



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

April 11, 2019
Time In: 9:06 AM
Time Out: 10:48 AM

TIME IN	9:38 AM	TIME OUT	2:37 PM
DATE	4/10/19	PAGE	1 of 6

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: Hunt's Dairy Bar		OWNER: Kim Rodgers		PERSON IN CHARGE: Kim Rodgers	
ADDRESS: 403 Ste. Genevieve Avenue			ESTABLISHMENT NUMBER: 0829		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-4415		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 <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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-12487, Exp. 8/31/19		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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <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"/>			Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/>	<input checked="" 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		
	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate		<input checked="" type="checkbox"/>			Utensils, Equipment and Vending		
	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Kim Rodgers</i> Kim Rodgers		Date: April 11, 2019	
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: Follow-up Date: 4/30/19 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 403 Ste. Genevieve Avenue	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Left Chest Freezer: Ambient	<0	Amana Refrigerator/Freezer: Ambient	32/0
Right Chest Freezer: Ambient	8	Criterion Freezers - Left/Right: Ambient	7/<0
Burgers from Grill	206-212		
Freezer by the Fryer: Ambient	<0		
Soft serve mix in hopper: Choc, Vanilla	38, 36		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.14B	<p>Temperatures: Frigidaire Refrigerator/Freezer in Kitchen: Ambient 34*/8, Sliced Ham (open) - 43, Sliced Turkey (open)- 43, Sliced Ham and Turkey unopened - 41, Sliced tomatoes - 40-48**. Cole Slaw - 46.</p> <p>Upon arrival a deep container of sliced tomatoes was observed in the Frigidaire refrigerator in the kitchen with a temperature of 58 degrees Fahrenheit. The tomatoes were sliced this morning at ambient room temperature and placed in the refrigerator shortly before I arrived for this inspection. Potentially hazardous foods prepared from ingredients at ambient temperature shall be cooled to 41 degrees or less within 4 hours. The kitchen manager moved the sliced tomatoes to a shallow container for more efficient cooling. **By 12:15 PM the temperature of the sliced tomatoes ranged from 40 to 48 degrees (approximately 3 hours in the refrigerator). Also during this time the temperature of the refrigerator was adjusted to a colder setting because the ambient temperature measured at approximately 10:00 AM was 44 degrees. *As noted above, the ambient temperature inside the refrigerator after adjusting was approximately 34 degrees. CORRECTED ON SITE by discussion of cooling practices and adjusting refrigerator temperatures.</p>	COS	JKL
3-501.17A and B	<p>Several opened potentially hazardous foods were observed in refrigerators throughout the facility without discard dates. The items included milk, cut tomatoes, sliced ham and turkey, diced ham and turkey, cole slaw, nacho cheese, hot dogs, and cole slaw. According to the person in charge, the milk is used in less than one day and the sliced and diced meats and cut lettuce and tomatoes are prepped daily and not held for more than 24 hours. However, the hot dogs, cole slaw, and nacho cheese are held for more than 24 hours. Ready-to-eat potentially hazardous foods held under refrigeration shall be marked with a discard date that is the date of opening or preparation plus an additional 6 days. Please label all ready-to-eat potentially that may be held for more than 24 hours with a 7-day discard date.</p>	4/11/19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-501.11B	Rubber door seals are broken on the freezer by the fryer, both Criterion freezers, and the refrigerator near the black microwave. An accumulation of food residue was also observed in the creases of the seals and inside the broken portions of the seals. Equipment shall be maintained in good condition and non-food contact surfaces shall be free of residue accumulations. Please please replace the broken seals and clean the creases of the rubber door seals on refrigerators to prevent debris and residue accumulations.	4/30/19	JKL
4-601.11C	Dust and residue was observed on the dish draining rack beside the kitchen 3-vat sink. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the dish rack. CORRECTED ON SITE.	COS	
4-601.11C	Debris and residue was observed on the shelf above the kitchen range. Non-food contact surfaces shall be free of residue and debris accumulations. CORRECTED ON SITE by cleaning.	COS	
4-101.19	Cloth towels were observed below the dish draining rack in the kitchen and on the shake prep surface to absorb moisture. Equipment that is exposed to moisture shall have a non-absorbent, smooth surface. Please do not use cloth towels for absorbent surfaces. CORRECTED ON SITE by removing the towels to the soiled linens container.	COS	
3-304.14B	Wiping cloths were observed on surfaces in the facility and not stored between use in a sanitizer solution. Wiping cloths for cleaning counters and equipment surfaces shall be stored between use in a chemical sanitizer solution. CORRECTED ON SITE by placing the cloths in containers of sanitizer solution.	COS	
4-601.11C	Dried food residue was observed on the exterior of the toaster in the kitchen. Non-food contact surfaces shall be free of residue and debris accumulations. CORRECTED ON SITE by cleaning the toaster.	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 <i>Kim Rodgers</i>	Kim Rodgers	Date: April 11, 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: 4/30/19



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

ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 403 Ste. Genevieve Avenue	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION Shake Prep Cooler: Ambient, Milk		TEMP. in ° F 36, 43*	FOOD PRODUCT/ LOCATION Frigidaire Refrig. in Dry Storage: Ambient, Soft Serve Mix	
			Prep Cooler by Grill: Sliced Tomatoes, Cole Slaw	
			TEMP. in ° F 38, 43** 48, 50	

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE*	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.		
3-501.16A (2)	According to the owner the milk stored in the shake prep cooler was just brought from the grocery store before opening. Also, the milk is removed from the refrigerator frequently for making shakes. The measured temperature of 43 degrees Fahrenheit is likely a result of transport from the store and the frequent use for shake making. The ambient temperature of the prep cooler was 36 degrees. The initial ambient temperature measurement in the Frigidaire refrigerator in the dry storage room was 44 degrees Fahrenheit. Refrigerated potentially hazardous foods shall be held at or below 41 degrees. The person in charge adjusted the refrigerator to a colder temperature. Approximately 30 minutes later the ambient temperature in the refrigerator was 38 degrees. CORRECTED ON SITE.	COS	<i>FR</i>
3-501.16A (2)	When first measured the temperatures of sliced tomatoes and cole slaw in the prep cooler by the grill were 48 and 50 degrees Fahrenheit, respectively. Potentially hazardous food held under refrigeration shall be maintained at or below 41 degrees Fahrenheit. The kitchen manager added ice to the well beneath the insert containers. Within approximately an hour the temperature of the sliced tomatoes dropped to 41-44 degrees. The cole slaw was discarded because the bulk containers it was taken from had been above 41 degrees for an unknown amount of time. CORRECTED ON SITE.	COS	
4-501.114A	When first measured, the concentration of chlorine sanitizer in sanitizer buckets was below 50 parts per million (ppm). Chlorine sanitizer solution shall be mixed to a concentration of 50 to 100 parts per million (1/2 to 1 teaspoon per gallon) CORRECTED ON SITE by remixing the sanitizer to 100 parts per million.	COS	
4-601.11A	Dried food residue was observed on a pot, a colander, and a strainer in clean equipment storage area and on the slaw cutter in the dry storage area. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the items in the warewashing area and was, rinse, and sanitizing.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-204.112	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.		
4-204.112	Some of the refrigerators and freezers throughout the facility did not have thermometers in them. All mechanically refrigerated food storage units shall be provided with a thermometer that is capable of measuring the ambient temperatures with an accuracy of +/- 3 degrees Fahrenheit. Please place thermometers in all refrigerators and freezers in a location that is easily readable. Temperatures taken on April 11, 2019: Crosley Refrigerator: Ambient, Diced Ham, Diced Turkey - 38, 38, 38 Frigidaire Refrigerator in Dry Storage: Ambient, Soft Serve Mix - 32, 37 Shake Cooler: Ambient, Milk - 41, 43 (Adjusted cooler to colder setting) Frigidaire Refrigerator/Freezer: Ambient in refrigerator, Sliced Ham - 38, 39 Refrigerator near black microwave: Ambient - 45 (no food in refrigerator).	4/18/19	<i>FR</i>
NOTE	Several ambient refrigerator temperatures and refrigerated food temperatures measured on 4/10/2019 were above 41 degrees Fahrenheit. By adjusting the refrigerators all of the ambient temperatures except in the refrigerator near the black microwave dropped to 41 degrees or lower. Food temperatures were dropping accordingly. However, several of the refrigerators had to be adjusted to near their coldest settings to achieve desired cooling. As weather warmer and the ambient temperature in the facility may rise it is critical to monitor the ambient and food temperatures in the refrigerators to ensure potentially hazardous foods are held at or below 41 degrees. Please monitor temperatures frequently.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Kim Rodgers	Date:	April 11, 2019
Inspector:	Daniel Huff	Telephone No.:	(573)-431-1947
		EPHS No.:	1645
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	4/30/19



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ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 403 Ste. Genevieve Avenue		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Crosley Refrigerator: Initial Ambient, Cole Slaw		41, 46
			Crosley Refrigerator: Ambient after adjusting		36

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
3-501.16A (2) 4-301.11	The refrigerator near the black microwave maintained an ambient temperature of 47 to 50 degrees Fahrenheit throughout this inspection. Refrigeration units shall be capable of maintaining food temperatures of 41 degrees or lower. The following food temperatures were measured in the refrigerator at approximately 10:30 AM: Diced Ham - 48, Diced Turkey - 49, Cut tomatoes - 44-46, Nacho Cheese - 71, Hot Dogs - 41. According to staff, the tomatoes, ham and turkey were cut this morning and placed in the refrigerator approximately 1 hour before the temperature was measured. The nacho cheese was opened from a can at ambient temperature this morning. The kitchen manager moved the diced meat and the nacho cheese to a freezer to lower the temperature more rapidly. The temperature of the hot dogs was measured later and had increased from 41 to 43 degrees. At approximately 1:00 PM the refrigerator was set to its coldest setting and the ambient temperature was 50 degrees. Potentially hazardous foods shall be held at or below 41 degrees Fahrenheit. Please remove all potentially hazardous foods from this refrigerator until the unit is repaired or replaced. Temporarily CORRECTED ON SITE by removing food from the refrigerator.	4/30/19	<i>FR</i>
3-302.11A	Raw hamburger meat was observed in the Crosley refrigerator above containers of cole slaw. Raw animal derived products shall be stored separately or below ready-to-eat foods. CORRECTED ON SITE by moving the cole slaw to a different refrigerator.	COS	
3-501.16A (2)	Cole slaw in large containers in the Crosley refrigerator were measured at 46 degrees Fahrenheit. The cole slaw was prepared several days previously but not labeled with a discard date. The cole slaw was moved to another refrigerator but it is unknown how long it was above 41 degrees. Potentially hazardous foods held under refrigeration shall be maintained at or below 41 degrees Fahrenheit. The kitchen manager agreed not to serve the cole slaw and said a new batch would be prepared tomorrow morning. The cole slaw was not discarded because the kitchen manager wanted to take it home. CORRECTED ON SITE.	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

EDUCATION PROVIDED OR COMMENTS

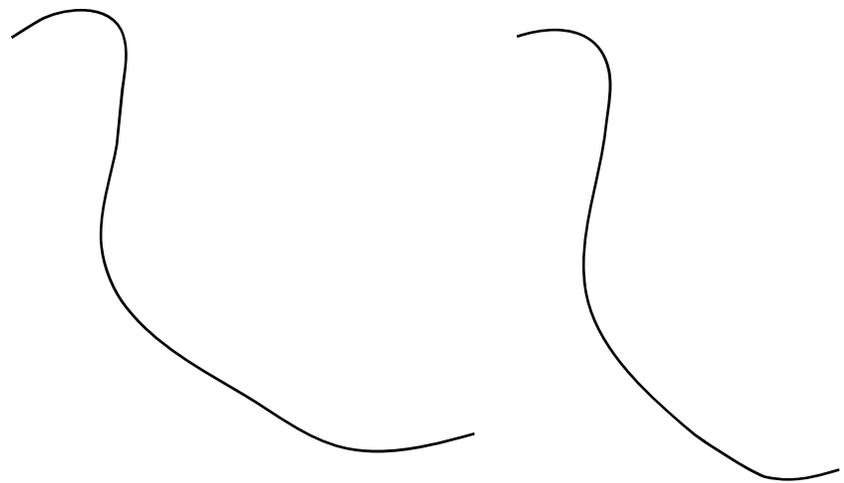
Person in Charge / Title <i>Kim Rodgers</i> Kim Rodgers		Date: April 11, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573) 431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4/30/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 403 Ste. Genevieve Avenue		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Hot Hold: Chili, Nacho Cheese		167, 142

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
3-403.11D	Chili and nacho cheese were observed in crock pots for hot holding at approximately 10:00 AM with temperatures of 112 degrees and 82 degrees, respectively. According to staff the chili and nacho cheese were placed in the hot holding units for heating on the highest setting. Potentially hazardous foods being heated or reheated for hot holding shall be rapidly heated (within 2 hours) to 135 degrees for newly opened/prepared foods and 165 degrees for previously opened/prepared foods being reheated. The required temperature shall be reached within two hours. Crock pots are not designed for heating rapidly. Stove top burners, conventional ovens, or microwave ovens can be used for rapidly heating food before placing it in a hot holding unit. The kitchen manager removed the chili and placed it on the the stove top for more rapid heating. The chili reached a temperature of 167 by 11:10 AM which was less than two hours after being removed from refrigeration. The nacho cheese was opened from a new can this morning. The cheese remained in the crock pot but reached 142 degrees by 11:10 AM. Please ensure that foods are rapidly heated to 135 degrees for newly opened/prepared foods and 165 for previously opened/prepared foods before being placed in hot holding units such as crock pots. CORRECTED ON SITE.	COS	<i>KR</i>
4-601.11A	An accumulation of dust and residue was observed on the surface of the hood above the cook line. This is located directly above food preparation so it is considered a food contact surface. Food contact surfaces shall be clean to sight and touch. Please clean the hood.	4/11/19	
3-301.11B	An employee was observed cutting tomatoes with bare hands. Except when washing fruits and vegetables employees may not contact exposed ready-to-eat foods with bare hands. CORRECTED ON SITE by discussion with the employee who voluntarily discarded the cut tomatoes and washed hands before donning gloves for cutting more tomatoes.	COS	

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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: 4/30/19



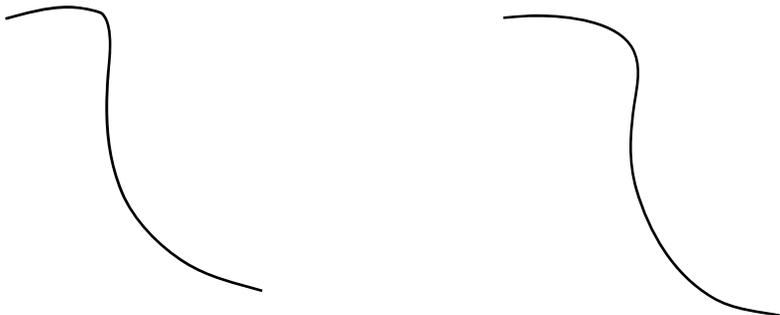
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ESTABLISHMENT NAME Hunt's Dairy Bar	ADDRESS 403 Ste. Genevieve Avenue	CITY/ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

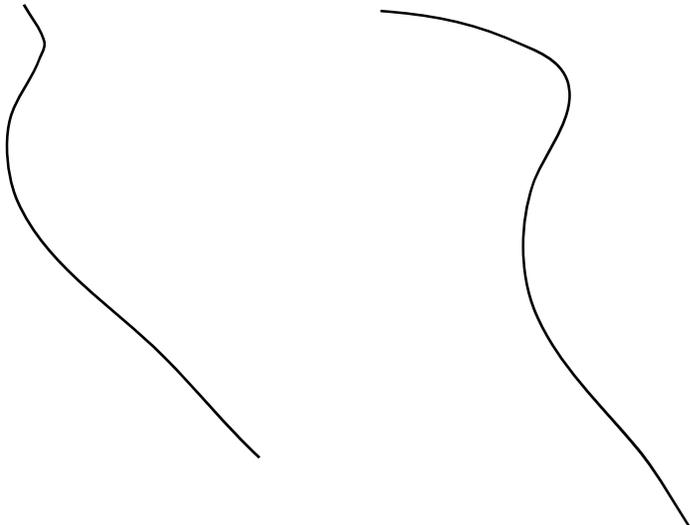
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2-201.11 to 2-201.13	<p>This facility has no written employee health policy for exclusion and restriction. The practice employed has been for employees to call out of work when sick but no specific requirements for restriction and exclusion are in 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 photo copy of the relevant Food Code pages for Exclusions and Reinstatement. The Health Center will also provide information for the FDA Employee Health and Personal Hygiene Handbook. Based on this information please develop a written health policy to be read and understood by all employees of the establishment.</p> 	4/30/19	KR
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

			
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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: 4/30/19