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

TIME IN 2:38 PM	TIME OUT 4:00 PM
DATE 4/30/19	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:
Hunt's Dairy Bar	Kim Rodgers	Kim Rodgers

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
403 Ste. Genevieve Avenue	0829	187

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Farmington, 63640	573-756-4415	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. 187-12487, Exp. 8/31/19

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:		Date:
Kim Rodgers		April 30, 2019

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

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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Hunt's Dairy Bar	403 Ste. Genevieve Avenue	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Thawing burritos	27-28

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
NOTE: 3-501.16A (2)	During the routine inspection on April 11, 2019 the refrigerator near the black microwave maintained an ambient temperature of 47 to 50 degrees and food temperatures ranged from 41 to 49 degrees Fahrenheit . Refrigeration units shall be capable of maintaining food temperatures of 41 degrees or lower. This item was CORRECTED ON SITE by removing food from the refrigerator. At this follow up inspection the refrigerator is still not used and according to the owner, a replacement refrigerator is ordered.	COS	
2-201.11 to 2-201.13	This facility has no written employee health policy for exclusion and restriction. The practice employed at this facility has been for employees to call out of work when sick but no specific requirements for restriction and exclusion are in place. The establishment shall have a written policy indicating that employees are excluded or restricted from working in food service when they are symptomatic with illnesses described in Section 2-201.12 of the Missouri food Code. The owner of the establishment was provided a copy of the FDA Employee Health and Personal Hygiene Handbook which can be used for the required policy by specifying pages that employees will read and by signing a reporting agreement. NOTE: In lieu of a follow up inspection, the facility owner has agreed to email a photocopy of reporting agreement signature pages to the Health Center within 7 days of this inspection.	5/7/19	

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 4-601.11C	Rubber door seals are broken on the freezer by the fryer and both Criterion freezers. Residue was also observed inside the broken portion of the seal on the freezer by the fryer. Equipment shall be maintained in good condition and non-food contact surfaces shall be free of residue accumulations. Please replace the broken seals and clean the door seals on refrigerators to prevent debris and residue accumulations. NOTE: According to the owner a replacement freezer has been ordered because this one is 19 years old and seals are not available for it.	5/14/19	
3-501.13	During this follow up inspection two containers of frozen burritos were observed thawing on a counter surface in the kitchen. According to staff, the burritos were placed out to thaw several hours earlier. The temperature of the burritos was measured at 27 to 28 degrees on their surfaces. Potentially hazardous foods such as burritos shall be thawed under refrigeration at 41 degrees or colder or in a microwave when immediately transferred to conventional cooking equipment. Cool running water (at or below 70 degrees) can also be used for thawing but it would be undesirable for burritos. CORRECTED ON SITE by placing the burritos in a refrigerator for thawing and discussion with facility staff.	COS	

EDUCATION PROVIDED OR COMMENTS

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

Person in Charge /Title:	Kim Rodgers	Date: April 30, 2019	
Inspector: Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: ☐ Yes ☒ No Follow-up Date: