



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

TIME IN	11:15am	TIME OUT	2:50pm
DATE	1-17-19	PAGE	1 of 4

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: The Salted Duck	OWNER: Matthew Grisham	PERSON IN CHARGE: Bill Sanders
ADDRESS: 200 West First Street	ESTABLISHMENT NUMBER: 4755	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-664-1030	FAX: 573-664-1030
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 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 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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <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/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <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 N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	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				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> N/A	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				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <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"/>	<input 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 checked="" type="checkbox"/>		<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		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge/Title: <i>Bill Sanders</i>	Bill Sanders	Date: January 17, 2019
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 2-4-19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME The Salted Duck		ADDRESS 200 West First Street		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kitchenaid refrigerator/freezer		32, 5	Walk-in cooler: ambient, raw beef roast, raw burger		38, 40, 39
Prep table: amb, tomato, raw fish		40, 41, 37	Chicken from grill		176
Frigidair freezer		5	Burger from grill		166
Reheated chili at 11:30 & 12:00		120, 140	Chest freezers in kitchen		0, 0
Hot held: potatoes, au jus		170, 204	Bar coolers: beer 1, beer 2, keg		38, 40, 38

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 beef was observed stored above ready to eat foods in the Kitchenaid freezer. 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	
3-501.17A	A discard date was not observed on a container of smoked/cooked duck in the Frigidaire refrigerator. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening. This is applicable to all cooked animal and vegetable foods which are held cold. COS by marking the duck with a discard date.	COS	B
3-403.11A	Chili present in a crock pot in the kitchen was measured at 120F at 11:30am. From the dried, crusty food residue on the interior of the crock pot; it is apparent that the chili was prepared and placed in cold holding on a previous day and was being reheated. The chili was measured again at 140F at 12:00. Food that is reheated for hot holding must be heated to 165F within two hours. The kitchen opens for service at 11:00am. Food that is to be held in the crock pot must first be heated on the stove before being placed in the crock pot.	1-17-19	
4-601.11A	Food debris was observed on the upper interior surface of the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interior as often as necessary.	1-17-19	

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	The door seals on the cold table cooler are broken and accumulating food debris. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact and adjusted properly. Please replace the door seals on the cold table cooler.	2-4-19	
4-601.11C	Mold was observed on the interior surfaces of the cold table cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the cooler.		RS
4-501.11B	The door seals on the walk-in cooler are broken. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact and adjusted properly. Please replace the door seals on the cooler door.		
6-301.14	The bar area is provided with a four-basin sink for hand washing and ware washing. The right-most basin is understood to be the hand wash sink as it is closest to the soap dispenser and the paper towel dispenser. Ice was observed dumped into the hand wash sink. Soap and paper towels were not provided in their dispensers. A hand wash sign identifying the sink as a hand wash sink was not present. Please provide the sink with soap, paper towels, and a hand washing sign. Please use the hand wash basin for hand washing exclusively.		
6-301.11			
6-301.12			
5-205.11B			

EDUCATION PROVIDED OR COMMENTS

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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
2-401.11B	An employee beverage in a foam cup was observed on the shelf above the cold table. Employees may drink from a closed container if it is handled and stored to prevent contamination of food, equipment and single use items. Please store employee beverages so that contamination of food-related items cannot occur.	1-17-19	BS
4-601.11A	A heavy accumulation of grease and food debris was observed inside the smoker in the kitchen. Food contact surfaces shall be clean to sight and touch. All interior surfaces of the smoker must be cleaned and sanitized between uses.	2-4-19	
3-302.11A	Raw eggs were observed stored above raw ground beef in the walk-in cooler. 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	
3-501.17A	A discard date was not observed on a cambro of salad and a tray of diced tomato in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening. Note: Cut raw tomatoes, melons, and green leafy vegetables are potentially hazardous foods that require date-marking. These foods are not potentially hazardous until they are cut. COS by marking the foods with a discard date.	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
5-205.15B	The third basin of the four compartment sink in the bar area is leaking from a hole in the bottom of the basin. An attempt to repair the leak with some kind of adhesive material is evident. A plumbing system shall be maintained in good repair. Please provide a durable repair to the sink basin.	2-4-19	BS
4-601.11C	An accumulation of pooling, moldy liquid was observed in the bottom of the keg cooler in the bar area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and disinfect the interior of the keg cooler.		
6-501.12A	An accumulation of dead insects was observed in the cabinets below the bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove the dead insects.		
6-501.12A	Dirt, debris and water was observed on the floor of the bar area; specifically below the sink and the ice bin. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the bar area.		

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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.					
6-501.111	A live roach was observed crawling on a container atop the smoker in the kitchen. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures should include: 1) Closing holes in interior and exterior walls, around pipes and conduit entering the building, and other points of entry, 2) Keep the facility free of extraneous sources of food and pooling water, 3) Regularly inspect the facility for the presence of pests, and 4) Use appropriate and sufficient professional services to address the problem. Please take action to minimize the presence of roaches in the facility.			2-4-19	BS
4-501.114 A	The kitchen is using lavender scented, low splash bleach as a surface sanitizer. Only those chemical sanitizers approved for use in a food establishment may be used for surface sanitizing. Use only unscented, common household bleach as a chemical sanitizer.				
5-402.11A	It is observed that the four compartment sink present in the bar area is directly plumbed to the sewer system. A direct connection may not exist between the sewage system and a drain originating from equipment in which food or equipment is placed. The facility has a mechanical dishwasher but no other ware washing facilities beside the sink in the bar area. Please provide an indirect drain to the sink basins. If an indirect drain is not feasible at this locating; provide written attestation of this from a licensed plumber.				
4-501.114 A	Spray bleach water in the bar area was measured at greater than 200 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. Please use chlorine test strips to ensure adequate and safe concentrations of sanitizer.				
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.					

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