



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

TIME IN	10:05 AM	TIME OUT	3:50 PM
DATE	1-23-19	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: Captain D's	OWNER: Ken and Melinda Byington	PERSON IN CHARGE: Kathleen Garza
ADDRESS: 1710 West Columbia	ESTABLISHMENT NUMBER: 4622	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-6887	FAX: na
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 <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 checked="" 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 type="checkbox"/> Not Applicable		
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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> OUT N/O	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/O	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> OUT N/O	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input checked="" type="checkbox"/> OUT N/O	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> OUT N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used	✓	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> OUT	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT	Food separated and protected	✓					
<input checked="" type="checkbox"/> OUT	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT	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 checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge (Title): <i>Kathleen Garza</i>	Kathleen Garza	Date:	23 January, 2019
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:	1/25/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME Captain D's		ADDRESS 1710 West Columbia	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Retail Cooler: Ambient	51	Island Hot Hold: Rice, Green Beans, Mac and Cheese	145, 154, 142
Delfield Freezer: Ambient	18	Cole Slaw Cold Hold on Ice	36-40
Drive Up Window Cooler: Ambient	28	Cooler under conveyor oven	38
Kitchen Island Cooler: Ambient	30	Delfield prep cooler - top: ambient, cut lettuce	40, 41
Fish from the Fryer	164-171	Delfield prep cooler - bottom: ambient	33

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		KG
4-601.11A	Food debris was observed on the high chair by the beverage bar in the dining area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize high chairs following each use. CORRECTED ON SITE by cleaning and sanitizing.	COS	
4-601.11A	Debris was observed on the housing surfaces behind the levers of the customer soda dispenser. Also, dust and mold was observed outside of the ice chute on the same soda machine.	1/25/19	
3-501.16A (2)	Cheesecake that was labeled "keep refrigerated" was observed stored in the retail cooler which had an ambient temperature of 51 degrees. Potentially hazardous foods held in refrigerated storage shall be maintained at 41 degrees Fahrenheit or less. CORRECTED ON SITE by voluntarily discarding the cheesecake.	COS	
7-201.11B	A container of screen cleaner was stored with clean equipment in the cabinet above the register by the drive through window. Poisonous and toxic material shall be stored below or separately from clean equipment. CORRECTED ON SITE by removing the screen cleaner from the cabinet.	COS	
3-302.11A	Raw shrimp and raw chicken were observed stored above ready-to-eat foods in the Delfield Freezer. Raw animal derived foods shall be stored below ready to eat foods to prevent cross contamination. Raw animal derived foods shall be stored in the following order: poultry on the bottom, then ground meats (beef and pork), then whole muscle meats (beef and pork), then seafood (fish and shrimp) at the top. Fully cooked and ready to eat foods shall be stored above raw animal derived foods. CORRECTED ON SITE by arranging foods in the correct order.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		KG
6-202.15A	Daylight was observed below the north entry door. The outer openings of a food establishment shall be protected against the entry of insects and rodents. Please seal the bottom of the door.	1/25/19	
5-501.116B	Catsup splatters were observed in the counter top openings for trash cans at the customer beverage bar and the nearby trash can cabinet. Waste receptacles shall be cleaned as often as needed to prevent an accumulation of food residue or other debris. Please clean the trash can openings.		
4-903.12A (5)	Single use clamshells and napkins were observed in a cabinet below the dining room tea dispensers where an unshielded drain is located. Single use items shall not be stored below unshielded drain pipes. Please store the clamshells and napkins in a different location.		
4-903.11A	Debris was observed in cabinets holding salt and pepper shakers in dining area. Clean equipment shall be stored where it is not exposed to contamination. Please clean the debris from the cabinet.		
3-602.11B (1), (3), and (4)	Pecans and unsweet tea were observed in the retail cooler without labels on the containers. Food packaged at a food establishment shall be labeled according to law. Pecans and unsweet tea package labels shall include (1) the common name of the food, (2) an accurate declaration of contents, and (3) the name and place of business of the manufacturer, packer, or distributor.		
4-601.11C	Debris was observed in the bottom and on ledges inside the retail cooler. Equipment shall be free of an accumulation of debris and residue. Please clean the inside of the cooler.		
3-305.11A	Pooled water was observed in the bottom of the tall Delfield freezer. Food shall be stored in a clean dry location where it is not exposed to moisture or other contamination. Please remove the pooled water.		

EDUCATION PROVIDED OR COMMENTS

A note through an item on page 1 of this inspection report indicates the item was either not observed or not applicable. An initial follow up inspection is scheduled for 1/25/19. A second follow up will be scheduled for items not corrected by that date.

Person in Charge / Title: <i>Kathleen Garza</i>	Kathleen Garza	Date: 23 January, 2019
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: 1/25/19



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ESTABLISHMENT NAME Captain D's		ADDRESS 1710 West Columbia	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Service line under counter cooler: ambient		32	Hot Hold Drawers: Baked Potatoes, Rice
Short Delfield Refrigerator: Ambient		41	Oven Steamer: Fresh Cooked Rice, Reheated Macaroni
Short Delfield Freezer: Ambient		12	
Walk In Cooler: Ambient		31	
Walk In Freezer: Ambient		0	

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	Raw fish and raw chicken was observed stored above ready-to-eat food in the short Delfield freezer and raw fish was observed stored above batter in the short Delfield refrigerator. Raw animal derived foods shall be stored below ready to eat foods to prevent cross contamination. CORRECTED ON SITE by arranging foods in the correct order.	COS	kg
4-601.11A 4-601.11C	Dried food debris was observed inside four Panasonic microwaves (3 in kitchen and 1 in storage). The doors of all four microwaves have a plastic coating that is cracked and peeling. Also, debris and residue was observed between and beneath the two Panasonic stacked on the kitchen island. Food contact surfaces shall be clean to sight and touch. Please clean the microwaves and remove the damaged plastic coatings. Also, please clean the other surfaces and beneath the two stacked microwaves in the kitchen.	1/25/19	
7-201.11B	A container of sanitizer was observed on a food prep counter where sugar was stored. Poisonous and toxic material shall be stored below or separately from clean equipment. CORRECTED ON SITE by removing the container to a lower shelf.	COS	
4-202.11A	A rubber spatula used at the Delfield prep cooler was observed with cracks and chips. Food contact surfaces shall be smooth and free of imperfections. CORRECTED ON SITE by discarding.	COS	
4-601.11A	Debris was observed on a strainer and a spoon hanging in the clean equipment storage area. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by returning the items to the warewashing sink.	COS	
4-601.11A	An accumulation of grease and metal shavings was observed behind the blade of the table mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the can opener. CORRECTED ON SITE by cleaning and sanitizing.	COS	

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4-501.11 (A) and (B) 4-601.11C	The door seals of the following coolers are broken and most had an accumulation of mold and debris in the seal creases: under the counter service line cooler, drive up window cooler, tall Delfield freezer, cooler in the kitchen Island, cooler under conveyor oven, Delfield prep cooler at back wall (left door). The seal on the ice machine is also deteriorated. Equipment shall be maintained in good repair and shall not have an accumulation of food debris and other residue. Please replace the broken door seals and keep them clean.	1/25/19	kg
4-601.11C 6-501.12A	An excessive accumulation of grease and food debris was observed on the floor and in the cabinets below the fryers. Equipment and physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floors and the cabinets below the fryers.	1/25/19	
6-301.11	The hand washing sink in the back corner of the kitchen had no soap in the dispenser. Each hand washing sink shall be supplied with hand cleaning soap. CORRECTED ON SITE by refilling the soap dispenser.	COS	
4-601.11C	Inside the short Delfield refrigerator food debris was observed on the door seal, pooled water was observed on the bottom shelf, mold and residue was observed on the condenser, and the light bulb was dirty. Equipment shall be cleaned as often as needed to prevent an accumulation of residue and debris. Please clean the surfaces stated above in this refrigerator.	1/25/19	
3-305.11A	A tub of sugar was observed stored on the bench below the paper towel dispenser next to the hand washing sink at the front of the cook line. Food shall be stored where is cannot be contaminated by splash from the hand washing sink. CORRECTED ON SITE by moving the sugar away from the sink.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Kathleen Garza</i>		Kathleen Garza	Date: 23 January, 2019
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: 1/25/19



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4-202.11A	The white and yellow cutting boards in the prep area have heavily scarred surfaces. Food contact surfaces shall be smooth and free of imperfections. Please replace the cutting boards.	1/25/19	[Handwritten Initials]
3-302.11A	In the walk in cooler raw chicken was observed stored above raw bacon and in contact with raw shrimp. Raw animal derived foods shall be stored in the following order: poultry on the bottom, then ground meats (beef and pork), then whole muscle meats (beef and pork), then seafood (fish and shrimp) at the top. CORRECTED ON SITE by rearranging raw meats in the correct order.	COS	
3-501.16A (2)	The retail cooler at the service counter maintained a temperature of 51 degrees Fahrenheit during this inspection. Refrigerator units used for storage of potentially hazardous food shall maintain a temperature of 41 degrees Fahrenheit or less. Please do not use the cooler for storage of any potentially hazardous foods until it is repaired. Please repair the cooler so it maintains a temperature of 41 degrees or below.	1/25/19	

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4-204.112B 4-203.12B	No thermometer was observed in the Delfield prep cooler at the back wall of the kitchen. Cold holding equipment used for potentially hazardous food shall be equipped with a temperature measuring device that is accurate within 3 degrees Fahrenheit. Please install a thermometer in the cooler.	1/25/19	[Handwritten Initials]
5-205.15B	The hand sprayer hose at the warewashing sink is leaking. A plumbing system shall be maintained in good repair. Please repair the leak.		
4-901.11A	Clean dishes were observed on the rack above the 3-vat warewashing sink with water between stacked items. Equipment shall be air dried after cleaning and sanitizing. Please air dry equipment after wash, rinse, sanitizing.		
6-501.18	Mold was observed on the Caulk behind the 3-vat sink. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the caulk at the back of the 3-vat sink.		
6-501.18	Grease and residue was observed on the mop sink. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the mop sink.		
4-601.11C	Debris was observed on shelf racks and storage bins on the equipment storage shelf next to the hand washing sink in the warewashing room. Equipment shall be clean. Please clean the racks.		
4-204.112B 4-203.12B	No thermometer was observed in the walk in cooler and the integral one is not working. Cold holding equipment used for potentially hazardous food shall be equipped with a temperature measuring device that is accurate within 3 degrees Fahrenheit. Please install a thermometer in the cooler.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Title): <i>[Signature]</i>		Kathleen Garza		Date: 23 January, 2019	
Inspector: <i>[Signature]</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: 1/25/19



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ESTABLISHMENT NAME Captain D's		ADDRESS 1710 West Columbia		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
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3-305.11A	OUTSIDE: Singles service towels and batter base were observed stored on the floor in the outside storage shed. Food and single service items shall be stored at least 6 inches above the floor. Please elevate the towels and batter base.	1/24/19	
6-501.11	Pooled water was observed on the floor of the outdoor storage shed. The location of the leak or source of water could not be identified. Physical facilities shall be maintained in good repair. Please identify the source of the leak and repair as necessary.	1/25/19	
5-501.15A	A trash can with no lid was observed in the outside dumpster enclosure. Outside waste receptacles shall have tight fitting lids. Please keep the lid on outside trash cans.	1/24/19	

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Person in Charge / Title:		Kathleen Garza	Date: 23 January, 2019
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: 1/25/19