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

TIME IN 10:51am	TIME OUT 12:56pm
DATE 2-14-19	PAGE 1 of 2

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:	OWNER:	PERSON IN CHARGE:
Big Dick's BBQ	Richard Kossman	Emily Kossman

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
2327 Highway H	4763	187

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Farmington, 63640	314-960-9331	na	■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
☐ PUBLIC ■ PRIVATE

WATER SUPPLY
☐ COMMUNITY ☐ NON-COMMUNITY ■ PRIVATE
Date Sampled pending 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT ✓N/O N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✓IN OUT N/A	Food separated and protected		
✓IN OUT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ✓N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
✓IN OUT N/O N/A	Proper date marking and disposition		
IN OUT ✓N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
IN ✓OUT	Toxic substances properly identified, stored and used	✓	
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
	✓	Thermometers provided and accurate	✓	
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
✓		Physical facilities installed, maintained, and clean		

Person in Charge /Title: Emily Kossman — Date: February 14, 2019

Inspector: John Wiseman — Telephone No. (573)431-1947 — EPHS No. 1507 — Follow-up: ☐ Yes ■ No — Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Big Dick's BBQ	2327 Highway H	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cold hold potato salad	38	Walk-in cooler: ambient, cooked pork but	30, 35
Hot hold: brats, burgers, pulled pork,	145,158,166	Kitchen, Frigidaire refrigerator/freezer	32, 0
beans, corn, cheese sauce,	204,205,167	Kitchen: Whirlpool refrigerator/freezer	32, 0
pork steaks	144	Raw chicken in Whirlpool refrigerator	36
Mac & cheese	145	Walk-in freezers	0,5,0

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
7-102.11	A spray bottle of sanitizer near the kitchen hand wash sink was not labeled. Working containers of toxic materials such as cleaners and disinfectants shall be labeled with the common name of the material. COS by labeling the spray bottle. Note: The meat smokers for the facility are located on the south side of the main building, between the kitchen and the flea market building. A durable aluminum canopy has been built above this area. Please enclose this area with mesh screening that is 1/16 inch mesh and seal the periphery of the structure to the adjacent buildings and the concrete base. Note: The septic system for the facility was observed and appears to be operating properly.	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
6-202.15A	A visible gap is present at the bottom of the side entry door of the kitchen area. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests. Please close the gap by use of an appropriate sweep.	next inspection	
6-202.15A	The side entry door into the kitchen is not provided with a self-closing device. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests. Please install a self-closing device on the door.		
4-601.11C	An accumulation of food debris was observed inside the GE oven. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the oven interior.		
4-203.11B	Two analog thermometers were available in the kitchen. One was found to be accurate and one was inaccurate by ten degrees. Food thermometers shall be accurate to within two degrees F. COS by calibrating the thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Emily Kossman	Date: February 14, 2019	
Inspector:	John Wiseman	Telephone No. (573)431-1947 / EPHS No. 1507	Follow-up: ☐Yes ☒No Follow-up Date: