



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

TIME IN 11:00am	TIME OUT 2:43pm
DATE 12-18-18	PAGE 1 of 3

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: Sugarfire Farmington	OWNER: Farmington SF, LLC	PERSON IN CHARGE: Ethan Parker	
ADDRESS: 670 Walton Drive	ESTABLISHMENT NUMBER: 4831	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-713-9099	FAX: na	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <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/C <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input 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 checked="" type="checkbox"/> OUT <input 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 type="checkbox"/> IN <input checked="" 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 checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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 checked="" 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				The letter to the left of each item indicates that item's status at the time of the inspection.		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>		IN = in compliance	OUT = not in compliance	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>		N/A = not applicable	N/O = not observed	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food				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"/>		Pasteurized eggs used where required			<input type="checkbox"/> ✓		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input type="checkbox"/> ✓		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/> ✓		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input type="checkbox"/> ✓		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input type="checkbox"/> ✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/> ✓		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input type="checkbox"/> ✓		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input type="checkbox"/> ✓		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input type="checkbox"/> ✓		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/> ✓		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input type="checkbox"/> ✓		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input type="checkbox"/> ✓		Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/> ✓		Physical facilities installed, maintained, and clean		

Person in Charge /Title:

Ethan Parker

Date: December 18, 2018

Inspector:

John Wiseman

Telephone No.
(573)431-1947

EPHS No.
1507

Follow-up: Yes No

Follow-up Date: 12-21-18



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ESTABLISHMENT NAME Sugarfire Farmington		ADDRESS 670 Walton Drive		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sauce cooler ambient	38		Hot held turkey at service line		149
Hot held: rice, beans, potatoes	148, 161, 165		Beer cooler, Ice cream freezer		36, 18
Cold hold: slaw, potato std, apple sauce	40, 41, 39		Hoshizaki freezer ambient		0
Salad cooler: ambient, tomato, hb eggs,	38, 41, 40		Walk-in cooler: ambient, cooked pork, cooked turkey		32, 40, 40
Grill drawer: ambient, raw burger	36, 39		hash brown casserole, mac & cheese		39, 39
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
3-302.11A	Temps cont. Walk-in cooler in prep area (contains cased raw meats) = 34				COS
4-501.114 C	Raw shell eggs were stored above ready to eat foods in the salad cooler at the service line. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by rearranging the foods.				COS
7-201.11B	Quaternary ammonia sanitizer present at the service line was not at detectable concentrations. Quaternary ammonia sanitizers shall have a concentration as specified by the manufacturer of the product. COS by replacing the sanitizer.				COS
7-102.11	A spray bottle of orange degreaser was stored on the shelf above the three compartment sink in the ware washing area. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single use items. COS by relocating the degreaser.				COS
7-201.11B	An unlabeled spray bottle of sanitizer was stored on the shelf below the service counter in the front service area. Working containers of toxic materials or cleaning and sanitizing agents shall be labeled with the common name of the material. COS by labeling.				COS
	A can of industrial lubricant was observed stored on open wire shelving above boxes of single use gloves. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single use items. COS by relocating the lubricant.				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
4-501.11B	Broken drawer seals were observed on the salad station drawer and the grill station drawer. Equipment components such as doors, seals, hinges, fasteners and kick plates shall be kept intact and in good repair. Please replace the broken door seals.				12-21-18
6-501.12A	Minor grease and food debris was observed on the floor below equipment in the front service area. Physical facilities shall be cleaned as often as necessary to keep them clean.				
4-601.11C	An accumulation of spilled/leaked ice cream was observed inside the ice cream freezer in the front service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the freezer interior.				
4-601.11C	Dried ice cream splatters were observed on the underside of the shake mixer at the front service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.				COS
4-501.14B	An accumulation of grease and food residue was observed on the interior surfaces of the mechanical dishwasher in the ware washing area. Warewashing machines shall be cleaned at a frequency necessary to prevent recontamination of equipment during operation. Please clean the interior of the dishwasher.				12-21-18
6-501.12A	Food debris and mold was observed on the backsplash at the pre-rinse sink in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect this area.				

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Ethan Parker

Date: December 18, 2018

Inspector:

John Wiseman

Telephone No. (573)431-1947
EPHS No. 1507

Follow-up: Yes No
Follow-up Date: 12-21-18



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ESTABLISHMENT NAME Sugarfire Farmington	ADDRESS 670 Walton Drive	CITY / ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION
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)
4-601.11A	<p>Food debris was observed on the inner surfaces of the microwave in the prep area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.</p> <p>Note: A Dubuque Coffee Company tea machine is installed in the customer access beverage station in the dining room and is directly plumbed to the municipal water supply. In a phone conversation with a Dubuque technical support representative, the representative indicated that the backflow device is internal to the unit and is present on the water inlet supply of the device.</p> <p>Note: The meat smokers are located behind the facility. A chain-link fence encloses the smokers. A fixed metal canopy has been constructed and covers the opening of the smokers but does not seal to the building. According to the managers, the smokers are used overnight. While in use, the smokers are locked and the fence enclosure is locked as well. According to the managers, the smokers are cleaned weekly by removing the meat racks from the smokers and cleaning them individually. The interior of the smokers are scraped of gross food residue and then pressure washed. The wastewater from this process is collected in buckets at a drain located at the bottom of the smokers. The wastewater is seweried in the facility service sink.</p>	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)
4-601.11C	An accumulation of food debris was observed on surfaces of open wire shelving in the walk-in cooler on the east side of the facility. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the shelving in the cooler.	12-21-18
6-501.12A	Minor food debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the cooler floor.	E

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 	Ethan Parker	Date: December 18, 2018
Inspector: 	John Wiseman	Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 12-21-18