



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 _____					
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 checked="" 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 checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<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	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>			Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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	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 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		
		Food Temperature Control				<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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/>
		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				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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 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>Marie 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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	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