



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

ESTABLISHMENT NAME Factory Diner #2		ADDRESS 814 Market St.	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Edesa Freezer: Ambient		8	True Refrigerator: Amb, Sausage Patties, Eggs in tubs
Electrolux Refrigerator: Ambient		35	True Refrig: Raw Shell Eggs - Front Stack, Rear Stacks
Crosley Freezer: Ambient		8	True Refrig: Sliced Turkey, Sliced Ham, Cut Tomatoes
			True Refrig: Sliced Tomatoes, Raw Bacon
			46, 50, 50
			46, 50

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.		
3-501.16A (2)	KITCHEN: All foods measured in the True Refrigerator were above 41F (temperatures ranged from 44F to 54F, see above). Potentially hazardous foods held cold shall be maintained at 41F or below. With the exception of two stacks of raw eggs in the rear of the refrigerator (measured at 44-45F), potentially hazardous foods from the refrigerator were voluntarily discarded. Please repair the refrigerator so it holds food at or below 41F. NOTE: The manager contacted the owner and he reported that a repairman would be on site today (8/8/19) to repair the refrigerator. Do not use the refrigerator for potentially hazardous foods until it is repaired.	8/9/19	TR
3-302.11A	Packages of uncooked Philly steak meat and uncooked pork loin fritters were stored in contact with packages of ready-to-eat biscuits in the Edesa freezer. The items were also stored on the bottom shelf of the freezer where bags of ice were also stored. Raw/uncooked animal derived foods shall be stored separately or below fully cooked/ready-to-eat foods. Please rearrange the items to separate the uncooked animal derived foods from other foods to prevent cross contamination. CORRECTED ON SITE.	COS	
3-302.11A	Raw burger patties were observed stored above hash browns in the Electrolux refrigerator. CORRECTED ON SITE by placing the burgers below the hash browns.	COS	
7-201.11	A can of aerosol air freshener was observed on top of the Electrolux refrigerator. Toxic materials shall be stored where they cannot contaminate food, equipment, utensils, single service items, and clean linens. CORRECTED ON SITE by removing the air freshener from the kitchen.	COS	
4-501.114 A	The chlorine concentration in the bucket of sanitizer solution in the kitchen was greater than 200 parts per million (ppm). Chlorine sanitizers for food contact surfaces shall be prepared within the concentration range of 50-100 ppm. Please use chlorine sanitizer test strips to ensure that sanitizer is prepared at safe and effective concentrations. CORRECTED ON SITE by remixing to a concentration of 100 ppm.	COS	

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4-903.11A	KITCHEN: Food debris was observed in the bottom of the blue buckets used to store utensils on the bottom shelf of the table against the wall at the end of the cook line. Equipment shall be stored so they are not exposed to contamination. CORRECTED ON SITE by cleaning the storage buckets.	COS	TR
4-601.11A	Food debris and residue was observed on the shelves of the tables next to the 2-door prep cooler and against the wall at the end of the cook line. Non-food contact surfaces shall be free of debris and residue. Please clean the shelves.	8/11/19	
4-601.11A	Sticky residue was observed on the outside, the door, and the door seals of the Electrolux refrigerator. Non-food contact surfaces shall be free of residue accumulations.	8/11/19	
4-302.12A	No cooks thermometer was available in the kitchen. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. Please provide a cooks thermometer in the kitchen. CORRECTED ON SITE on 8/9/19.	COS	
4-302.14	Test strips were available in the kitchen but no colorimetric comparison sheet was available to verify chlorine sanitizer concentration. A test kit shall be available to accurately measure the concentration of chemical sanitizers solutions. Please obtain test strips with a colorimetric comparison sheet on the container.	8/15/19	
4-204.112	No thermometer was observed in the Crosley freezer. 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.	8/11/19	
4-601.11C	Food debris was observed in the creases of the door seal of the Crosley freezer. Please clean the seal.	8/11/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection indicates the item was either not observed or not applicable.
 This inspection was completed on 8/8/19 from 10:39AM to 3:01PM. The exit meeting with the manager occurred on 8/9/19 from 8:00-8:30AM

Person in Charge / Title: 		Timothy Raymond	Date: August 8, 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: 8/22/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Grill: Burger, Suasage Patty, Chicken Breast		196, 172, 178	3-door prep cooler - top: Cooked sausage, diced ham	
Stove top: Scrambled Eggs		166	3-door prep cooler - top: Cut tomato, pooled eggs	
Hot Hold: Sausage Gravy		149	3-door prep cooler bottom: Amb, raw chicken, raw burger	
			3-door prep cooler bottom: cut sausage, sausage links	

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4-601.11A	<p>KITCHEN: An accumulation of grease and dust was observed inside the hood above the cooking equipment. Grease droplets were forming in several areas. The hood is considered a food contact surface because it is located directly above food preparation activities. Food contact surfaces shall be clean to sight and touch. Please routinely clean the grease droplets from the hood and have the hood professionally cleaned. NOTE: The kitchen manager reported that a hood cleaner is scheduled to clean the hood this month.</p>	8/22/19	TR
3-101.11	<p>A jar of expired tarter sauce and a jar of thousand island dressing labeled "use by August 9, 2019" were observed on a shelf at the end of the cook line. Food shall be safe. The tarter sauce was voluntarily discarded and the manager said that he would discard the thousand island dressing if not used by the close of business tomorrow (8/9/19). CORRECTED ON SITE 8/9/19.</p>	COS	
4-601.11A	<p>Several skillets were observed with heavy accumulations of grease and food debris/residue on them. Food contact surfaces shall be clean to sight and touch. According to the kitchen manager, the skillets are not regularly used but are kept for backup. Please clean the food debris/residue and grease encrustations from the skillets if they are kept for use in the facility.</p>	8/15/19	
2-401.11B	<p>Employee beverages were observed sitting on a table above a shelf where clean equipment is stored. Employee beverages shall be stored in a location where they cannot contaminate food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by placing the beverages on an empty crate beside the table.</p>	COS	
2-301.14H	<p>An employee was observed donning single-use food service gloves without first washing hands. Hands shall be washed before donning gloves for working with food. CORRECTED ON SITE by discussion with the kitchen manager.</p>	COS	

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6-501.14A	<p>KITCHEN: Dust was observed in several of the ceiling HVAC vents in the kitchen. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.</p>	8/15/19	TR
6-501.14A	<p>A heavy accumulation of grease and residue was observed on the the blower sitting on crates by the fryer. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the blower. CORRECTED ON SITE by removing from facility.</p>	COS	
6-501.12A	<p>An accumulation of food debris was observed on the floor below the cook line equipment. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the facility with special attention to the areas below cooking equipment.</p>	8/15/19	
6-501.12A	<p>An accumulation of grease and residue was observed on the crates that the blower sits on at the end of the cook line. Please clean the crates. CORRECTED ON SITE by removing from facility.</p>	COS	
4-501.11B	<p>The rubber door seals on the electrolux refrigerator and the True refrigerator in the kitchen are broken and torn. Equipment shall be maintained in good repair. Please replace the door seals.</p>	8/22/19	
3-304.14B	<p>Wiping cloths were observed at various locations in the kitchen at several times during this inspection. Wiping cloths used for wiping counter tops or other equipment surfaces shall be held in a chemical sanitizer solution between uses. CORRECTED ON SITE by discussion with the manager and placing wiping clothes in a bucket of chlorine sanitizer solution.</p>	COS	
3-305.11A	<p>Pooled water was observed in the bottom of both prep coolers on the cook line. Food shall be stored where it is not exposed to contamination. Please determine the source of the pooled water and make necessary adjustments or repairs to prevent the accumulation of water in the bottom of the cooler. COS</p>	COS	

EDUCATION PROVIDED OR COMMENTS

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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:	8/22/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Pie Cooler: Ambient		38-45	2-door prep cooler top: sausage, gyro meat, sliced tomato
			2 door prep cooler bottom: amb, cooked chicken, sausage
			2 door prep cooler bottom: gyro meat
			Wait Station Bev Air Cooler: Amb, Milk, Cranberry Juice

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3-501.16A (2)	KITCHEN: All foods measured in the 2-door prep cooler were above 41F (temperatures ranged from 49F to 62F, see above). Potentially hazardous foods held cold shall be maintained at 41F or below. Potentially hazardous foods from the cooler were voluntarily discarded. Please have the cooler repaired so it holds food at or below 41F. NOTE: The manager contacted the owner and he reported that a repairman would be on site today (8/8/19) to repair the refrigerator. Do not use the cooler for potentially hazardous foods until it is repaired.	8/9/19	TZ
3-501.16A (2)	WAIT STATION: Milk and fruit juice in the Bev Air cooler were measured at 45F. Potentially hazardous foods shall be held at 41F or lower. The ambient temperature fluctuated between 41 and 45F during this inspection. The cooler was set to the coldest setting during this inspection. Please have the refrigerator inspected by a refrigeration specialist and have repairs made as necessary so the cooler reliably holds foods at 41F or colder.	8/9/19	
3-501.16A (2)	The ambient temperature measured inside the pie cooler was 45F on the top shelf and 38F on the bottom shelf. Some of the items in the cooler including cheesecake and cream pies are potentially hazardous foods. Please adjust or repair the cooler so it reliably holds pies at 41F or lower. Until the cooler is capable of maintaining a temperature of 41F or lower throughout, please store pies containing dairy on the lower shelf and fruit pies on the top shelf.	8/9/19	
4-601.11A	Mold was observed on the deflector inside the ice machine. Foods 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.	8/9/19	

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4-501.14C	WAREWASHING AREA: Residue was observed on the backsplash of the 3-vat sink, the pre-rinse spray nozzle, and the outer surfaces of the mechanical warewashing machine. Warewashing equipment shall be cleaned at least every 24 hours when in use.	8/9/19	R
4-402.11A (3)	The 3-vat sink is not sealed to the wall it is mounted on. Equipment shall be sealed to adjoining equipment or walls if the equipment is exposed to spillage or seepage.	8/22/19	
4-903.11A	OUTSIDE STORAGE SHED: Boxes of single use cups and containers were observed stored on the floor in the outside storage shed. Single use items shall be stored at least 6 inches above the floor. Please place the boxes of single use items on shelves or crates to elevate them off the floor. CORRECTED ON SITE.	COS	
6-202.15A	A gap of approximately 1/2 inch was observed at the bottom of the door to the outside storage shed and on the side of the door below the latch. Outer openings to the facility including storage sheds shall be sealed to prevent the entry of rodents and insects. Please seal around the door.	8/22/19	
4-601.11C	WAIT STATION: Food residue and mold were observed on the rubber door seals of the Bev Air cooler and the slides of the pie cooler. Non-food contact surfaces shall be free of residue accumulations. Please clean and sanitize the door seals and slides.	8/11/19	
4-501.11B	The rubber door seals on the Bev Air cooler are torn and broken. Equipment shall be maintained in good repair. Please replace the door seals.	8/22/19	

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7-201.11	WAIT STATION: A bottle of Windex was stored on a shelf with a container of clean utensils. Toxic materials shall be stored where they cannot contaminated food, clean equipment, utensils, single use items, and clean linens. CORRECTED ON SITE by moving the Windex to a separate location.	COS	TR
4-601.11A 4-903.11A	Food debris was observed on utensils stored in a cabinet drawer. Debris was also observed in the bottom of the drawer. Food contact surfaces shall be clean to sight and touch and clean equipment shall be stored where it is not exposed to contamination. CORRECTED ON SITE by washing, rinsing, and sanitizing the utensils from the drawer and cleaning the inside of the drawer.	COS	
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.	8/22/19	
6-501.111	DRY STORAGE: Dead flies and mouse feces observed on the floor in the dry storage room. The presence of insects rodents 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 kitchen manager, a professional pest control service treats the facility. CORRECTED ON SITE.	COS	

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4-903.11A	WAIT STATION: A box of coffee filters and the ice bucket was observed sitting on the floor. Clean equipment and single use items shall be stored at least 6 inches above the floor. CORRECTED ON SITE by washing, rinsing, and sanitizing the ice bucket and moving the box of coffee filters to a location off of the floor.	COS	TR
4-903.11A	An employee purse was observed sitting on a box of coffee filters. Single use items shall be stored so they are protected from sources of contamination. CORRECTED ON SITE by moving the purse and discarding coffee filters that were in contact with the purse.	COS	
6-501.12A	A significant accumulation of refuse, cups, and utensils as well as other debris and residue was observed on the floor below equipment against the wall in the wait station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean beneath the equipment.	8/11/19	
3-305.11A	DRY STORAGE: Boxes of tea bags were observed on the floor in the dry storage room. Food shall be stored at least 6 inches above the floor to prevent contamination. Please move the tea bags off of the floor to an elevated location. CORRECTED ON SITE.	COS	
6-501.14A	RESTROOMS: An accumulation of dust was observed on the ceiling vents in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.	8/15/19	

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NOTE: 3-501.16A (2)	The True refrigerator and the 2-door prep cooler were repaired in the evening of 8/8/19. The ambient temperatures in these units were measured on 8/9/19. The ambient temperature of the True refrigerator was 35-36F and the temperature of the prep cooler was 37F. Please continue to monitor ambient and food temperatures in these units to ensure they reliably hold foods at or below 41F.		<i>TR</i>
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