



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

TIME IN DATE 7/29/19	11:33 AM	TIME OUT 3:18 PM
		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: BOGO Sandwich Shop	OWNER: Doug Thomas	PERSON IN CHARGE: Christian Barnes	
ADDRESS: 12 South Jackson	ESTABLISHMENT NUMBER: 4732	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-454-2646	FAX: 573-454-2625	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input 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			
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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	<input type="checkbox"/> PRIVATE 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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input 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"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed	<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 <input type="checkbox"/> 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"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> OUT	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 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 checked="" 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 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.		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			IN = in compliance	OUT = not in compliance	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				N/A = not applicable	N/O = not observed	
<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				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 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		
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" 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"/>	
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present		<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"/>	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 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"/>	<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 checked="" type="checkbox"/>
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: Christian Barnes Date: July 29, 2019

Inspector: Daniel Huff Telephone No. (573)431-1947 EPHS No. 1645 Follow-up:  Yes  No  
Follow-up Date: 8/12/19



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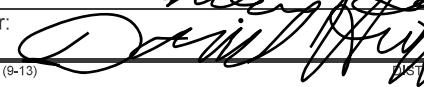
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ESTABLISHMENT NAME	ADDRESS	CITY/ZIP	
BOGO Sandwich Shop	12 South Jackson	Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Pepsi Cooler: Ambient	30	Turbo Air refrigerator: Amb, Sliced Ham, Chicken Salad	38, 28, 33
Frigidaire Freezer: Ambient	20	Prep Cooler - Bottom: Amb, Sliced Tomatoes, Cut Lettuce	38, 47, 42
		Prep Cooler - Bottom: Chicken Salad	40
		Prep Cooler Top: Sliced Tomato, Roast Beef, Sliced Turk	44, 41, 39
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>		
3-501.17A	KITCHEN  No discard dates were observed on containers of sliced meat, cheese sauce, and chicken salad in the Turbo Air refrigerator and on sliced tomatoes, cut lettuce, and chicken salad in the bottom of the prep cooler. Ready-to-eat potentially hazardous foods held cold shall be labeled with a 7-day discard date that is the date of preparation plus 6 additional days. CORRECTED ON SITE by labeling with 7-day discard dates.	COS	CB
3-501.16A	Sliced tomatoes stored in the bottom of the prep cooler were measured at 47F at approximately 12:15 PM. According to the manager, the tomatoes were sliced this morning at approximately 9:00 AM and the tomatoes were pre-chilled before slicing. Potentially hazardous foods held cold shall be held at 41F or colder. Please ensure that tomatoes are cooled rapidly to 41F after slicing. CORRECTED ON SITE by placing the tomatoes in the Frigidaire freezer for approximately 30 minutes, which dropped their temperature to 40F.	COS	
3-501.16A	A bottle of BBQ sauce labeled "Refrigerate After Opening" was observed on the dry storage shelf in the kitchen. Foods requiring refrigeration shall be held at 41F. CORRECTED ON SITE by voluntarily discarding the BBQ sauce.	COS	
4-601.11A	An accumulation of encrusted grease and food debris was observed on the hot sandwich press. Food contact surfaces shall be clean to sight and touch. According to the manager it is only used one day per week. Please wash, rinse, and sanitize the sandwich press at least every 4 hours when in use.	COS	
4-501.114A	No sanitizer solution was prepared or available in the facility upon arrival for this inspection. The manager mixed a bucket of chlorine sanitizer solution and it had a concentration of greater than 200 parts per million (ppm). Sanitizer solution shall be available for storage of wiping cloths between uses. Chlorine sanitizer solution shall be between 50 and 100 ppm. CORRECTED ON SITE by remixing the sanitizer solution.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
4-601.11C	KITCHEN  Mold was observed on the rubber door seals on the Turbo Air refrigerator and the prep cooler. Non-food contact surfaces shall be free of accumulations of residue or other contamination. CORRECTED ON SITE by cleaning the mold from the seals with bleach water.	COS	CB
4-601.11C	Debris from sliced foods was observed on the Hobart slicer housing below the attachment arm for the blade assembly. Non-food contact surfaces shall be free of debris accumulations. Please clean all surfaces of the slicer.	7/31/19	
3-305.11A	Boxes of chips were observed stored on the floor in the kitchen and dining room. Food shall be stored at least 6 inches above the floor to prevent contamination. Please elevate all stored foods at least 6 inches above the floor.	8/2/19	
4-501.11A 4-101.19	Water was pooled in the bottom of the prep cooler and paper towels were observed inside the cooler to absorb the water. Equipment shall be maintained in good repair and equipment surfaces exposed to drips and splash shall have smooth non-absorbent surfaces. Please remove the paper towels from the cooler and have it repaired so that water does not pool inside.	8/12/19	

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.

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ESTABLISHMENT NAME BOGO Sandwich Shop	ADDRESS 12 South Jackson	CITY/ZIP Farmington, 63640			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Code Reference	PRIORITY ITEMS <small>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.</small>			Correct by (date)	Initial
4-601.11A	<b>KITCHEN CONTINUED</b> Black residue was observed on the cutting board surface on the prep cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the cutting board at least once every 4 hours during operation. If the residue is not removed by regular washing, rinsing, and sanitizing then please resurface or replace the cutting board.			7/29/19	
2-301.14H	An employee was observed donning food service gloves without first washing their hands. Employees shall wash their hands prior to donning gloves for working with food. CORRECTED ON SITE by discussion with staff.			COS	
3-302.11A	<b>BACK ROOM</b> Raw chicken was observed in contact with fully cooked chicken and raw beef was stored above other fully cooked foods in the Frigidaire freezer. Raw animal derived foods shall be stored separately or below all fully cooked/ready-to-eat foods. CORRECTED ON SITE by rearranging the foods in the freezer.			COS	
3-201.11A	Meat from an unapproved and uninspected source were observed in the bottom of the Frigidaire freezer and home-canned jars of peppers and garlic were observed on the kitchen dry storage rack. According to the manager, the meat and the peppers are personal food belonging to the owner. Foods stored in a food establishment shall be obtained from an inspected and approved source. Please remove the personal meat and home-canned items from the facility.			8/2/19	
Code Reference	CORE ITEMS <small>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.</small>			Correct by (date)	Initial
5-502.11	<b>BACK ROOM</b> A collection of soiled plastic and glass food jars were observed stored below the table near the 3-vat sink in the warewashing room. According to the manager, the jars are saved for a friend of the owner to be used for storage. Refuse shall be removed from the facility at a frequency to minimize the attraction and harborage of pests. Please remove soiled food containers daily or clean them prior to storage on-site.			7/29/19	
5-502.11	Buckets containing discarded food waste were observed in the warewashing room. According to the manager the food waste is saved by the owner for composting. The owner is currently on vacation and the waste buckets have remained in the facility for several days. Refuse shall be removed from the facility as often as needed to minimize the attraction of insects. Please remove food wastes from the facility daily and clean the buckets used for food wastes.			7/29/19	
4-501.14C	One basin of the 3-vat sink contained chlorine sanitizer solution from a previous day. Warewashing equipment shall be cleaned at least every 24 hours when used. Please empty the sink at the end of each day of operation.			7/29/19	
6-501.12A	Soiled paper towels were observed on the floor at the bottom of the Frigidaire freezer. Physical facilities shall be cleaned as often as needed to keep them clean. Please discard the soiled paper towels and clean the floor where they are located. CORRECTED ON SITE.			COS	
6-301.11 6-301.12	The hand washing sink in the warewashing room is not supplied with soap and paper towels. Each hand washing sink shall be provided with soap and paper towels. Please provide soap and paper towels at the hand washing sink.			8/2/19	

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ESTABLISHMENT NAME BOGO Sandwich Shop	ADDRESS 12 South Jackson	CITY / ZIP Farmington, 63640			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Code Reference	PRIORITY ITEMS <small>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.</small>			Correct by (date)	Initial
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.			8/12/19	(B)
Code Reference	CORE ITEMS <small>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.</small>			Correct by (date)	Initial
6-202.15A	A visible gap was observed around the rear entry door and the kitchen entry door of the facility. Outer openings shall be sealed to protect against the entry of rodents and insects. Please seal the doors.			8/12/19	(B)
2-103.11	Two pet beds were observed in the kitchen area of the facility. According to the manager, no pets are brought into the facility but that the owner's children use the beds when visiting the facility. Persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits may be authorized by the person in charge if steps are taken to ensure that exposed food and other food related items shall be protected from contamination. Please do not store bedding for children in the food preparation and storage areas or warewashing area.			7/29/19	
6-501.14A	<b>EMPLOYEE RESTROOM</b> An accumulation of dust was observed on the cover for the ceiling ventilation fan. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the ventilation fan.			7/29/19	
6-501.12A	Dead insects were observed on the floor in the employee restroom. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor at a frequency necessary to keep them clean.			7/29/19	

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Follow-up Date: 8/12/19