



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

TIME IN	10:17 AM	TIME OUT	2:50 PM
DATE	4/15/19	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: The 19th Hole	OWNER: Crowne Diversified, Inc.	PERSON IN CHARGE: Chris Spence
ADDRESS: 4215 Hunt Road	ESTABLISHMENT NUMBER: 0239	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-6660	FAX: 573-756-8121
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
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 License No. _____		WATER SUPPLY <input checked="" type="checkbox"/> PUBLIC <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 checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	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"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input type="checkbox"/> 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 checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food obtained from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<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"/>
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <i>Chris Spence</i>	Chris Spence	Date:	April 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:	4/29/19



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ESTABLISHMENT NAME The 19th Hole		ADDRESS 4215 Hunt Road	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Beer Glass Cooler: Ambient		<0	Burgers Marinading on stovetop: 10:30 AM/ 11:11AM
True Beer and Beverage Cooler: Ambient		38	GE Refrigerator: Hot Dog, Pimento & Cheese, Sliced Ham
Sliding Top Beer Cooler: Ambient		36	Frigidaire Freezer: Ambient
Hot Dogs on Roller - 10:36 AM/12:00 PM		80/180	Beer Keg Cooler: Ambient
GE Refrigerator/Freezer: Ambient		<0/39	Prep Cooler by Ice Maker - Top/Bottom: Ambient
			41/36

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.		
4-601.11A	Dried food splatter were observed inside the microwave. Food contact surfaces shall be clean to sight and touch. Please clean the microwave as often as needed to keep it clean (at least every 4 hours when in use). CORRECTED ON SITE.	COS	CJ
3-501.17A and B	No discard date was observed on a bag of hot dogs, a bag containing a cooked burger, and a tub of pimento and cheese in the GE refrigerator. Potentially hazardous foods held under refrigeration shall be labeled with a 7-day discard date (the date of opening or preparation plus 6 additional days). According to kitchen staff, the burger and the hot dogs were personal food items. Please label the pimento and cheese mixture with a 7-day discard date.	4/15/19	
3-201.17	Two Ziploc bags of fish filets were observed in the GE freezer. The kitchen staff said the fish belonged to another employee and was unsure if it was commercially raised or wild caught fish. Game animals for sale or service in a food establishment shall be commercially raised for food. Please remove the fish from the facility if they are not commercially raised.	4/18/19	
3-302.11A	Raw chicken was observed stored above ready-to-eat food in the Frigidaire freezer. Raw animal derived products shall be stored separately or below ready-to-eat foods. CORRECTED ON SITE by placing the chicken below the ready-to-eat foods.	COS	
4-601.11A	Debris and greasy residue on bowls stored on the clean equipment rack and on utensils stored in white drawers across from the grill. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by removing the bowls and utensils to the 3-vat sink.	COS	
7-201.11B	Hand soap was observed sitting on top of the beer glass freezer and tubes of hand lotion were placed on a shelf that overhangs the beer glass freezer. Toxic materials shall be stored separately or below clean equipment. CORRECTED ON SITE by moving the soap and hand lotion.	COS	

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.		
6-301.11	No hand soap was observed at the hand washing sink in the kitchen upon arrival for this inspection. Each hand washing sink shall be supplied with a supply of hand cleaning liquid, powder, or bar soap. CORRECTED ON SITE by placing a bottle of liquid hand soap at the sink.	COS	CS
5-205.11B	Upon arrival for this inspection a pitcher and a metal brillo pad were observed in the kitchen hand washing sink. Hand washing sinks may not be used for any purpose other than hand washing. CORRECTED ON SITE by removing the items from the hand washing sink.	COS	
4-101.19	A towel was observed on top of the sliding top beer cooler in the kitchen. Clean utensils were placed on the towel. Non-food contact surfaces subject to splash, spillage, or other soiling, and that requires frequent cleaning, shall be constructed of a non absorbent, smooth material. CORRECTED ON SITE by removing the towel from the top of the cooler.	COS	
4-601.11C	Food residue and debris were observed inside the white drawers holding utensils and the exterior surfaces of the white cabinets in the kitchen. Non-food contact surfaces shall be free of residue and debris accumulations. CORRECTED ON SITE by cleaning.	COS	
6-501.12A	An accumulation of grease was observed on the floor under the fryer and residue and debris were observed beneath other equipment in the kitchen. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the kitchen.	4/22/19	
4-601.11C	An accumulation of brown residue was observed inside the beer keg cooler. Non-food contact surfaces shall be free of debris accumulations. Please clean inside the beer keg cooler.	4/22/19	

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.

Person in Charge /Title: <i>Chris Spence</i>	Chris Spence	Date: April 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: 4/29/19



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		True Beverage and Candy Cooler: Ambient	35
		Upstairs Walk-In Cooler: Ambient	36
		Upstairs Walk-In Freezer: Ambient	<0
		Outside Beer Cooler: Ambient	38

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.		
7-102.11	An unlabeled spray bottle containing a blue liquid was observed on a shelf in the kitchen. Working containers of toxic materials shall be labeled with the common name of the material. CORRECTED ON SITE by labeling.	COS	CJ
4-601.11A	A lime scale buildup was observed inside and on the outside of the ice machine. Food contact surfaces shall be clean to sight and touch. Please discard the ice and clean the lime scale from inside the ice machine. Also, please clean the exterior surfaces.	4/18/19	
4-501.114A	No sanitizer solution was observed in the sanitizing compartment of the 3-vat sink for the first half of this inspection. When questioned about mixing sanitizer the kitchen manager stated that sanitizer is on order but has not arrived. However, bleach is currently available and the kitchen manager agreed to use bleach sanitizer at a concentration of 50-100 parts per million (ppm) for sanitizing equipment. CORRECTED ON SITE by mixing bleach sanitizer solution to approximately 100 ppm.	COS	
4-601.11A	The sandwich press in the kitchen has a heavy accumulation of dried grease on it. Food contact surfaces shall be clean to sight and touch. Please clean the sandwich press.	4/18/19	
3-302.11A	Packages of raw hamburger meat were observed on a shelf in the upstairs walk-in freezer above ready to eat foods. Raw animal derived products shall be stored below ready to eat foods. Please rearrange.	4/15/19	
NOTE:	Hot dogs were observed in the roller heater upon arrival and they were first measured at a temperature of 80 degrees at 10:36 AM. According to staff, the hot dogs were placed in the heater about 15 minutes earlier. By 11:41 AM the hot dogs were at 124 degrees. The hot dogs were taken from previously opened package so they shall be heated to 165 degrees before serving. At 11:41 AM the heater was adjusted to a higher setting and by 12:00 the temperature of the hot dogs was 180.		

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5-202.12A 4-501.19	The temperature of the hot water in the kitchen sinks was measured at 88 degrees. The hot water at the hand washing sink shall be at least 100 degrees Fahrenheit and the hot water for the "wash" compartment of the 3-vate sink shall be a minimum of 110 degrees Fahrenheit. Please adjust the water temperature so that it reaches the minimum temperates stated above.	4/29/19	CJ
4-903.11A	A box of paper towels was observed sitting on the floor next to the prep cooler by the ice machine. Single use articles shall be stored at least 6 inches off the floor. CORRECTED ON SITE by moving the paper towels to storage off the floor.	COS	
4-601.11C	Water and mold were observed inside a blue cooler sitting by the ice machine. Non-food contact surfaces shall be free of residue accumulations. Please clean and sanitize the inside of the cooler.	4/18/19	
3-305.11A	Ice was observed dripping from the condenser unit in the upstairs walk-in freezer. Ice encrusted boxes of food stacked close to the condenser unit and an accumulation of ice was observed on the floor beneath the condenser. Food shall be stored in a clean, dry location where it is not exposed to drips and other contamination. Please remove the ice buildup inside the walk-in freezer.	4/22/19	
4-302.14	No sanitizer test strips were available during this inspection. Sanitizer test strips shall be available for measuring the concentration of chemical sanitizer solution. Please obtain test strips and have them available for use in the kitchen.	4/18/19	

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2-201.11 to 2-201.13	It was determined that an employee illness policy was not present in written form. Please develop a written policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities that relate to diseases that are transmittable through food. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used citing specific pages employees must read and signing a reporting agreement. The handbook and the Missouri Food Code are available online.	4/29/19	CS
8-201.13	Raw meats, pimento cheese, and smoked meats were vacuum packed by this establishment and stored in the walk-in cooler and walk-in freezer. Reduced-oxygen packaging (ROP) requires the pre-approval of a HACCP plan. Please remove all ROP food from the facility, or store in a designated staff cooler, until a HACCP plan is approved. (see Codes 3-502.11D; 3-502.12A,B,C; 8-201.13; and 8-201.14 in the Missouri Food Code).	4/29/19	
2-301.14	Staff was observed performing food preparation activities in the kitchen when no soap was available at the hand washing sink. Employees shall wash their hands immediately before engaging in food preparation activities including before donning food service gloves. CORRECTED ON SITE by discussion with kitchen staff and placement of soap at the hand washing sink.	COS	
3-501.18	A package of slice ham was observed in the bottom drawer of the GE refrigerator labeled with the date "4/3/19" and the kitchen staff said the date was when it was opened. Ready-to-eat potentially hazardous food held under refrigeration shall be labeled with a 7-day discard date and shall be discarded at the end of the date of disposition. CORRECTED ON SITE by voluntarily discarding the sliced ham.	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

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