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

TIME IN 11:43 AM	TIME OUT 4:36 PM
DATE 3/11/19	PAGE 1 of 7

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:
Stix and Steins	Jeff Aubuchon and Melanie Davis	Shawna Cozort

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
805 Valley Creek Drive	0233	187

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Farmington, 63640	573-756-3636	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 _____ 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: Shawna Cozort — Date: March 11, 2019

Inspector: Daniel Huff — Telephone No. (573)431-1947 — EPHS No. 1645 — Follow-up: ■ Yes ☐ No — Follow-up Date: March 21, 2019

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Stix and Steins	805 Valley Creek Drive	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Kitchen True Freezer: Ambient	10	Prep cooler - top: Sliced Tomatoes, Maranara	39, 37
Burger from grill	194	Prep cooler - bottom: Ambient, sliced tomatoes	35, 40
Boneless wings from fryer	250	Black Kenmore refrigerator at bar (liquor only): Ambient	35
Walk-in cooler: Ambient	30	White Kenmore Freezer (beer glasses): Ambient	10
		Single door True Freezer at bar: 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
	KITCHEN:		
4-702.11	When questioned about the process of cleaning equipment, staff stated that the 3-vat sink is used to pre-soak, wash with detergent, and rinse. Kitchen equipment is not being sanitized. Equipment shall be cleaned using a 3-step process of wash/rinse/sanitizing. After washing with detergent equipment shall be submerged in a sanitizer solution (chlorine 50-100 ppm) for a minimum of 10 seconds. Following wash/rinse/sanitizing, equipment shall be air dried before storage or use. CORRECTED ON SITE by discussion with staff and preparation of chlorine sanitizer solution of 100 ppm in the 3-vat sink.	COS	
4-601.11A	Coffee pots and a hand operated can opener in the kitchen had accumulations of food debris and residue on them. Food contact surfaces shall be clean to sight and touch. Please wash/rinse/sanitize the coffee pots and can opener. CORRECTED ON SITE by wash/rinse/sanitizing.	COS	
3-302.11A	Uncooked chicken was observed stored in the kitchen True Freezer above whole muscle beef. Raw animal derived products shall be stored separately or in the following vertical order to prevent cross contamination hazards: Poultry on the bottom, then ground beef/pork, then whole muscle beef/pork, then fish/seafood at the top. All raw animal derived foods shall be stored below fully cooked or ready-to-eat foods. CORRECTED ON SITE by rearranging with chicken below beef.	COS	
7-201.11B	A butane lighter was observed in a drawer with spices. Toxic materials shall be stored separately or below food products to prevent contamination. Please store the lighter in a separate location.	COS	
4-202.11A	A large aluminum pot on the clean equipment rack above the 3-vat sink was observed with pits and inclusions that were filled with black residue. Multi-use food contact surfaces shall be smooth and free of pits and imperfections that prevent cleaning and sanitizing. Please refinish or replace the pot.	3/21/19	

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	DRY STORAGE:		
6-501.18	The mop sink is dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the mop sink.	3/14/19	
4-903.11A	Equipment, clean linens, and single use items were observed stored uncovered in various locations in the dry storage room. Cleaned and sanitized equipoment, clean linens, and single use items shall be stored where they are not exposed to splash, dust, or other contamination. CORRECTED ON SITE by consolidating and covering the items noted above.	COS	
	KITCHEN:		
6-501.18	The hand washing sink is dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. CORRECTED ON SITE by cleaning.	COS	
3-305.11A 4-903.11A	A soiled non-food related item was observed in the lefthand cabinet above the pizza oven where food and single use items were also stored. Food and single use items shall be stored where they are not exposed to contamination. CORRECTED ON SITE by removing the soiled item from the cabinet.	COS	
4-601.11C	Spilled flour was observed in the righthand cabinet above the pizza oven. Non-food contact surfaces shall be free of debris accumulations. Please clean the cabinet.	3/12/19	
6-501.14A	An accumulation of dust was observed on the floor fan in the kitchen. Ventilation systems shall not be a source of contamination. Please clean the surfaces of the fan as often as needed to prevent dust accumulation.	3/14/19	

EDUCATION PROVIDED OR COMMENTS

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

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Inspector:	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: ☒ Yes ☐ No Follow-up Date: March 21, 2019

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	KITCHEN CONTINUED:		
4-601.11A	Food residue and splatters were observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash/rinse/sanitize the inside of the microwave at least every 4 hours while in use. CORRECTED ON SITE by wash/rinse/sanitizing.	COS	
4-601.11A	An accumulation of dried on grease and residue was observed on the sandwich press. Food contact surfaces shall be clean to sight and touch. Please scrape the greasy buildup from the sandwich press and wash/rinse/sanitize its surfaces.	3/12/19	
4-601.11A	Dust and residue was observed on the meat slicer to the left of the prep cooler. Food contact surfaces shall be clean to sight and touch. Please wash/rinse/sanitize the slicer. NOTE: According to staff, the slicer is not frequently used. After cleaning, please cover or place the slicer at a location where it will not be exposed to dust and residue accumulation.	3/21/19	
	WALK-IN COOLER:		
3-501.17A 3-501.18A	Bags of sliced lunch meat were observed in the walk-in cooler with either no date label or date labels that read "2/19" which indicates the meat has been held at least 20 days. Ready-to-eat potentially hazardous foods shall be marked with a discard date that is the date of preparation or opening plus six additional days. After the 7-day hold time the foods shall be discarded. CORRECTED ON SITE by voluntarily discarding.	COS	
	BAR:		
4-601.11A	Residue was observed inside the ice maker at the bar. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the ice maker and wash/rinse/sanitize the inside of the machine.	3/12/19	
4-601.11A	Residue was observed on the inside and outside of the ice bucket. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by wash/rinse/sanitizing.	COS	

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	KITCHEN CONTINUED:		
6-501.12	Floors throughout the kitchen, particularly beneath equipment such as the fryer, pizza oven, prep cooler, and freezer have a significant greasy residue accumulation. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floors.	3/21/19	
3-305.11A 4-903.11A	Residue accumulations were observed on plastic containers holding spices and single use utensils on the shelf to the left of the prep cooler. Food and single use items shall be stored where they are not exposed to contamination. Please discard the exposed single use utensils and clean the soiled containers.	3/14/19	
4-601.11C	Food residue was observed inside the kitchen True Freezer and an accumulation of mold and residue was observed on the door seals of the freezer. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Please clean and sanitize the inside surfaces and the door seals of the True Freezer.	3/14/19	
4-601.11C	An accumulation of residue and debris was observed on the shelf to the left of the prep cooler. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Please clean the shelf. An accumulation of dust was observed on the HVAC return vents in the kitchen. Ventilation systems shall not be a source of contamination. Please clean the HVAC vents as often as needed to prevent dust accumulation.	3/14/19	
6-501.18	An accumulation of grease and residue was observed on the plumbing below the single-vat and 3-vat sinks and the faucet assemblies at both sinks. Plumbing fixtures shall be kept clean. Please clean the faucets and plumbing pipes of both sinks.	3/14/19	

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	KITCHEN CONTINUED:		
4-601.11C	An accumulation of grease and residue was observed on the inside and outside surfaces of the black oven/range. Non-food contact surfaces shall be free of residue accumulations. Please clean the inside and outside surfaces of the oven/range.	3/21/19	
4-903.11A	Clean linens, and single use items were observed stored uncovered piled on the slicer to the left of the prep cooler. Clean linens and single use items shall be stored where they are not exposed to splash, dust, or other contamination. CORRECTED ON SITE by moving and covering the items.	COS	
4-601.11C	An accumulation of debris and residue was observed on the outside surfaces of the coffee maker and the pizza oven as well as metal pans used to store bottles of wing sauce and BBQ sauce. Non-food contact surfaces shall be free of debris and residue accumulations. CORRECTED ON SITE by cleaning.	COS	
4-601.11C	An accumulation of debris and residue was observed on the shelf above the prep cooler as well as a equipment on the shelf. Non-food contact surfaces shall be free of debris and residue accumulations. CORRECTED ON SITE by cleaning.	COS	
	WALK-IN COOLER:		
3-305.11A	Mold was observed on storage racks in the walk in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the storage racks in the cooler.	3/14/19	
3-305.11A	A beef roast was observed stored in a dirty plastic tub sitting on the floor in the walk-in cooler. Food shall be stored at least 6 inches above the floor where it is not exposed to contamination. Please elevate the beef roast so it is not stored on the floor and place it in a cleaned and sanitized container.	3/12/19	

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	WALK-IN COOLER CONTINUED:		
3-302.11A (4)	A tub of food (garlic butter) was observed on a shelf in the walk-in cooler with no cover. Food shall be stored in covered containers to prevent contamination. CORRECTED ON SITE by covering the container.	COS	
3-305.11A	Boxes of chicken and corned beef brisket were observed stored on the floor in the walk-in cooler. Food shall be stored at least 6 inches above the floor to prevent contamination. CORRECTED ON SITE by moving the chicken and corned beef off of the floor.	COS	
4-601.11C	A wet residue was observed on crates used to stack foods above the floor in the walk-in cooler. Non-food contact surfaces of equipment shall be free of residue accumulations. Please wash/rinse/sanitize the crates.	3/12/19	
	OUTSIDE:		
5-501.115	The outside dumpster is leaking liquid onto the surrounding ground surface. Refuse storage areas shall be kept clean. Please contact your trash service provider to have them repair or replace the dumpster.	3/21/19	
5-501.115	Significant amount of grease was observed on the ground around the used grease tank behind the facility. Refuse storage areas shall be kept clean. Please clean up the grease and determine if there is a leak in the tank. If the tank is leaking then make necessary repairs to prevent future leaking.	3/21/19	
	BAR:		
4-601.11C	Debris and residue were observed on the door seal, door frame, and beverage racks inside the reach in beer cooler. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Please clean the cooler	3/21/19	

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	BAR CONTINUED:		
6-501.18 4-903.11A	Residue was observed in the non-functional sink below the bar used to store shot measures and single use shot cups. Plumbing fixtures shall be kept clean and equipment/single use items shall be stored where they are not exposed to contamination. The shot measures were removed for wash/rinse/sanitizing and the single use cups were voluntarily discarded.	3/12/19	
4-601.11C	An accumulation of residue was observed on the base of the bar blender. Non-food contact surfaces of equipment shall be free of residue accumulations. CORRECTED ON SITE by cleaning.	COS	
4-601.11C	Debris and broken glass were observed inside the white Kenmore freezer used to store beer glasses. Non-food contact surfaces of equipment shall be free of debris accumulations. Please clean the inside of the freezer.	COS	
3-305.11A	Boxes of soda syrup were observed on the floor under the bar with water damage to several of the boxes. Food shall be stored at least 6 inches above the floor where it is not exposed to contamination. Please move the soda syrup boxes from the floor and determine if the plastic containers inside the boxes are damaged. If the plastic containers are damaged please discard the soda syrup.	3/12/19	
4-601.11C	Food debris was observed inside the single door True Freezer at the bar. Non-food contact surfaces of equipment shall be free of debris accumulations. Please clean the freezer.	3/14/19	

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	RESTROOMS:		
5-205.15B	The cold water push button is missing from the men's restroom hand washing sink. Plumbing systems shall be maintained in good repair. Please replace the cold water control in the men's restroom.	3/21/19	
5-202.12C	After pressing the control buttons for water at the men's and women's restroom the water runs for approximately 5 seconds before automatically shutting off. Hand washing sinks equipped with self closing faucets shall provide water for at least 15 seconds. Please adjust the water control so it allows water to run for at least 15 seconds.	3/21/19	

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