



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

TIME IN	11:24 am	TIME OUT	2:52 pm
DATE	12-17-2018	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: Parkland Health Center	OWNER: BJC Healthcare	PERSON IN CHARGE: Tammy Crites, Manager
ADDRESS: 1101 West Liberty Street	ESTABLISHMENT NUMBER: 4796	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-6451	FAX: 573-760-8391
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input checked="" type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" 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>Tammy Crites</i> Tammy Crites, Manager	Date: December 17, 2018
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573) 431-1947
EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 1/8/2019



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

ESTABLISHMENT NAME Parkland Health Center		ADDRESS 1101 West Liberty Street		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Victory Hot Cabinet at Serving Line		155-180	Serving Line Hot Hold: Chicken, Meat Sauce, Cheese		162-202, 164, 165
Victory Cold Storage at Serving Line		38	Kol-Pak Walk-In Cooler: Ambient, Cut Melon, Tuna Salad		41, 46, 43
Pepsi Drink Coolers 1 & 2 at Serving Line		40, 40	TrueRefrigerator by Ice Maker: Ambient, Cooked Chicken		24-42, 43
Kol-Pak Walk-in Freezer: Ambient		0	TrueRefrigerator by Ice Maker: Canteloupe, Turkey Salad		49, 44
True Freezer Near Fryer: Ambient		18	Cold Drawer Below Flat Grill: Ambient		41

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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>			
4-601.11A	SERVING LINE: TEMPURATURES - Serving Line Cold Hold: Sliced Turkey, Roast Beef, Chicken Salad, Tuna Salad, Cut Lettuce, Cut Tomatoes - 40, 43, 42, 40, 45, 45  Dried food debris was observed on a plate on a stack of clean plates at the serving line. Equipment food contact surfaces shall be clean to the sight and touch. Please inspect clean dishes to ensure no food debris remains on their surfaces. CORRECTED ON SITE by removing the plate to the warewashing area.	COS	
3-302.11A	KITCHEN: Walk-in freezer - Raw ground beef, raw fish, and partially cooked meat was observed on a shelf above fully cooked food. 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. CORRECTED ON SITE by rearranging in the correct order.	COS	
7-201.11A	A spray bottle of sanitizer and buckets of sanitizer solution were observed on the lower shelf of the stainless tables where spices and single use items were also stored near the walk-in cooler and freezer. Poisonous or toxic material shall be stored so they cannot contaminate food, equipment, utensils, linens, and single use items. Please store containers of sanitizer in a separate location to prevent possible contamination. CORRECTED ON SITE by moving containers of sanitizer to a separate location.	COS	
4-501.114C	A bucket of sanitizer was tested and found to be below the required concentration. A quaternary ammonium sanitizing solution shall have a concentration as indicated by the manufacturer's use directions on the labeling. Please ensure that sanitizing solutions are at the correct concentration. COS by discarding.	COS	

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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>			
6-403.11B	SERVING LINE: A cloth bag belonging to an employee was observed to be stored in contact with facility-owned food grade bags in a cabinet on the serving line. Employee items shall be stored in a designated location where contamination of food, equipment, utensils, linens, and single-use items cannot occur. CORRECTED ON SITE by removing the bag to a designated area for storing employee items.	COS	
6-501.12A	KITCHEN: Walk-In Freezer - Debris was observed on the floor beneath the shelves. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the debris from the floor.	12/18/18	
4-601.11C	Food debris was observed inside the sliding door equipment storage cabinet next to the walk in cooler. Surfaces of equipment shall be kept free of an accumulation of food debris and other residue. Please clean equipment at a frequency necessary to keep them free of food debris or other residue.	12/18/18	
5-205.15B	A leak was observed below the kitchen pre-washing sink. Plumbing systems shall be maintained in good repair. Please repair system so it does not leak. Person in charge explained that a crack in the sink was the source of the leak and that a replacement sink is ordered.	1/8/19	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 1/8/2019



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True Freezer 1-Door in Tray Line: Ambient		10	Victory 1-Door Fridge near Tray Line: Ambient, Melon		48, 51
Traulson Hot Cabinet: Ambient, Beef Gravy		185, 165	Continental 2-Door Fridge in Salad/Tray Line: Ambient		32
2-Door Victory Refrigerator Ambient		38	Victory fridge at salad bar Sink: Ambient, Egg, Canteloup		40, 45, 44
2-Door Victory Freezer Ambient		0	True Refrigerator at salad bar: ambient, ham, cut tomato		38, 45, 54

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4-601.11A	KITCHEN CONTINUED: Dried food debris was observed on the surfaces of a bowl and several muffin pans in clean equipment storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please ensure that clean dishes and equipment are inspected after washing, rinsing, and sanitizing before the items are placed for storage. <b>CORRECTED ON SITE</b> by removing the bowl and muffin pans to the warewashing area.	COS	
4-601.11A	Particles of dough were observed around the shaft of the large mixer. Dried dough particles may fall into bowl during use. Equipment food-contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all parts of the mixer after use.	12/18/18	
NOTE	Minor pitting observed on aluminum cookware. Multi-use food contact surfaces shall be free of breaks, cracks, chips, pits, inclusions and other imperfections that adversely affect cleaning and sanitizing. The cookware observed appears to be cleanable in its current condition. However, the condition should be monitored to determine if the pits and dings on the surfaces reach a point that precluded effective cleaning and sanitizing. If the pans become un-cleanable please refinish the surfaces or discard and replace.		
3-302.11A	Raw chicken was observed on a shelf above fully cooked vegetable egg rolls in the True-Freezer near the fryer. Raw meats shall be stored below fully-cooked and ready-to-eat foods. <b>CORRECTED ON SITE</b> by rearranging in the correct order.	COS	
4-601.11A	Debris observed on several plastic containers on a clean equipment rack in the salad/tray line room. Food contact surfaces shall be clean to sight and touch. <b>CORRECTED ON SITE</b> by discarding the plastic containers.	COS	

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3-602.11	DINING AND RETAIL AREA: Cookies and cake were observed in the retail area that were packaged for retail sale without a list of ingredients. Food packaged in a food establishment shall be labeled with the following information: 1) The common name of the food, 2) If made from 2 or more ingredients, a list of the ingredients in descending order by weight (including a declaration of artificial color or flavor and chemical preservatives if included in the food), 3) An accurate declaration of quantity, 4) The name and place of business of the manufacturer, packer, or distributor, and 5) The name and food source of any major allergen included in the food. Please include appropriate labeling on foods packaged for retail sale in your facility.	1/8/19	
6-501.14A	WAREWASHING AREA: An accumulation of dust was observed on the ceiling vent in the mop room. Ventilation systems shall not be a source of contamination. Please clean the vent at a frequency necessary to prevent the accumulation of dust.	2/18/18	
6-501.11	A broken floor tile was observed near the floor drain next to the conveyor in the warewashing room. Physical facilities shall be maintained in good repair. Please replace the broken floor tile.	1/8/19	

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Salad Bar: Cut Lettuce		43-50	Salad Bar: Egg, Cut Tomato, Turkey, Cottage Cheese		39, 52, 40, 41-45
Open Retail Cooler: Ambient		30	Hot Hold at Salad Bar: Tomato Bisque		186

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3-501.16A (2)	KITCHEN CONTINUED: Several potentially hazardous foods were observed on the serving line and salad bar that exceeded 41 degrees Fahrenheit. These included cut lettuce, cut tomatoes, roast beef, and cottage cheese. All refrigerated potentially hazardous food shall be held at 41 degrees or lower. Please determine the reason the food are not held at the correct temperature and devise a way that the food is held so their temperatures do not exceed 41 degrees or lower.	12/18/18	<i>JK</i>
3-501.16A (2)	Several potentially hazardous foods stored in refrigerators were observed at temperatures that exceeded 41 degrees Fahrenheit. These included cut lettuce, cut tomatoes, cut melons, ham, boiled eggs, turkey salad, tuna salad, chicken salad, and cooked chicken. All refrigerated potentially hazardous food shall be held at 41 degrees or lower. Refrigeration equipment shall be capable of maintaining the food at 41 degrees or less. The ambient temperatures in the refrigerators (except for the Victory 1-door refrigerator in the tray line room) were at or below 41 degrees during this inspection. Please monitor the food temperatures in the refrigerators at least every 4 hours. If the temperature of potentially hazardous food exceeds 41 degrees then move it to a different refrigerator that will bring the temperature back down below 41 degrees. If the temperature of potentially hazardous foods exceed 41 degrees for more than 4 hours then it shall be discarded.	12/18/18	
3-501.16A (2)	The Victory 1-door refrigerator in the tray line room did maintain a temperature below 48 degrees Fahrenheit during this inspection. Refrigeration equipment shall be capable of maintaining the food at 41 degrees or less. Please remove all potentially hazardous food from the refrigerator and repair or replace the unit. Please do not use the unit until it reliably holds food at 41F or lower.	12/18/18	

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4-101.19	KITCHEN CONTINUED: An absorbent pad was observed in the bottom of the 1-door True Freezer in the tray-line area. Nonfood-contact surfaces of equipment exposed to splash or spillage that requires frequent cleaning shall be constructed of a nonabsorbent and smooth material. Please remove the absorbent pad from the freezer.	12/18/18	<i>JK</i>
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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 1/8/2019	



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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4-601.11A	KITCHEN CONTINUED: An accumulation of dust was observed inside the hood over the stove, grill, and fryer. It is possible for debris to fall into food being prepared beneath the hood. Please clean the hood at a frequency necessary to prevent the accumulation of dust and other debris.	12/20/18	
5-203.14B	WAREWASHING AREA: A leak was observed at the backflow prevention device below the conveyor line in the warewashing room. A plumbing system shall be maintained in good repair. Please repair the leak and ensure that a functioning backflow prevention device is installed if the existing one is damaged. Backflow prevention devices must be rated by the American Society of Sanitary Engineers (ASSE).	12/20/18	

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