



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

TIME IN	8:58am	TIME OUT	1:47pm
DATE	5-6-19	PAGE	1 of 5

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: Coljac	OWNER: Joe Goff	PERSON IN CHARGE: Haleigh Danieley
ADDRESS: 9 North Jefferson	ESTABLISHMENT NUMBER: 4818	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-7626	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 RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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		
	<b>Protection from Contamination</b>			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 <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	✓					
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 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		
		<b>Food Temperature Control</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<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					<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title: <i>Haleigh Danieley</i>	Haleigh Danieley	Date:	May 6, 2019
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No.:	(573)431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	5-20-19



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

ESTABLISHMENT NAME Coljac		ADDRESS 9 North Jefferson		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Service area: bev cooler #1 & #2,		38, 37	Cold table: Amb, tomato, ham,		32, 37, 41
mini cooler, milk in cooler		36, 39	chicken salad, eggs		41, 40
Baking area R/F, milk		36, 0, 41	Arctic Air freezer		0
Empura cooler, ambient		32			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-501.114 C	The quaternary sanitizer present in the three compartment sink was less than the manufacturer's required range. Quaternary sanitizers shall be prepared at the required concentration. Please ensure that sanitizers are prepared at proper concentrations.	5-6-19	
2-301.14	Employees are not washing their hands at the proper times. Please be aware that food employees must wash their hands after eating, drinking or smoking, after dishwashing, after restroom use, between glove changes and any time hands become soiled. Please wash hands as often as necessary.	5-6-19	
2-401.11	Employee food was observed stored with facility food in the front service area. Employees shall eat, drink or use any form of tobacco only in areas where the contamination of food may not occur. COS by relocating the food.	COS	
7-201.11B	Beverage machine cleaning tablets were stored with facility food in the front service area. Toxic materials shall be stored so they cannot contaminate food, equipment and single use items. COS by removing the tablets.	COS	
4-601.11A	Steel beverage stirring utensils stored in a soiled metal cup were not washed, rinsed and sanitized between uses. Food contact surfaces shall be washed, rinsed and sanitized between uses. COS by cleaning and sanitizing the utensils and cup.	COS	
4-601.11A	Food debris was observed in the Cuisinart processor in the bakery area. Food contact surfaces shall be clean to sight and touch. Please clean the processor.	5-6-19	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-903.11A	Cleaned equipment was stored on the drainboard adjacent to the hand wash sink in the service area. Clean equipment shall be store where it is not exposed to splash or contamination. COS by removing the equipment.	COS	
6-501.12A	An accumulation of coffee grounds were observed on the floor and on the base molding below the coffee grinders. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.	5-20-19	
3-304.12A	Scoop handles were observed in contact with powdered flavorings in the service area. Food utensils shall be stored with their handles above the food surface. Please move scoop handles above the food surface.		
3-302.12	Some of the flavored powders were not labeled at the front service area. Food that is not in it's original container and that cannot be readily identified shall be labeled with the common name of the food. Please label.		
4-5091.11 B	The door seals are broken and accumulation debris in the under counter milk cooler in the service area. Equipment components such as door seals shall be kept intact and in good repair. Please replace the door seal and clean as necessary.		
4-601.11C	An accumulation of dried milk residue was observed inside the milk cooler in the service area. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title John Wiseman		Haleigh Danieley		Date: May 6, 2019
Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5-20-19



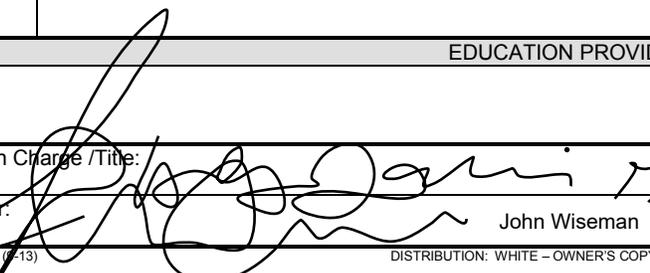
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**FOOD ESTABLISHMENT INSPECTION REPORT**

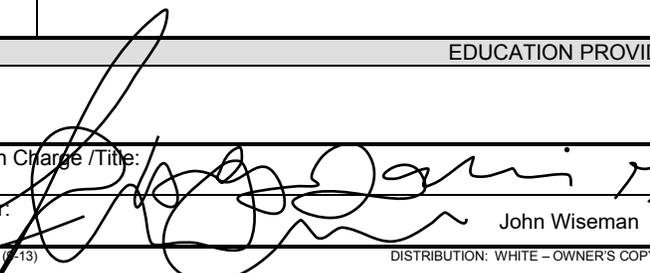
ESTABLISHMENT NAME Coljac		ADDRESS 9 North Jefferson	CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Food debris was observed on the mixers and slicer in the bakery area. Food contact surfaces shall be clean to sight and touch. Please clean food equipment after use and every four hours when in constant use.	5-6-19	
7-201.11	A can of oven cleaner was stored with linens and food equipment in the cabinet above the ovens in the bakery area. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. COS by removing the cleaner.	COS	
4-601.11A	Food residue was observed on plastic containers in clean storage in the bakery area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
4-202.11A	Some of the plastic containers in clean storage in the bakery area were heat damaged. Multi-use food contact surfaces shall be free of breaks, cracks, chips, inclusions, pits and similar conditions that adversely affect cleaning and sanitation. COS by discarding the containers.	COS	(D)
3-501.17A	Potentially hazardous foods stored in the kitchen refrigerator were not marked with a discard date. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a hermetically sealed container. Please ensure that all food is appropriately dated.	5-6-19	
7-201.11B	Employee medicine was stored with food equipment in the kitchen. Employee medicines shall be stored where they cannot contaminate food, equipment, single use items and clean linens. COS by removing the medicine.	COS	

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6-501.12A	Minor dust and food debris was observed on lower storage surfaces in the front service area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please wipe down storage areas.	5-20-19	
6-501.12A	Minor food debris was observed in the cabinet below the espresso machine. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
3-304.12C	The ice bin and surrounding area was soiled on the soda fountain. Please clean the area around the ice bin opening and store the ice scoop in a clean container.		
3-602.11A B	Labeling was not observed on facility wrapped cookies and on on-site packaged coffee beans and nuts. Food packaged in a food establishment shall be labeled with: the common name of the food, a list of ingredients in descending order of predominance by weight, a list of common allergens, and the name and place of the business.		(D)
4-601.11C	An accumulation of debris was observed in glass jars holding plastic utensils in the dining room. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the jars.		
4-601.11C	An accumulation of pooling syrup was observed below the syrup dispensers. A build-up of dried syrup was observed on the dispenser storage rack. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the rack and surrounding area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  John Wiseman

Inspector:  John Wiseman

Haleigh Danieley

Telephone No. (573)-431-1947

EPHS No. 1507

Date: May 6, 2019

Follow-up:  Yes  No

Follow-up Date: 5-20-19



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ESTABLISHMENT NAME Coljac		ADDRESS 9 North Jefferson		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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4-601.11A	An accumulation of grease was observed inside a frying pan in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by washing.	COS	
7-102.11	An unlabeled spray bottle of sanitizer was observed in the kitchen. Working containers of cleaning supplies shall be labeled with the name of the material. Please label all cleaning or sanitizing materials which are not in their original containers.	5-6-19	

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4-601.11C	An accumulation of food debris was observed on food containers and on shelving below the counter in the bakery area. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean this area.	5-20-19 	
4-601.11C	An accumulation of food debris was observed in the ovens in the bakery area. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the ovens.		
4-903.12A	Pizza boxes and a pizza pan were stored below the hand wash sink in the bakery area. Equipment and single use items may not be stored below drain lines. Please remove these items. COS		
3-304.15	A pair of cut-resistant gloves with single use gloves on them was found in the drawer in the bakery area. Please be aware that single use gloves may not be reused.		
4-601.11A	Dirt and food debris was observed on the floor in the bakery area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
6-301.12	Paper towels are not available through a dispenser in the kitchen. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide towels through a dispenser.		
3-304.14B	A soiled wet towel was observed hanging from the rack above the three compartment sink in the kitchen. Cloths used for wiping spills shall be stored in an appropriately concentrated chemical sanitizer. Please store wiping cloths in sanitizer.		

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Person in Charge / Title: 		Haleigh Danieleley	Date: May 6, 2019
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 5-20-19	



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4-601.11C	Food debris was observed on food containers and lower shelf surfaces in the kitchen area. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean these areas.	5-20-19	
6-501.12A	Dirt and food debris was observed on the floor in the kitchen area, especially below tables and equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor.		
4-601.11C	An accumulation of food debris was observed inside the oven in the kitchen. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the oven.		
4-601.11C	Food debris was observed in the Arctic Air freezer. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the freezer.		

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Inspector:  John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 5-20-19