



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

TIME IN	11:35 am	TIME OUT	1:50 pm
DATE	August 29, 2019	PAGE	1 of 3

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: 102 Taphouse	OWNER: Brian Hurst	PERSON IN CHARGE: Brian Hurst
ADDRESS: 102 West Columbia Street	ESTABLISHMENT NUMBER: 4855	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: 573.852.9813	FAX:
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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		
<b>Employee Health</b>				<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<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 cooling time and temperatures		
<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 hot holding temperatures		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input 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"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>			
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>				<b>Chemical</b>			
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input 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"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<b>Conformance with Approved Procedures</b>			
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				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 checked="" type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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		
<b>Food Temperature Control</b>					<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			<b>Utensils, Equipment and Vending</b>				
<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		
<b>Food Identification</b>					<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		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Brian Hurst	Date:	August 29, 2019
Inspector:	<i>Rose Mier</i> Rose Mier	Telephone No.:	(573)431-1947
		EPHS No.:	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	9/11/2019



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME 102 Taphouse		ADDRESS 102 West Columbia Street		CITY /ZIP Farmington 63640		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Walk-in cooler: ambient, cooling cauliflower		41, 39	Salad prep cooler, top: lettuce, tomatoes		44, 44	
			Salad prep cooler, top: tomatoes 40, blue cheese		40, 41	
			Salad prep cooler, bottom: ambient, toasted ravioli		40, 41	
			Pizza prep cooler, top: roast beef, tomatoes		41, 41	
			Pizza prep cooler, bottom: ambient, chicken		40, 41	
Code Reference	<b>PRIORITY ITEMS</b> 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
4-601.11A	KITCHEN A can opener was stored in a holder that held non-sanitized items. Also, debris was observed on the can opener. Food contact surfaces shall be cleaned and sanitized after use, and stored to prevent contamination. Please wash, rinse, sanitize can opener and store in an area with other sanitized equipment.				8/29/19	BH
4-601.11A	Frying pans, stored on the bottom wire rack shelf, were observed dirty from falling debris. Food contact surfaces shall be clean to sight and touch, and shall be stored to prevent contamination. Please wash, rinse, sanitize all equipment on this rack and either cover or store where they cannot be contaminated.				8/29/19	↓
3-302.11A	Fully cooked meats in zip-lock bags were stored on top of and with raw pork. Food shall be protected from cross contamination by storing raw meat products separately from or below all other foods. Please rearrange food to prevent cross-contamination. COS by arranging cooked foods separately from raw meats.				COS	
3-501.17A	Several containers of fully-cooked foods, stored in the walk-in cooler, lacked disposal dates. Potentially hazardous, fully cooked foods shall be labeled with a 7-day discard date, which is the day of preparation or opening plus six days. Please label all such foods with a correct discard date.				8/29/19	
4-601.11A	Sticker residue was observed on the bottoms of the porcelain oval bowls. Please remove all stickers and residue from all equipment and utensils and wash, rinse, sanitize.				8/29/19	
4-601.11A	Food debris observed on a clean tong and on a spoon, hanging on the clean equipment rack by the dish machine. Please inspect equipment and utensils after cleaning before storing. COS by moving to sink.				COS	
4-101.11A	Trash cans were used to store flour. Equipment used for food-contact shall be safe and not allow the migration of deleterious substances to food. Please line containers with food-grade plastic bags or replace with food-grade containers.				8/31/19	
Code Reference	<b>CORE ITEMS</b> 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)	
6-501.110B	KITCHEN Employee backpacks and drink were stored on the same shelf and above facility items (onions, single-use items). Employee personal items shall be stored in a designated location where food, clean linens, clean equipment and utensils, and single-use items cannot be contaminated. Please designate a storage location.				8/29/19	BH
4-903.11A	Clean aprons were stored intermingled with a dirty tool holder, notebooks, and papers on the mobile rack by the window. Clean linens shall be protected from contamination while in storage. Please store food and food-related items separately from all non-clean and non-sanitized items.				8/29/19	↓
6-202.15A	Upon arrival, the outside entry door into the kitchen was propped open, and the door self-closure was dismantled. Outside entries shall be self-closing and sealed. Please keep door closed. If needed for ventilation, then a screened door can be installed. The screened door shall be self-closing and sealed.				8/29/19	
4-101.17A	Wood slabs, with bark attached, were used to serve desserts. Wood and wood wicker may not be used as a food-contact surface, except hard maple or equivalently hard, close grained wood may be used for cutting boards, cutting blocks, bakers' tables, rolling pins, doughnut dowels, salad bowls, and chopsticks. Also, food-contact surfaces shall be smooth to allow effective cleaning and sanitizing. According to the owner, these slabs are food-safe. Please provide documentation.				8/31/19	
4-202.11A						
3-304.14A, D	Cooks were observed using dry, cloth towels for wiping and touching hot surfaces. One towel was observed touching food on a plate, and staff used the towels for wiping hands as well as spills. The towels were soiled. Dry wiping cloths may be used for: (a) wiping food spills from tableware and carry-out containers that occur as food is being served; they shall be maintained dry and used for no other purpose. (b) dry wiping cloths shall be free of food debris and visible soil.				8/29/19	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: <i>Brian Hurst</i> Brian Hurst				Date: August 29, 2019		
Inspector: <i>Rose Mier</i> Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 9/11/2019	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Coca Cola cooler, bar, ambient		38
			Beer chest cooler, ambient		40
			Small cooler, bar, ambient		38

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
4-601.11A	KITCHEN, continued When questioned, the owner stated the meat/cheese slicer was used disassembled and cleaned after use. Food debris was observed on the back of the blade. Please disassemble and thoroughly clean all parts of the slicer a minimum of every four hours while in continual use, or after each use if not in continual use.	8/29/19	BH
4-601.11A	BAR/DINING ROOM Debris observed on the high chair and booster seats. This equipment is considered food-contact so must be washed, rinsed, sanitized after each use. Please clean and sanitize all parts after use.	8/29/19	↓
7-102.11	A bucket labeled "sanitizer" appeared to contain soapy water. No sanitizer was detected. Containers holding chemicals shall be correctly labeled with the contents. Please use the sanitizer buckets only for sanitizer. Use a container labeled detergent for soapy water.	8/29/19	
7-201.11B	A container of detergent and sanitizer pellets were stored on the drainboard of the 3-vat sink. Chemicals shall be stored separately from or below clean equipment.	8/29/19	

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, Continued The bulk flour container, stored at the side of the pizza prep cooler, was dirty. Please wash, rinse, and sanitize lid and outside surfaces at a frequency to prevent debris accumulation.	8/29/19	BH
3-302.15A	DINING ROOM/BAR According to bartender, fruit is not washed prior to cutting. Produce shall be washed prior to cutting, peeling, cooking, or serving whole. Please wash fruit well to remove chemicals and soils prior to cutting to prevent contaminating inside of fruit with debris/chemicals on the peels, and to prevent contamination of gloved hands. Wash fruit is running cold water before gloving up for cutting fruit.	8/29/19	↓
4-101.19	Clean glasses were stored on a cloth towel inside the beer chest cooler. Clean equipment may not be stored on absorbent materials. Please remove cloth from cooler.	8/29/19	
3-502.12E 4-903.12A	Packets of food and single-use items were stored in the furnace room. Food, clean linens, clean equipment and utensils, and single-use items may not be stored in mechanical rooms. Please store food and food-related items where they are protected from contamination.	8/31/19	

EDUCATION PROVIDED OR COMMENTS

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Inspector:  Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 9/11/2019