



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

TIME IN	12:16 PM	TIME OUT	3:05 PM
DATE	6/12/19	PAGE	1 of 3

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: Crystal & Rich's Produce and Tropical Snow		OWNER: Richard Figge	PERSON IN CHARGE: Crystal Figge		
ADDRESS: 525 Potosi Street		ESTABLISHMENT NUMBER: 0154	COUNTY: 187		
CITY/ZIP: Farmington, 63640		PHONE: 573-208-7602	FAX: None	P.H. PRIORITY : <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L	
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input checked="" 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					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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"/> <input type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> <input type="checkbox"/> T	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT	Management awareness; policy present	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures	✓	
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Good Hygienic Practices			<input checked="" type="checkbox"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Preventing Contamination by Hands			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> <input 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"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> <input 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		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT	Approved Source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <input type="checkbox"/> N/A	Food obtained from approved source			<input checked="" type="checkbox"/> <input type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT	Food received at proper temperature			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> <input 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		
<input checked="" type="checkbox"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/A	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"/> <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> <input 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"/> <input 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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input type="checkbox"/>	<input type="checkbox"/>	Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		✓
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		✓
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	<i>Crystal Figge</i> Crystal Figge	Date:	June 12, 2019
Inspector:	<i>Daniel Huff</i> Daniel Huff	Telephone No.:	(573)431-1947
		EPHS No.:	1645
		Follow-up:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:	



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Crystal & Rich's Produce and Tropical Snow		ADDRESS 525 Potosi Street		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hisense Refrigerator (Staff Food): Ambient		40	Produce walk-in Cooler: Ambient		39
Dip'n Dots Freezer: Ambient		<0	2-Door True Cooler: Ambient		35
			4-Door Produce Cooler: Ambient, Watermelon, Cole Slaw		38, 41-42, 48*
			Maytag Chest Freezers 1 and 2: Ambient		<0, <0
			Whirlpool Chest Freezer: Ambient		<0

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.14B	<p>PRODUCE AREA: Cole slaw in quart containers in the 4-door produce cooler was measured at 48 degrees Fahrenheit. According to the owner, the cole slaw was made approximately 2-hours before the temperature was measured for this inspection. The mayonnaise used to make the cole slaw is stored at ambient room temperature before opening for use. Potentially hazardous foods made from refrigerated or ambient room-temperature ingredients shall be cooled to 41 degrees or lower within 4-hours of preparation. CORRECTED ON SITE by discussion with manager regarding cooling the cole slaw to 41 degrees or lower within 4 hours. It is recommended to refrigerate the mayonnaise before opening to reduce the temperature of the fresh made cole slaw before placing in refrigeration. When large batches are prepared it is also recommended to place the cole slaw in large shallow pans on a bed of ice to speed the cooling process. Please monitor the temperature through the cooling process.</p> <p>TROPICAL SNO BUILDING: Wasps and wasp nests were observed around the back entry door and a spider was observed in the restroom. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) sealing or closing openings in the outside of the building and interior walls, floors, and ceilings, 2) removing harborage such as clutter and items that are unnecessary to the operation of the facility, 3) removing all extraneous food sources by keeping facility floors and surfaces clear of food debris and residues, 4) using traps and bait stations appropriately, and 5) using professional pest control services. CORRECTED ON SITE by removing the wasps, wasp nests, and spider. Please continue to monitor for evidence of pests.</p>	COS	CF
6-501.111	<p>TROPICAL SNO BUILDING: Wasps and wasp nests were observed around the back entry door and a spider was observed in the restroom. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) sealing or closing openings in the outside of the building and interior walls, floors, and ceilings, 2) removing harborage such as clutter and items that are unnecessary to the operation of the facility, 3) removing all extraneous food sources by keeping facility floors and surfaces clear of food debris and residues, 4) using traps and bait stations appropriately, and 5) using professional pest control services. CORRECTED ON SITE by removing the wasps, wasp nests, and spider. Please continue to monitor for evidence of pests.</p>	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-305.11A	<p>PRODUCE AREA: An accumulation of dust and mold growth was observed on the fan covers on the condenser unit in the walk in cooler. Food shall be stored where it is not exposed to dust or other contamination. Please clean the fan covers.</p>	6/14/19	CF
6-501.12A	<p>An accumulation of debris and spilled produce was observed on the floor of the walk-in cooler. Physical facilities shall be kept clean. Please clean the floor, including under the pallets and shelves, as often as needed to keep them clean.</p>	6/14/19	
4-302.12A	<p>No cook's thermometer was available at the facility to monitor cooling temperatures for pre-cut melons and cole slaw. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment of food temperatures.</p>	6/13/19	
5-501.110	<p>Spilled produce scraps were observed on the ground around the dumpster. Refuse shall be stored in receptacles so it is not accessible to vermin. Please clean the produce scraps from around the dumpster. CORRECTED ON SITE by cleaning.</p>	COS	
6-501.18	<p>TROPICAL SNO BUILDING: The toilet bowl in the restroom was dirty. Plumbing fixtures shall be cleaned as often as needed to keep them clean. CORRECTED ON SITE by cleaning.</p>	COS	
3-305.12F	<p>Bottles of sno cone syrup were observed stored below sink drains. Food shall not be stored below unshielded sewer lines. CORRECTED ON SITE by moving the syrup to another location.</p>	COS	
5-205.15B	<p>A leak was observed in the water line beneath the utility sink in the kitchen. Plumbing systems shall be maintained in good repair. Please repair the leak.</p>	6/19/19	

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>Crystal Figge</i> Crystal Figge	Date: June 12, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date:



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ESTABLISHMENT NAME Crystal & Rich's Produce and Tropical Snow		ADDRESS 525 Potosi Street		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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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2-201.11 to 2-201.13	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. CORRECTED ON SITE by reviewing FDA handbook information and signing a reporting agreement form during this inspection.	COS	CF
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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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6-501.12A	TROPICAL SNO BUILDING: Residue and debris accumulations were observed on the floor along the edges of equipment. Physical facilities shall be cleaned as often as needed to prevent residue and debris accumulations. Please clean the floors, including behind and under equipment.	6/14/19	CF
4-601.11C	Sticky residue was observed around the rim of the Dip'n Dots freezer. Non-food contact surfaces shall be free of residue accumulations. Please clean the freezer.	6/14/19	
5-501.110	An accumulation of debris and food residue was observed on the ground near the rear entry to the building. Refuse shall be stored in receptacles so it is not accessible to vermin. CORRECTED ON SITE by cleaning the debris and food residue from the ground.	COS	
4-601.11C	An accumulation of debris and sticky residue was observed on the blue shelves where sno cone syrup is stored. Non-food contact surfaces shall be free of debris and residue accumulations. Please clean the shelves.	6/14/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Crystal Figge</i> Crystal Figge		Date: June 12, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)-431-1947	EPHS No. 1645
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date: