



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

TIME IN	4:55 PM	TIME OUT	8:30 PM
DATE	7/19/19	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: Papa's Fruit of the Vine		OWNER: Clayton Cox dba Papa's, LLC		PERSON IN CHARGE: Clayton Cox	
ADDRESS: 6873 Busiek Road		ESTABLISHMENT NUMBER: 4708		COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-701-0333		FAX: 573-701-0333	
P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L					
ESTABLISHMENT TYPE <input checked="" 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 checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled _____ Results <u>Pending</u>	
License No. _____					

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"/> IN <input type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Employee Health			<input checked="" 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"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" 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"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO	Hands clean and properly washed			<input checked="" 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" 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"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" 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 checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/> NO <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" 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"/> IN <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 type="checkbox"/> IN <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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food Identification			<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 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <i>Clayton Cox</i> Clayton Cox		Date: July 19, 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: 7/24/19



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ESTABLISHMENT NAME Papa's Fruit of the Vine		ADDRESS 6873 Busiek Road		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep Cooler - Bottom: Ambient		37	White Refrigerator/Freezer #1: Ambient		38-45*/18
Coca-Cola Beer Fridge: Ambient		32	White Refrigerator/Freezer #1: Lettuce, Ranch Dressing		44, 45
Wine Coolers (Wine Only): Ambient		48/60	White Refrigerator/Freezer #2: Ambient		41/5
Delfield Bar Cooler: Ambient		54	White Refrigerator/Freezer #2: Spinach Artichoke Dip		41
Keg Cooler: Ambient		38	Red Bull Cooler: Ambient		34
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
3-501.17A	KITCHEN: In the left-hand white refrigerator (#1), one bag of cut lettuce in good visual condition was not labeled with a discard date. Ready-to-eat potentially hazardous foods held cold shall be labeled with a 7-day discard date that is the date of opening plus 6 additional days. Please label all ready-to-eat potentially hazardous foods held cold with a 7-day discard date.				7/20/19 ✓
3-701.11A	In the white refrigerator #1, a bag of lettuce was spoiled and was not labeled with a discard date. Foods that are unsafe or adulterated shall be discarded. CORRECTED ON SITE by discarding the lettuce.				COS
3-501.16A (2)	The temperatures of cut lettuce and ranch dressing in the white refrigerator #1 were measured at 44 degrees and 45 degrees, respectively. The ambient temperature in the refrigerator was also initially measured at 45 degrees. Potentially hazardous foods held cold shall be maintained at 41 degrees or colder. The facility owner adjusted the temperature control to a lower setting. Within 30 minutes the ambient temperature dropped to 38 degrees. CORRECTED ON SITE.				COS
3-501.18A	A container of spinach artichoke dip was observed in refrigerator #2 with a label dated 7/6/19. Ready-to-eat potentially hazardous foods held cold shall be consumed or discarded no later than 7 days after opening or preparation. It is unclear if the date is the preparation date or the 7-day discard date. In either case, the dip is past the 7-day discard date. Please discard the spinach artichoke dip.				7/20/19
4-601.11A	Residue and debris was observed on equipment and utensils stored on shelves below the central work table in the kitchen, cabinets, and drawers throughout the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash rinse and sanitize all cookware and utensils stored in the kitchen.				7/21/19
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
4-601.11C	KITCHEN: Residue was observed in the creases of the rubber seal on the left-hand white refrigerator (#1). Non-food contact surfaces shall be free of residue accumulations. Please clean the door seals.				7/24/19 ✓
4-601.11C	Residue and debris was observed inside the freezer and in the creases of the door seals of the right-hand white refrigerator (#2). Non-food contact surfaces shall be free of residue accumulations. Please clean the freezer and the door seals.				7/24/19
4-204.112	No thermometer was observed in the freezer of the white refrigerator #1. Each mechanical refrigeration unit shall be equipped with a thermometer located in the warmest part of the unit to measure the air temperature inside the unit. Please place a thermometer in the freezer that displays the temperature reading in 2-degree Fahrenheit increments or is digital.				7/24/19
4-203.12B	The thermometer in the freezer of the white refrigerator #2 read 20 degrees Fahrenheit when the actual temperature was 5 degrees. Ambient temperature measurement devices shall be accurate within +/- 3 degrees Fahrenheit. Please replace the thermometer in the freezer.				7/24/19
4-101.19	A towel was observed in the bottom of the white refrigerator #2. Equipment surfaces exposed to splash and drips shall be smooth and non absorbent. CORRECTED ON SITE by removing the towel from the refrigerator.				COS
4-903.11A	Debris and residue was observed on shelves, cabinets, drawers, and drain racks where clean equipment and utensils are stored. Equipment, utensils, clean linens, and single use items shall be protected from contamination. Please clean the spaces throughout the kitchen where clean equipment and utensils are stored.				7/24/19
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:		Clayton Cox		Date: July 19, 2019	
Inspector:		Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 7/24/19



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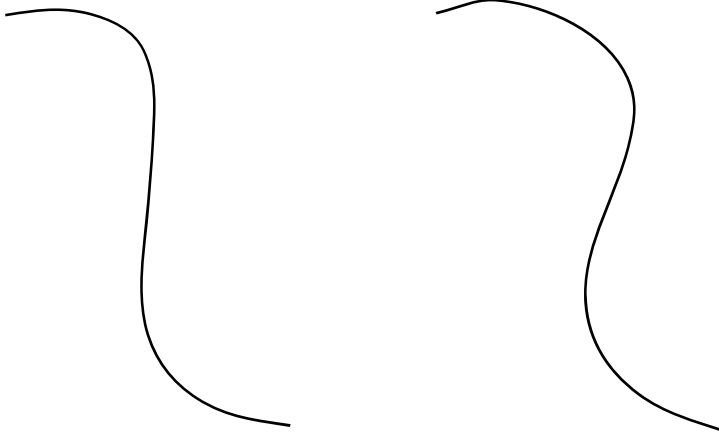
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date) Initial
6-501.111	A live spider was observed in the kitchen, mouse feces was observed in the kitchen (below on and below the dish drain racks and in the drawer below the oven) and spider webs were observed in the dining room and restrooms. 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.				7/24/29 ✓
3-501.17B	An open No. 10 can of pizza sauce was observed in the bottom of the prep cooler with no discard date. Please discard if the can has been open for 7 days or more. If the can was opened less than 7-days ago, please label the can with a 7-day discard date that is the date of opening plus 6 additional days.				7/20/19
7-202.12A (2)	Several cans of pesticide not labeled for use in a food establishment were observed in the cabinet above the mop sink. Only pesticides designated by the manufacturer as approved for use in a food establishment may be stored or used in the facility. CORRECTED ON SITE by removing the pesticide from the facility.				COS
4-601.11A	The pan inside the toaster oven and the door of the toaster oven stored on a shelf above the hand sink were soiled with dried food residue. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the pan and clean the surfaces of the toaster oven.  NOTE: The OWTS area at the facility was observed and no violations were seen. NOTE: A bacteriological water sample will be collected at this facility on a later date.				7/21/19
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
4-601.11C	Residue was observed on the dish drain racks by the 3-vat sink. Non-food contact surfaces shall be free of residue accumulations. Please clean and sanitize the dish drain racks.				7/24/19 h
4-601.11C	Dried food residue was observed in the catch pans below the pizza ovens. Non-food contact surfaces shall be free of residue accumulations. Please clean the catch pans at least daily when in use.				7/20/19
3-302.12	A jar of red liquid/sauce in the bottom of the prep cooler had no label indicating the identity of the food or a discard date. Food storage containers holding foods removed from original contains or food prepared in the facility shall be labeled with the common name of the food. Please label the food container, or discard if past discard date. BAR:				7/20/19
4-601.11C	A sticky residue was observed on the rubber door seals of both wine coolers. Please clean the door seals.				7/21/19
5-205.15B	The faucets at the 3-vat sink and the hand washing sink at the bar do not fully shut off. Plumbing systems shall be maintained in good repair. Please repair the faucets.				7/24/19
6-501.12A	Debris and residue was observed on the floor below the 3-vat sink and behind other equipment and cabinets. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor under and behind equipment in the kitchen.				7/24/19
6-501.14A	RESTROOMS: An accumulation of dust was observed on the ceiling vent fan covers in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. CORRECTED ON SITE by cleaning the dust from the vents.				COS
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title:		Clayton Cox		Date: July 19, 2019	
Inspector:	Daniel Huff	Telephone No. (573)-431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 7/24/19	



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4-601.11A	BAR: Black residue and mold were observed inside the ice maker at the bar. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and wash, rinse, and sanitize the inside surfaces of the machine.				7/20/19
3-501.16A	The Delfield refrigerator in the bar measured at an ambient temperature of 54 degrees Fahrenheit. Opened commercially prepared fruit juices were stored in this cooler. Potentially hazardous foods held cold shall be maintained at 41 degrees or less. All open containers of juice were voluntarily discarded. Do not place any potentially hazardous foods in this cooler until it has been repaired to maintain food temperatures at 41 degrees or less.				7/24/19
4-501.114A	The chlorine concentration in the sanitizer tub of the 3-vat sink and in the bucket of sanitizer solution was measured at approximately 200 parts per million (ppm). Chlorine sanitizer solution for food contact surfaces shall be mixed to a concentration between 50 and 100 ppm. Please dilute the sanitizer solution so it is between 50 and 100 ppm.				7/19/19
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.				Follow Up
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
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Clayton Cox Date: July 19, 2019					
Inspector:	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 7/24/19