose Mier</i>		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