



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

TIME IN	11:04am	TIME OUT	2:46pm
DATE	6-20-19	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: Shogun Japanese Steak and Sushi	OWNER: Joon Kim, bda Kaysan, LLC	PERSON IN CHARGE: Cassie Nobles
ADDRESS: 729 Sunset Drive	ESTABLISHMENT NUMBER: 4761	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-760-1080	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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O	Hands clean and properly washed	✓		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<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"/> Q/T	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input checked="" type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance OUT = not in compliance
N/A = not applicable N/O = not observed
COS = Corrected On Site R = Repeat Item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<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					Utensils, Equipment and Vending		
<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		
		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 checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Cassie Nobles</i>	Cassie Nobles	Date: June 20, 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: 7-8-19



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

ESTABLISHMENT NAME Shogun Japanese Steak and Sushi		ADDRESS 729 Sunset Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sushi station: chest freezer,		24	Sushi rice (not marked for TPHC)		104
Cold table: amb, cooked shrimp, crab sticks, raw chicken		38, 39 39, 38	Wait station: beer cooler, salad cooler		38, 38
Shredded crab meat on ice		41	Hot hold soups		164, 172
Cream cheese sticks - no temp control		60	Kitchen: hot hold rice, shrimp on ice		157, 36
			Chcken from grill		174

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
3-501.16B	Sticks of cream cheese at the sushi station were observed without temperature control and measured at 60F. This food is a perishable, potentially hazardous food and must be held either by temperature control or by time as a public health control. According to the cook, this cheese must be softer than it would otherwise be at refrigerator temperatures. This food will be held by time as a public health control and must be marked with a discard time that is not greater than four hours from the time it is removed from the refrigerator.	6-20-19	g
3-501.19	A discard time was not present on the sushi rice in the rice warmer at the sushi station. Food held by time must be marked with a discard time that is not greater than four hours from the time it was removed from temperature control. COS by marking the rice with a time of disposition.	COS	
2-301.14	A food employee was observed not washing their hands prior to donning new single-use gloves. Employees must wash their hands prior to donning new single-use gloves. COS by discussion with the employee.	COS	
3-302.11A	Raw shell eggs were observed stored above ready to eat foods in the beer cooler in the kitchen. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please store raw animal foods below or away from ready to eat foods.	6-20-19	
7-201.11B	A bottle of OTC medicine was stored on a shelf above the prep sink at the kitchen grill area. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. Please relocate the medicine.		

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
6-501.12A	Minor food debris was observed on the floor below the sushi station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the sushi station.	7-8-19	g
4-601.11C	An accumulation of food debris was observed inside and outside the toaster oven at the sushi station. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the toaster oven.		
3-304.14	A food employee was observed wiping the sushi preparation surface repeatedly with a paper towel. Food preparation surfaces such as cutting boards and counter surfaces shall be cleaned with a cloth held between uses in an approved chemical sanitizer. Dry wiping cloths may not be reused. Please provide a chemical sanitizer and wiping cloth at the sushi station.		
4-901.11	Plastic cups were observed wet nested in the wait station. After cleaning and sanitizing, food equipment shall be air dried prior to placing in storage. Please adequately dry equipment.		
4-601.11C	An accumulation of dust and debris was observed on shelving and items on the shelving above the wait station. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.		
3-304.12	A utensil for rice was observed stored atop the rice cooker in the kitchen area. In-use utensils shall be stored on a cleaned and sanitized surface. Please store the utensil on a clean plate.		

EDUCATION PROVIDED OR COMMENTS

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Kitchen cold table: amb, raw chicken, raw shrimp		40, 41 40	Walk-in cooler: amb, raw chicken, raw shrimp		34, 38, 37
Kitchen mini cool#1 & #2e		34, 28			
Fish freezer		0			
Walk-in freezer		10			

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4-601.11A	Food debris was observed on small steel bowls on the clean equipment shelf in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean all soiled equipment.	6-20-19	eg
4-601.11A	Dirt and food debris was observed on various utensils and food equipment on shelves in the kitchen storage area. Food contact surfaces shall be clean to sight and touch. Please clean all items on the storage shelves.		
3-501.17A	A discard date was not observed on containers of broth and cooked pasta stored in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation. Please mark all potentially hazardous foods with a discard date.		
3-302.11	Containers of raw broccoli were stored below raw eggs in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please store raw animal foods below or away from ready to eat foods.		
3-302.11	Raw chicken was stored above bags of cheese and raw fish on a rolling cart in the walk-in freezer. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Store foods in this manner from top to bottom: ready to eat foods, seafood, whole muscle meats, ground meats, raw eggs and poultry.		
4-601.11A	Food debris was observed on small metal bowls stored above the three compartment sink in the ware washing room. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately cleaned.		

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5-501.116	Food debris was observed on the exterior of some of the trashcans in the kitchen area. Refuse receptacles shall be cleaned as often as necessary to prevent them from becoming an attractant for insects and other pests. Please clean the trashcans as often as necessary.	6-20-19	eg
4-601.11C	Most surfaces in the kitchen and kitchen storage area have some level of soilage due to dust or food debris including: cooler and freezer surfaces, tables, shelving, food containers, rice cookers, and cooking equipment. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces in the kitchen area.		
4-601.11C	Food debris was observed on the hibachi carts and associated scraping utensils in the kitchen storage area. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the carts and utensils daily.		
3-305.11	Water was observed dripping from the cooling unit in the walk-in cooler. Food shall be protected from sources of contamination. Please place a tray below the drip.		
6-501.14	An accumulation of dust and debris was observed on the fan covers and vent cover in the walk-in cooler. Intake and exhaust vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vents.		
4-901.11	An employee was observed drying food equipment with a cloth towel. Food equipment must be air dried. Discontinue the use of cloth towels to dry equipment.		

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5-203.14	Backflow protection was not observed on a hose connected to the water supply below the unused sink in the ware washing room. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas into the water supply. Please install a hose-bibb vacuum breaker on the hose at this connection.	7-8-19	19
7-201.11	A variety of cleaning supplies were stored on a shelf with bags of food in the back storage room. Toxic materials shall be stored so that contamination of food, equipment and single use items cannot occur. Please store the cleaning supplies away from food and food related items.	6-20-19	
7-202.12	An can of Eliminator insect spray was observed on a shelf in the back storage area. Only those insecticides approved for use in a food establishment may be present on the premises. Please remove this product from the premises.		

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