



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

TIME IN	9:57 AM	TIME OUT	1:10 PM
DATE	3/15/19	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: Qdoba Mexican Grill		OWNER: Chip and Debbie Peterson		PERSON IN CHARGE: Anna Zamora	
ADDRESS: 708 West Karsch Blvd.			ESTABLISHMENT NUMBER: 4752		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-701-9500		FAX: 573-701-9505	
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 checked="" 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 _____	
License No. _____					

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 N/O	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT	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. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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>Anna Zamora</i>		Anna Zamora		Date: March 15, 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: 3/28/19	



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

ESTABLISHMENT NAME Qdoba Mexican Grill		ADDRESS 708 West Karsch Blvd.		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Coke Beverage Cooler: Ambient		29	"Salsa" Prep Cooler - Top: Pico de Gallo, Cut Lettuce		41, 41
Steak from grill		146	"Salsa" Prep Cooler - Bottom: Ambient, Corn Salsa		35, 38
"Salad" Prep Cooler - Bottom: Ambient		39	"Salsa" Prep Cooler - Bottom: Cut Tomato, Pico de Gallo		38, 43*
Randell Cookie Dough Freezer: Ambient		<0	Service Line Hot Hold: Queso dip, Beans, Rice		149, 177, 136
Vulcan Hot Cabinet: Ambient		175	"Salad" Prep Cooler - Top: Ambient, Lettuce, Cut Cilantro		41, 40, 40

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.			
7-201.11B	Buckets of sanitizer solution were observed sitting on top of the Otis Spunkmeyer cookie cabinet and the service line prep surface. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-use items. Please store sanitizer buckets on a shelf below food storage and preparation activities. CORRECTED ON SITE by moving the sanitizer buckets.	COS	[Handwritten Initials]
4-601.11A	Food residue was observed on several pieces of equipment including a metal insert pan, a onion/pepper slicer, several large spatulas, a knife in a wall mounted knife holder, and the knife holder itself. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by wash, rinse, and sanitizing in the warewashing area.	COS	
4-601.11A	Dark residue was observed on the cutting board mounted on the salad prep cooler. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by wash, rinse, and sanitizing in the warewashing area.	COS	
4-601.11A	Dark residue was observed on the deflector inside the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the ice maker and wash, rinse, and sanitize the deflector.	3/16/19	
4-601.11A	Several cutting boards in use and on the clean equipment rack were scarred and stained with dark residue.	3/28/19	
4-501.12	Food contact surfaces shall be clean to sight and touch and cutting surfaces subject to scratching and scoring shall be resurfaced or discarded. Please replace or resurface the cutting boards so they can be effectively washed, rinsed, and sanitized.		

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.			
4-601.11C	Residue was observed on the outside of bulk containers holding rice, beans, and sugar. Non-food contact surfaces shall be free of residue accumulations. Please clean the bulk containers.	3/22/19	[Handwritten Initials]
4-601.11C	Greasy residue was observed on the door of the cookie dough freezer and the side of the freezer by the fryer. Non-food contact surfaces of equipment shall be free of residue accumulations. Please clean the freezer.	3/22/19	
4-501.11B	The lid on the water softener pellet container is broken. Equipment shall be maintained in good repair. Please replace the broken lid.	3/28/19	
3-305.11A	Mold growth was observed on the wire racks and condenser fan covers in the walk in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the racks and condenser fan covers.	3/22/19	
4-903.11A	Single use items were observed stored in a cabinet in the dining area below a trash receptacle. Single use items shall be stored where they are not exposed to contamination. Please do not store food, clean equipment, clean linens, or single use items below the trash can. CORRECTED ON SITE by moving the single use items.	COS	
4-903.12A (3)			
5-501.113	Both lids on the outdoor dumpster were broken and on the outdoor dumpster were observed to be broken. Outdoor trash receptacles shall have tight fitting intact lids. Please contact your trash service provider to have the lids replaced.	3/28	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the item was either not observed or not applicable.

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3/28/19



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ESTABLISHMENT NAME Qdoba Mexican Grill	ADDRESS 708 West Karsch Blvd.	CITY/ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Walk In Cooler: Amb (11:15 AM), Peppers, Ceasar Dress	41, 42, 41
		Walk In Cooler: Cooked Beef, Cooked Pork (11:15 AM)	42, 44
		Walk In Cooler: Amb, Cooked Beef, Cooked Pork - 12:20	41, 40, 41

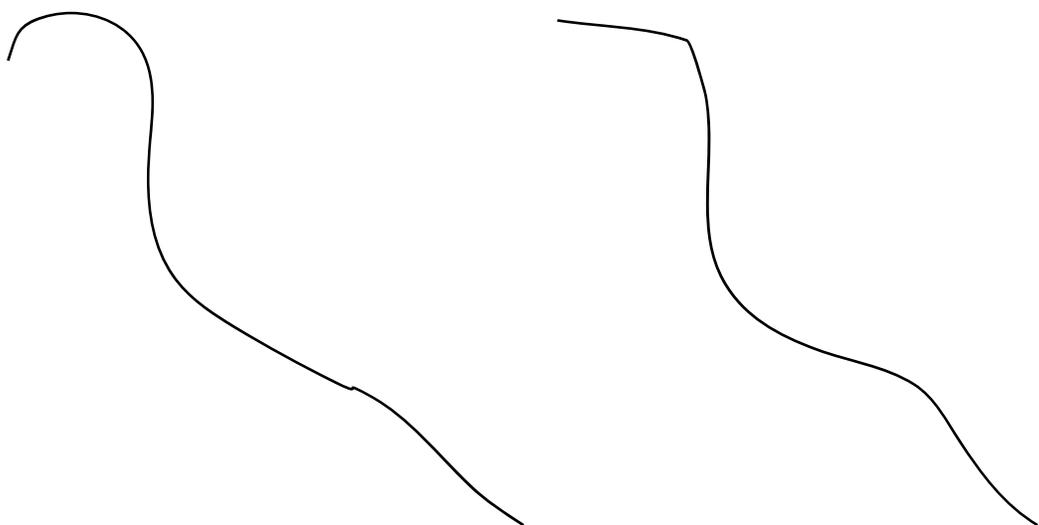
Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.14B*	Two containers of freshly prepared (9:00 AM today) pico de gallo were observed in the bottom of the Salsa prep cooler with a temperature of 46 degrees Fahrenheit at approximately 10:15 AM. By 12:15 AM the pico de gallo temperature was at 40-43 degrees at different locations within the container. When potentially hazardous food is prepared with ingredients at room temperature it shall be cooled after preparation to 41 degrees within 4 hours. The cooling of the pico de gallo was discussed with facility staff and they divided the pico de gallo into smaller quantities in shallow containers for more rapid cooling to 41 degrees. Please continue to use shallow containers and, if necessary, and ice bath to ensure rapid cooling. CORRECTED ON SITE.	COS	AZ
3-501..16A (2)	Fully cooked beef and pork in the walk in cooler were measured at temperatures of 42 and 44 degrees, respectively at approximately 11:15 AM. Potentially hazardous foods held under refrigeration shall be maintained at 41 degrees Fahrenheit or lower. The Ambient temperature in the cooler was measured at 40 degrees. The manager called maintenance and had the temperature of the cooler adjusted down 3 degrees during this inspection. The temperature of the pork was at 42 degrees at 12:00 PM. By 12:20 the temperature of the beef and pork were 40 and 41. CORRECTED ON SITE.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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