



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

TIME IN	12:46 pm	TIME OUT	3:52 pm
DATE	Dec. 11, 2018	PAGE	1 of 5

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: Laz's Bar and Grill		OWNER: James Lazalier		PERSON IN CHARGE: Rushell Lazalier	
ADDRESS: 5089 Flat River Road			ESTABLISHMENT NUMBER: 4554		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573.327.8006		FAX: none	
P.H. 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 checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<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		
	Approved Source				Chemical		
<input type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				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-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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 type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					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		
		Food Identification			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input 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 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 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>Rushell Lazalier</i> Rushell Lazalier			Date: December 11, 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: Dec. 20, 2018					

Daniel Huff



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

ESTABLISHMENT NAME Laz's Bar and Grill		ADDRESS 5089 Flat River Road		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beverage Air freezer/kitchen, ambient		3	Prep cooler, top: cut tomatoes, cheese		42, 42
Crosley chest freezer/kitchen, ambient		2	Prep cooler, bottom: ambient, beef broth		36, 38
Beer cooler/bar, ambient		41	GE refrigerator/freezer, ambient		38, 2
Kemmore freezer/refrigerator, bar, ambient		0/30	Walk-in cooler, ambient		34

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
4-501.114A	KITCHEN There was no chlorine detected in the mechanical warewashing machine. It was observed that the chlorine dispensing hose was inserted into the detergent bucket, and the detergent hose was inserted into the chlorine bucket. Therefore, chlorine was dispensed during the wash cycle and detergent during the sanitizing rinse cycle. To correct, the hoses were inserted into the correct buckets and the detergent and chlorine were observed to be dispensed in the correct cycles. However, the chlorine concentration was tested at 10 ppm. Chlorine shall be between 50 and 100 ppm in sanitizing solutions. Please adjust the dispenser to provide the correct amount of chlorine. Until the machine dispenses the correct amount of chlorine, sanitize all equipment and utensils in the 3-vat sink. Prepare sanitizer by mixing approximately 1/2 to 1 teaspoon of regular, unscented bleach in each gallon of water. Use test strips to ensure chlorine is between 50 and 100 ppm. Totally submerge equipment in the sanitizer for 10 seconds, then air dry.	12/12/18	RL
4-601.11A	Debris observed on tongs, stored in the warewashing basket, on the drainboard. Food contact surfaces shall be clean to sight and touch. Please inspect dishes after cleaning. Rewash those that are still soiled.	12/12/18	
4-601.11A	Debris was observed on the mandolin, stored on the clean equipment rack. Please wash, rinse, and sanitize mandolin after each use.	12/12/18	
3-302.11A	Raw beef sirloin was stored above cheese "hotties" and raw meat above snack sticks in the Beverage Air freezer. Raw meats shall be stored below fully-cooked and ready-to-eat foods. Please arrange foods in the following order: raw poultry on bottom, then raw ground meats, then raw whole muscle meats, then raw fish and seafood. All other foods shall be stored separately or below these raw animal-derived foods.	12/13/18	
3-202.11A	A bag of ice was stored on top of raw meat in the Crosley chest freezer, and raw fish was stored with fries. Please separate raw animal-derived foods from all other foods using a barrier inside the freezer.	12/12/18	

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5-205.15B	KITCHEN The handwashing sink in the kitchen drained very slowly. Please determine cause and repair to prevent sewage backup.	12/20/18	RL
4-501.14C	Accumulation of debris observed on the sprayer head at the pre-cleaning sink. Warewashing equipment shall be cleaned at least daily. Please clean all areas of the sprayer head to remove grease build-up ("goop").	12/12/18	
4-501.14C	Debris observed on the inside of the dishwasher doors. Please clean all surfaces of dishwasher at least daily.	12/12/18	
4-904.11B	Utensils were stored with handles down in containers on the clean equipment rack, at the 3-vat sink, and behind the microwave. Utensils shall be stored with their handles up to prevent contamination of food-contact surfaces when retrieving. Please invert the utensils.	12/13/18	
4-903.11A	A cardboard box containing clean dishes was observed on the floor below the 3-vat sink. Cleaned equipment and utensils shall be stored in a clean, dry location at least 6 inches above the floor. Please wash, rinse, and sanitize the dishes and store them in a location where they are not exposed to splash, dust, or other contamination.	12/12/18	
4-601.11C	The outside surfaces of the Beverage Air freezer were dirty. Nonfood contact surfaces shall be clean to sight and touch. Please clean outside surfaces and handles as often as needed to keep clean.	12/20/18	
6-202.15A	Light was observed below the back entry door. Outside entries shall be sealed. Please seal back entry door.	12/20/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page one indicates the item was not observed during this visit, or it is not applicable.
 NOTE: Due to lack of time, the exit interview was conducted by Daniel Huff on 12/12/2018 from 2:36 PM to 3:35 PM.

Person in Charge/Title: <i>Rushell Lazalier</i> Rushell Lazalier		Date: December 11, 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: Dec. 20, 2018

Daniel Huff
Daniel Huff, EPHS #1645



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

ESTABLISHMENT NAME Laz's Bar and Grill		ADDRESS 5089 Flat River Road		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
8-201.13	KITCHEN Raw meats and poultry, and cooked turkey were vacuum packed on-site. Reduced-oxygen packaging (ROP) requires the pre-approval of a HACCP plan. Please remove all ROP food from the facility, or store in a designated staff cooler, until a HACCP plan is approved. (see Codes 3-502.11D; 3-502.12A,B,C; 8-201.13; and 8-201.14 in the Missouri Food Code).	12/20/18	RL
5-203.14A	The discharge line for the water softener ended below the rim of the receiving floor drain. Water shall be protected from contamination from backflow. Please provide an air gap that is a minimum of 1" between the end of the discharge hose the the rim of the receiving drain. COS by cutting hose to provide air gap	COS	
3-501.17A, B	Cheese dip, milk, and beef broth, stored in the bottom of the prep cooler, were not labeled with the date of disposition. Fully-cooked or ready-to-eat foods that are potentially hazardous, made on-site or opened, and held for more than 24 hours shall be labeled with a 7-day disposition date, which is the day of preparing or opening plus an additional six days. Please label such foods with a disposition date.	12/12/18	
3-501.18A	A container of yellow cheese sauce, stored in the bottom of the prep cooler, was dated 11-17-18. Food that is past the expiration date shall be discarded. Please discard cheese sauce.	12/12/18	
3-201.11A	A large quantity of personal foods was stored intermixed with facility foods, including home-canned foods and vacuum-packed foods. Personal foods shall be stored separately from facility foods to prevent cross-contamination, and all food shall come from an approved source. Please provide separate coolers/freezers for storing personal foods.	12/20/18	
4-601.11A	An accumulation of grease, dust, and debris was observed on the slicer located at the 3-vat sink. Equipment shall be clean to sight and touch. Please clean and sanitize the surfaces of the slicer.	12/12/18	

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4-601.11C	KITCHEN Debris observed in the bottom of the prep cooler. Please clean the inside bottom of the prep cooler as often as needed to keep clean.	12/20/18	RL
4-903.11A	Containers holding single-use and multi-use utensils at the three vat sink and behind the microwave had debris accumulation in the bottom of the containers. Equipment and utensils shall be stored where they are not exposed to contamination. Please discard contaminated single-use utensils and wash, rinse, and sanitize multi-use utensils; store the utensils where they are not exposed to contamination.	12/20/18	
4-20 NOTE	The 3-vat sink was observed to be covered for use as a working surface. A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Because the mechanical warewashing machine is currently not sanitizing correctly, please uncover the 3-vat sink and use to sanitize equipment and utensils after cleaning.	12/20/18	
4-601.11C	Food and debris were observed on several of the stainless steel prep tables. Please clean all soiled tables.	12/11/18	
4-601.11C	Dried food debris observed in the bottom of the GE refrigerator. Please clean inside of refrigerator as often as needed to keep clean.	12/20/18	
4-203.11B	Two cook's thermometers were not accurate. Thermometers shall be accurate to within 2 degrees Fahrenheit. One was voluntarily discarded, the other was calibrated. CORRECTED ON SITE	COS	
6-501.12A	Dried food and debris observed on the floor below racks inside the functional walk-in cooler. Physical facility shall be clean. Please clean floor as often as needed to keep clean.	12/20/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: No food preparation occurred during this visit.

Person in Charge /Title: <i>Rushell Lazalier</i> Rushell Lazalier		Date: December 11, 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: Dec. 20, 2018

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4-601.11A	KITCHEN Dried food debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after use.	12/12/18	RL
3-302.11A	Raw hamburger was stored above cooked shrimp and above raw whole-muscle meat in the GE freezer. Please store food as detailed on previous page to prevent cross contamination.	12/12/18	
3-501.17A	Cut lettuce and cut cabbage, stored in the GE refrigerator, lacked a discard date. Cut greens are potentially hazardous and shall be labeled with a 7-day discard date. Please label with discard date.	12/12/18	
6-501.111B	Mouse droppings were observed on the shelf with single-use containers inside the dry goods storage room (walk-in cooler). Facility shall be free of evidence of pests. Please remove all evidence of rodents, then monitor facility for return of mice. If observed, begin an approved method of pest control.	12/20/18	
4-601.11A	Dried food debris observed inside the microwave. Please wash, rinse, and sanitize the inside of the microwave after use.	12/12/18	
4-601.11A	Grease droplets observed accumulating on the pipes inside the top of the hood. Please clean pipes and inside of hood as often as needed to prevent debris from falling into food.	12/13/18	
4-202.11A	Plastic containers, stored on the work table and inside the dry goods storage (walk-in cooler), were observed marred on their inside surfaces. Food contact surfaces shall be free of imperfections. Please discard marred containers.	12/12/18	

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3-305.11A	KITCHEN A bag of potatoes and a box of potatoes were stored on the floor inside the dry-goods storage room (walk-in cooler). Food shall be stored a minimum of six inches off the floor. Please elevate food off floor.	12/12/18	RL
4-903.11A	A box of single-use cups were stored on the floor inside the dry goods storage room (walk-in cooler). Single-use items shall be stored a minimum of six inches off the floor. Please elevate off floor.	12/12/18	
4-601.11C	A white powder was observed on some of the cans and on the storage rack inside the dry goods storage room. Please clean containers and rack.	12/20/18	
3-305.11A	A container holding clean dishes were stored uncovered on the rack in the dry goods storage room. Clean equipment shall be protected while in storage. Please cover.	12/12/18	
6-501.12A	Debris observed on the floor under the storage racks inside the dry goods storage room. Please clean floor.	12/20/18	
4-101.19	Cardboard was used to line the shelf in the dry goods storage room, and on the spice rack by the stove. Surfaces requiring frequent cleaning shall be smooth and non-absorbent. Please do not line shelves with absorbent materials.	12/20/18	
4-601.11C	Dust and debris observed on containers stored on the rack next to the stove. Please clean containers on the shelves.	12/20/18	
6-202.15A	Holes observed in the ceiling inside the dry goods storage room, in the floor near the entry into the dry goods storage room, and where utilities entered the ceiling by the side of the hood (by the wall clock). Facility shall be sealed to reduce pest entry and hiding areas. Please seal all holes in walls, floors, and ceilings.	12/20/18	

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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: Dec. 20, 2018

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3-101.11	BAR Fruit flies observed in a bottle of amaretto and a bottle of schnapps. Food shall be safe and unadulterated. Please check all alcohol containers with open pour spouts for contamination. It is suggested the pour spouts be covered when not in use. NOTE: the amaretto and schnapps were voluntarily discarded.	12/13/18	RL
3-603.11A, B,C	Although not listed on the menu, steak is served. If an animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served undercooked, consumers shall be informed of the increase risk of a foodborne illness by use of a disclosure and reminder using menu advisories, table tents, placards, or other effective written means. (A) The disclosure shall include (1) a description of the food, such as "hamburgers (cooked to order)" or (2) asterisking the food to a footnote of the consumer advisory. (B) The reminder shall state that "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness" or a similar statement specific to the foods that are sold undercooked. Please provide a disclosure and reminder on menus, table tents, or posted in a conspicuous location if foods may be ordered undercooked.	12/20/18	

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4-601.11C	KITCHEN Debris observed on the inside and in the creases of the door gaskets on the True glass-door cabinet (nonfunctional cooler). Please clean inside the cabinet and the gaskets.	12/20/18	RL
4-601.11C	Grease and debris observed on equipment in the grill line: flat grill sides, table, broiler table, and table top and shelves next to the fryers. Please clean equipment and tables.	12/20/18	
4-903.11A	Single-use clamshells were stored on the top shelf of the prep table (island). Single-use items shall be protected while in storage. Please cover clamshells.	12/12/18	
4-302.14	BAR Test strips for quaternary ammonia sanitizer, in use at the bar, were not available. Please provide test strips to ensure sanitizer is at correct strength.	12/14/18	
6-202.15A	Daylight was observed at the bottom of the front entry door. Please seal.	12/20/18	

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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. EPHS No. Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (573)431-1947 1390 Follow-up Date: Dec. 20, 2018

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