





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

ESTABLISHMENT NAME Farmhouse Bakery		ADDRESS 118 East Liberty Street		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Bacon Egg Croissant from Oven		208	Under Counter Refrigerator - Top: Ambient, Half and Half		41, 48
Walk in cooler: Ambient, Half and Half		34, 38	Under Counter Refrigerator - Top: Almond Milk		44
Electrolux Freezer: Ambient		10	Under Counter Refrigerator - Bottom: Ambient, Water		32, 35

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
3-302.11A	A carton of raw shell eggs was observed in the walk in cooler on a shelf above ready to eat foods. Raw animal derived foods shall be stored separately from or below ready-to-eat foods. <b>CORRECTED ON SITE</b> by placing the eggs on the bottom shelf.	COS	[Handwritten Initials]
7-201.11B	Lysol antibacterial wipes were observed on the shelf by the 3-vat sink holding clean equipment. Toxic materials shall be stored where they cannot contaminate food, clean equipment, utensils, clean linens, or single use items. <b>CORRECTED ON SITE</b> by moving the wipes to a separate shelf where cleaning supplies are stored.	COS	
3-501.16A (2)	The open container of half and half stored on the top shelf in the under counter refrigerator was measured at 48 degrees Fahrenheit. Potentially hazardous foods held cold shall be maintained at 41 degrees or below. The ambient temperature and food temperature on the bottom shelf of the refrigerator were 32 and 35 degrees, respectively. Based on the temperature difference in different areas of the refrigerator it does not appear to be circulating properly. The half and half was voluntarily discarded. Please repair or replace the refrigerator so that potentially hazardous foods are reliably held at 41 degrees or lower. Until the refrigerator is repaired or replaced please store all potentially hazardous foods on the bottom shelf.	7/16/19	
3-501.17B	The open container of half and half in the under counter refrigerator was not labeled with a 7-day discard date. Ready-to-eat potentially hazardous foods held cold shall be labeled with 7-day discard date that is the date of opening plus 6 additional days. <b>CORRECTED ON SITE</b> by labeling a newly opened carton of half and half with a discard date. <b>NOTE:</b> The only hot potentially hazardous food sold at this establishment is a bacon egg and cheese croissant that is baked from frozen and held using time as a health control for no more than 4 hours.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
4-803.11	Soiled linens were observed in the mop sink. Soiled linens shall be stored in a designated clean, nonabsorbent receptacle or a washable laundry bag. <b>CORRECTED ON SITE</b> by placing the soiled linens in a pail below the mop sink.	COS	[Handwritten Initials]
4-101.19	A cloth towel was placed over the ice machine. According to the facility owner the towel was staged on the ice machine but was to be used as a floor mat when washing dishes. Equipment surfaces exposed to splash or spillage shall be smooth and non-absorbent. Please use a nonabsorbent mat on the floor instead of a towel. <b>CORRECTED ON SITE</b> by placing the towel in the pail containing soiled linens.	COS	
5-205.11A	The hand washing sink was blocked by a portable cart upon arrival for this inspection. Hand washing sinks shall be accessible at all times. <b>CORRECTED ON SITE</b> by moving the cart.	COS	
5-501.113	The lids were open on the outside dumpster used by the facility. Dumpster lids shall be kept closed. <b>CORRECTED ON SITE</b> by closing the lids. <b>NOTE:</b> According to the facility owner the service for the dumpster is managed by a neighboring business and they share its use.	COS	
5-501.114	The drain plug was missing on the outside dumpster used by the facility. Drains in refuse receptacles shall have drain plugs in place. Please request that the business managing the contract for the dumpster contact the trash service company to have the drain plug replaced.	7/17/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicated the item was either not observed or not applicable.

Person in Charge / Title: <i>Alycia Burgess</i> Alycia Burgess		Date: July 3, 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: 7-16-19