



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

TIME IN	12:07 PM	TIME OUT	4:15 PM
DATE	7/18/19	PAGE	1 of 6

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: Spokes Pub and Grill	OWNER: Crown Diversified	PERSON IN CHARGE: Chris Spence
ADDRESS: 1627 West Columbia Street	ESTABLISHMENT NUMBER: 1559	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-6220	FAX: 573-756-0159
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 <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		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		
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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> OUT N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>				Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
		Food Identification			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <i>Chris Spence</i>	Chris Spence	Date: July 18, 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: 8/6/19



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

ESTABLISHMENT NAME Spokes Pub and Grill		ADDRESS 1627 West Columbia Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot Logix Cabinet: Ambient, Beer Cheese		168, 100-168*	Fry Prep Cooler - Top: Cut Tomatoes, Cheese, Chicken		40, 39, 41
Hot Hold: Gravy, Chili, Mashed Potatoes		160, 159, 151	Fry Prep cooler Bottom: Amb, Cube Steak		45, 45
Pulled Pork from Grill		171	Fry Prep cooler Bottom: Chicken Wings, Cooked Meatloaf		46, 44-53*
French Dip Sandwich on Plate after Prep		154	GE Upright Freezer: Ambient		30
Pork Belly from Grill		184	Walk-In Freezer: Ambient		12

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			
4-202.11A	Three rubber spatulas were cracked and torn on their edges and several plastic containers on a clean equipment rack were cracked, melted, or had spalled surfaces. Multi-use food contact surfaces shall be smooth and cleanable and be free of cracks, tears, or other imperfections that preclude effective cleaning and sanitizing. CORRECTED ON SITE by discarding the damaged spatulas and containers.	COS	CS
4-601.11A	Dried food residue was observed on the blade of the table mounted can opener and on the surfaces of the Black & Decker hand mixer. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by cleaning and sanitizing the can opener and the mixer.	COS	↑
7-201.11B	A bottle of liquid dish detergent was sitting on a ledge behind a food prep sink in the prep room. Toxic materials shall be stored where they cannot contaminate food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by moving the dish detergent to the warewashing room.	COS	
4-501.114A	Cloth rags were stored in a bucket of soapy water that showed no chlorine when tested with a chlorine sanitizer test strip. Chlorine sanitizer solution shall have a chlorine concentration between 50 and 100 parts per million (ppm). According to staff, the facility had run out of bleach for sanitizer solution and just had more bleach delivered earlier in the day. CORRECTED ON SITE by re-mixing the solution with bleach to achieve a chlorine concentration between 50 and 100 ppm. Please ensure that chemical sanitizer solution is available in the facility at all times.	COS	
3-403.11A	A container of beer cheese was observed in the Hot Logix heated cabinet for hot holding. The temperature of the cheese was 100F. Potentially hazardous foods that are reheated for hot holding shall be rapidly heated to 165F then held at 135F or higher. According to staff, the container of beer cheese was taken directly from a cooler and placed in the heated cabinet. CORRECTED ON SITE by placing the cheese on the stovetop and heating it to 168F.	COS	

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3-501.13	PREP AREA: Ground beef was observed thawing in the prep sink in tubs of water with packages of meat above the surface of the water and no water running over the packages. Potentially hazardous food shall be thawed: A) Under refrigeration that maintains the food temperature at 41F or less; B) Completely submerged under running water that has a temperature of 70F or less, and for a period of time that does not allow thawed portions of raw animal derived food to rise above 41F for more than 4 hours including the time required for preparation for cooking; or C) Thawed in a microwave oven and immediately transferred to conventional cooking methods. CORRECTED ON SITE by removing some of the packages to a cooler and running cool water over the remaining submerged packages.	COS	US
6-501.12A	Dust was observed on the ceiling and ceiling vents in the prep area leading into the warewashing area. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the dust from the ceiling and vents.	8/6/19	
6-501.11	A hole was observed in the ceiling in the prep room near where a fan is attached to the ceiling. Physical facilities shall be maintained in good repair. Please repair the hole.	8/6/19	
4-101.19	WAREWASHING AREA: Cloth towels were observed on the drainboard and on top of the warewashing machine. Equipment surfaces exposed to splash, spillage or other soiling shall be smooth and nonabsorbent. CORRECTED ON SITE by removing the towels to soiled the soiled linen container.	COS	

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.
 This inspection was completed on 7/18/29 from 12:07 to 4:15 PM. The exit meeting was conducted on 7/23/19 from 1:15 to 1:55 PM.

Person in Charge /Title: <i>Chris Spence</i>		Chris Spence		Date: July 18, 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: 8/6/19



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

ESTABLISHMENT NAME Spokes Pub and Grill		ADDRESS 1627 West Columbia Street	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Walk-In cooler: Ambient, Cole Slaw		38, 42	Grill Prep Cooler - Top: Sliced Turkey, Sliced Ham
Walk-In cooler: Sour Cream, Sliced Tomato		41, 40	Grill Prep Cooler - Top: Sliced Tomatoes, Bison Pastrami
Beer Keg Walk-In Cooler: Ambient		40	Grill Prep Cooler - Bottom: Amb, Raw Catfish, Raw Pork
Wait Station True Refrig: Ambient, Milk		40, 32	Grill Prep Cooler - Bottom: Raw Chicken, Cole Slaw
			Grill Prep Cooler - Bottom: Raw Ground Bison
			45

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2-401.11	Employee beverages with and without lids were observed at several locations on the kitchen and the prep room above food handling areas and surfaces. Employees shall eat and drink only in designated areas where contamination of exposed food, clean equipment, utensils, linens, and single use items cannot occur. Also, employee beverages shall have a lid and straw to prevent contamination of the employees hands while consuming a beverage. CORRECTED ON SITE by voluntarily discarding beverages without lids and moving others to the table in the break area.	COS	CS
3-501.16A (2)	Several foods located in the fry prep cooler, the grill prep cooler, and the salad prep cooler were measured at temperatures above 41F (Cube steak 45; Meat Loaf 46; Chicken Wings 53 (contained used through lunch service) and 44 (container not used during lunch service); Raw Chicken 46; Cole Slaw 47, Ground Bison 45; Sliced Turkey 59; Sliced Ham 52-57; Bison Pastrami 52, Lettuce 50). Potentially hazardous foods shall be maintained with an internal temperature of 41F or lower. Based on the items that exceeded 41F, it appears that those used frequently during lunch service were the items with rising temperatures. All of the items listed above were moved to the walk-in cooler to lower their temperatures. Please adjust or repair the coolers to a colder setting so they reliably hold foods at or below 41F. Also, it is recommended to bring smaller amounts of potentially hazardous foods to the prep coolers for service during busier periods to avoid overheating cold foods.	7/23/19	
3-501.17 A and B	Containers of boiled eggs, sliced tomatoes, and pre-cooked meatloaf were observed without discard date labels. Ready-to-eat potentially hazardous foods held cold shall be labeled with a 7-day discard date that is the date of opening or preparation plus 6 additional days. Please label all ready-to-eat potentially hazardous foods with a 7-day discard date when they are prepared or opened.	7/23/19	

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4-501.14B	WAREWASHING AREA CONTINUED: An accumulation of residue was observed on the pre-rinse spray nozzle and the outside of the warewashing machine. Warewashing equipment shall be cleaned at least every 24 hours when in use. CORRECTED ON SITE by cleaning.	COS	CS
6-201.11	Several broken tiles were observed on the floor in the warewashing area and on the cook line. Floors shall be constructed and maintained so they are smooth and easily cleanable. Please repair the broken tiles.	8/6/19	
6-501.11	KITCHEN/COOK LINE: Peeling paint was observed on the ceiling on the cook line. Physical facilities shall be maintained in good repair. Please repair the ceiling where the pain is peeling.	8/6/19	
3-304.12B	DRY STORAGE ROOM: The handle of the in-use scoop in the bulk sugar container was in contact with the sugar. In-use scoops shall be stored with their handles above the surface of the food, or on a clean sanitized surface. CORRECTED ON SITE by placing the handle of the scoop above the surface of the sugar.	COS	
3-305.11A	WALK-IN COOLER: Mold and residue was observed on the racks and condenser fan covers in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the racks and fan covers to eliminate the mold growth.	7/30/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Chris Spence	Date:	July 18, 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:	8/6/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sliding Door Beer Cooler #1: Ambient		33	Salad Prep Cooler - Top: Blue Cheeze Dressing		45
Sliding Door Beer Cooler #2: Ambient		35	Salad Prep Cooler - Bottom: Ambient, Lettuce		43, 50
Frigidaire Mini Fridge: Ambient		40	Red Bull Refrigerator: Ambient		35
Beer Mug Freezer #1: Ambient		22	True Under Counter Bar Refrigerator (No PHFs): Ambient		47
Beer Mug Freezer #2: Ambient		25			

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5-202.13	MECHANICAL ROOM: The end of the water softener discharge line is positioned within approximately 1/2 inch from the flood level rim of the receiving floor drain. An air gap between the water softener discharge line shall be at least twice the diameter of the pipe, or 1 inch, whichever is greater. Please increase the air gap at the end of the discharge line.	7/26/19	CS
5-203.14B	WAIT STATION: No backflow prevention devices were observed on the Curtis tea maker and the Bunn coffee maker. A plumbing system shall be equipped with a backflow prevention device at each point of use to preclude the backflow of solid, liquid, or gas contamination. Please install (or locate) backflow prevention devices for these machines. Backflow prevention devices shall be approved by the American Association of Sanitary Engineers (ASSE).	8/6/19	
4-601.11A	BAR: Residue was observed on both of the hand held soda dispensing nozzles at the bar. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the nozzles (the removable portion and the non-removable portion) at least daily.	7/23/19	
3-101.11	A bottle of Wild Turkey whiskey at the bar contained a dead fruit fly. Food, including liquor shall be unadulterated. CORRECTED ON SITE by voluntarily discarding the liquor. Please cover bottles with pour spouts to prevent pest entry.	COS	

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6-501.12A	WALK-IN FREEZER: Debris was observed on the floor in the walk-in freezer. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor.	7/26/19	
3-305.11A	Boxes of food were observed on the floor in the walk-in freezer. Food shall be stored at least 6 inches above the floor to prevent contamination. Please elevate all containers of food in the freezer.	7/23/19	
4-203.12B	The thermometer on the walk-in freezer read 5F when the actual temperature was 12F. Thermometers used to measure the ambient temperature in refrigeration units shall be accurate within +/- 3F. Please place an accurate thermometer in the walk-in freezer.	8/6/19	
6-501.12A	GREASE RECOVERY TANK AREA: Debris and residue was observed on the floor by the back door near the grease recovery tanks. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor.	7/30/19	
6-501.16	MECHANICAL ROOM: Mops were observed leaning on the wall above the mop sink and they were dripping onto the faucet assembly. Mops shall be placed in a position that allows them to dry without soiling walls, equipment, or supplies. Please devise a method of drying mops that does not drip on the walls and the faucet.	8/6/19	
6-501.18	The mop sink is dirty. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the mop sink.	7/24/19	
6-501.12A	The floor in the mechanical room is dirty. Physical facilities shall be kept clean. Please clean the floor.	7/30/19	

EDUCATION PROVIDED OR COMMENTS

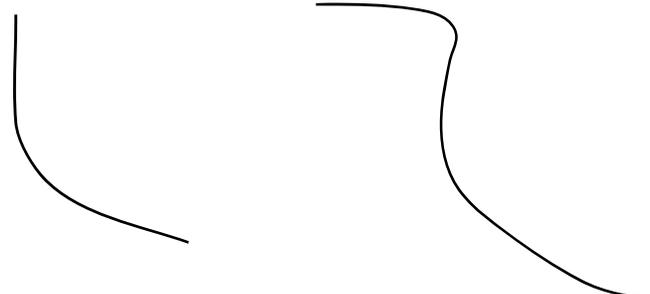
Person in Charge /Title: <i>Chris Spence</i>		Chris Spence	Date: July 18, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 8/6/19	



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6-501.111	<p>BAR: Dead roaches and roach debris was observed in a cabinet below the cash register at the bar. 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. NOTE: According to the manager, the facility is treated monthly by a professional pest control service.</p> 	7/26/19	CS
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5-501.113B	<p>DUMPSTER ENCLOSURE: The lids on the dumpster were open and broken. When closed, the broken lid leaves a large opening. Outdoor dumpsters shall have tight fitting lids and the lids shall be kept closed. Please contact your trash service provider to have them repair or replace the dumpster.</p>	8/6/19	CS
5-501.111	<p>Liquid was observed leaking out of the bottom rear seam of the dumpster. Refuse receptacles shall be maintained in good repair. Please contact your trash service provider to have them repair or replace the dumpster.</p>	8/6/19	
5-501.110	<p>Refuse and debris was observed on the ground inside the dumpster enclosure. Refuse shall be stored so it is not accessible to insects and rodents. Please clean the dumpster enclosure.</p>	7/26/19	
3-305.11A	<p>BEER KEG COOLER: Mold growth was observed on the shelves, equipment, and the condenser fan cover in the beer keg walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the surfaces inside the cooler.</p>	8/6/19	
4-601.11C	<p>WAIT STATION: Debris and mold were observed in the bottom door seals of the salad prep cooler and on the door seal and kickplate on the True refrigerator. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean and sanitize the door seals.</p>	7/26/19	
4-601.11C	<p>Mold was observed on the housing behind the dispensing nozzles on the soda fountain. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean and sanitize the housing around the dispensing nozzles on the soda fountain.</p>	7/23/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Chris Spence</i> Chris Spence		Date: July 18, 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: 8/6/19



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ESTABLISHMENT NAME Spokes Pub and Grill	ADDRESS 1627 West Columbia Street	CITY / ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

5-205.15B	BAR AREA: The drain below the beer taps on the hotel side of the bar is leaking into the cabinet below it. Plumbing fixtures shall be maintained in good repair. Please repair the leak.	8/6/19	CJ
4-601.11C	Mold and residue was observed on the door seals of both sliding door beer coolers, the Frigidaire mini fridge, and the True under counter refrigerator. Non-food contact surfaces shall be free of residue and debris accumulation. CORRECTED ON SITE by cleaning.	COS	
6-501.12A	Sticky residue was observed on the floor below the Frigidaire refrigerator. Physical facilities shall be kept clean. CORRECTED ON SITE.	COS	
4-601.11C	Broken glass and debris was observed in the bottom of both beer mug freezers, presenting a potential for contamination of glassware. Please clean the bottoms of the freezers.	7/26/19	
6-501.12A	Debris and residue was observed on the floor below the 3-vat bar sink. Physical facilities shall be kept clean. Please clean below the sink.	7/26/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Chris Spence</i>	Chris Spence	Date: July 18, 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: 8/6/19