



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

TIME IN	8:37am	TIME OUT	11:20am
DATE	3-8-19	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: Factory Diner #1	OWNER: Mehmet and Valerie Memis	PERSON IN CHARGE: Kristen Sellers
ADDRESS: 200 West First St.	ESTABLISHMENT NUMBER: 4644	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-760-0208	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 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 OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN 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			IN OUT N/O N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O 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			IN 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		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT 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 OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<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>Kristen Sellers</i> Kristen Sellers	Date: March 8, 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: 3-27-19



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Factory Diner #1		ADDRESS 200 West First St.	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cold table #1: amb, tomato, ham	40, 46, 41	Dessert cooler in wait area	40
Cold table #2: amb, ham, beef patties	32, 41, 37	Condiment cooler in wait area	36
Pooled eggs	43	Walk-in cooler, Walk-in freezer	40, 12
McCall cooler: amb, lunch meat	40, 41	Kenmore freezer #1 & #2	0, 0
Omlette from pooled eggs	181		

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
3-501.17A	Discard dates were not observed on packages of lunch meats and gyro meat in cold table #2 in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date the food was prepared or opened from a manufacturer sealed package. Please put accurate discard dates on all potentially hazardous foods.	3-8-19	
3-501.17A	Discard dates were not observed on cut lettuce and ready to eat meats stored in cold table #1 in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date the food was prepared or opened from a manufacturer sealed package. Please put accurate discard dates on all potentially hazardous foods.		
3-501.17A	Upon my arrival, a kitchen employee rushed to attach dated stickers on various items in the McCall refrigerator. The employee placed the previous days date on all of the foods in the cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date the food was prepared or opened from a manufacturer sealed package. Please put accurate discard dates on all potentially hazardous foods.		
4-601.11A	Minor food debris was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean the microwave as often as necessary to keep clean. Placement of a sanitizer bucket and cloth in the vicinity will help facilitate this effort.		
3-501.16B	Diced tomatoes in cold table #1 were measured at 46F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Ensure that refrigeration equipment is capable of holding perishable foods at 41F or less.		

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	A faucet leak was observed at the kitchen hand wash sink. A plumbing system shall be maintained in good repair. Please repair the leak.	3-27-19	
3-304.14	Soiled dry wiping cloths were observed on the cold table prep surfaces in the kitchen. Dry cloths used to remove drips or spills may not be used for any other purpose and shall be moved to soiled linen storage. Please provide a sanitizer bucket and cloth in the cooking, preparation and wait areas for cleaning equipment surfaces.		
2-401.11B	Employee beverages were observed on the prep table in the kitchen and on the shelf above the cold table #2 in the kitchen. Food employees may drink from a closed container if the container is handled and stored to prevent contamination of food, equipment and single use items. Please locate employee beverages to prevent contamination of food related items.		
6-501.12A	An accumulation of minor food debris was observed on the floor below equipment in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the kitchen floors below equipment regularly.		
6-501.12A	Food splatters were observed on walls throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the kitchen walls as often as necessary to keep them clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Kristen Sellers Date: March 8, 2019

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 3-27-19



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7-102.11	An unlabeled spray bottle was observed hanging from pipes between the three compartment sink and the mechanical dishwasher. Working containers of toxic materials shall be marked with the common name of the material. Please label all containers of chemicals and cleaning agents which are not in their original container.	3-8-19	
7-202.12A	A container with sprayer of ORTHO Home Defense insect killer was observed behind the door in the wait station storage room. Only those insecticides which are approved for use in a food establishment may be present on the premises. Please remove the insecticide and use only those pest control chemicals which are approved for use in restaurants.		
4-601.11A	Dried meat debris was observed on surfaces of the slicer stored in the warehouse area. Food contact surfaces shall be clean to sight and touch. Please ensure that the slicer is cleaned and sanitized after use.		

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4-601.11C	Food debris was observed inside the utensil drawer at the waffle table. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the drawer interior.	3-27-19	
6-501.12A	A heavy accumulation of debris was observed on the wall and surfaces of pipes and containers below the three compartment sink and the mechanical dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
5-501.116 B	An accumulation of food debris was observed on the exterior of trash cans in the kitchen. Waste receptacle shall be cleaned at a frequency that prevents a build-up of soil or becoming an attractant for pests. Please clean the trash cans.		
6-501.112	Dead roaches were observed in the cabinets below the wait station area. Dead pests shall be removed from the premises at a frequency that prevents their accumulation. Please remove dead pests.		
6-501.112	Dead roaches were observed on the floor of the wait station storage room. Dead pests shall be removed from the premises at a frequency that prevents their accumulation. Please remove dead pests.		
6-501.12A	Minor food debris was observed on the floor of the walk-in cooler in the warehouse area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the cooler floor.		

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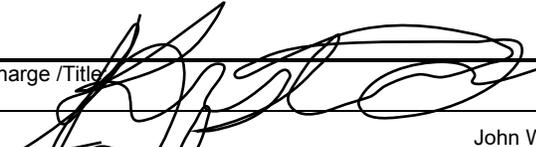
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4-501.11B 6-501.114 4-903.11A	<p>The door and door seal of the walk-in freezer in the warehouse area is damaged. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please repair the door and seal.</p> <p>Various pieces of non-functional equipment are located in the warehouse area, including a large chest freezer, a cold table and an ice machine. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. Please remove this equipment.</p> <p>Cases of paper towels were observed on the floor in the little storage room in the warehouse area. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store these items off of the floor.</p>	3-27-19	
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