



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

TIME IN	3:00 PM	TIME OUT	4:30 PM
DATE	8/1/19	PAGE	1 of 2

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: SFC 4H Council Food Stand		OWNER: St. Francois County Fair Board		PERSON IN CHARGE: Indunil Rathnayaka	
ADDRESS: 1450 Woodlawn Drive			ESTABLISHMENT NUMBER: 4729		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-4539		FAX: NA	
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 _____	
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"/> <b>OUT</b>	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> <b>OUT</b>	Management awareness; policy present			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> <b>OUT</b>	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/O</b>	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Proper date marking and disposition		
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/O</b>	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/O</b>	Hands clean and properly washed			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/O</b>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> <b>OUT</b>	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	<b>Chemical</b>		
<input checked="" type="checkbox"/> <b>OUT</b>	Food obtained from approved source			<input checked="" type="checkbox"/> <b>OUT</b>	Food additives: approved and properly used		
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Food received at proper temperature			<input checked="" type="checkbox"/> <b>OUT</b>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> <b>OUT</b>	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/O</b> <input checked="" type="checkbox"/> <b>N/A</b>	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	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 checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Food separated and protected						
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/O</b>	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	COS	R	IN	OUT	COS	R
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Pasteurized eggs used where required				In-use utensils: properly stored			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
<b>Food Temperature Control</b>				Single-use/single-service articles: properly stored, used			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Adequate equipment for temperature control				Gloves used properly			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>						
Approved thawing methods used				<b>Utensils, Equipment and Vending</b>			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Thermometers provided and accurate				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
<b>Food Identification</b>				Warewashing facilities: installed, maintained, used; test strips used			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Food properly labeled; original container				Nonfood-contact surfaces clean			
				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
<b>Prevention of Food Contamination</b>				<b>Physical Facilities</b>			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage and wastewater properly disposed			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, cleaned			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Fruits and vegetables washed before use				Garbage/refuse properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
				Physical facilities installed, maintained, and clean			

Person in Charge /Title: <i>Indunil Rathnayaka</i>		Indunil Rathnayaka		Date: August 1, 2019	
Inspector: <i>Daniel Huff</i>		Daniel Huff		Telephone No. (573)431-1947	EPHS No. 1645
				Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
				Follow-up Date: _____	



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME SFC 4H Council Food Stand		ADDRESS 1450 Woodlawn Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Crosley Freezer: Ambient		8	Crosley Refrigerator: Ambient, Ground Beef		39, 39
Crosley Chest Freezer: Ambient		10	Hot Hold: Nacho Cheese, Chili, Hot Dogs*		139, 151, 131
Prep Cooler Top: ***Tomatoes, Lettuce		43, 38	Hot Dogs from Roller		171
			Pulled Pork from Crock Pot**		129

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
3-501.16A (1)	*Hot dogs in the hot hold were measured at 131F. Potentially hazardous foods held hot shall be held at 135F or higher. If the temperature drops below 135F for less than 4 hours the food can be rapidly reheated to 165 and returned to hot hold. If the temperature is below 135 for 4 hours or more then it shall be discarded. The hot dogs in the hot hold were removed from the hot roller less than 1 hour earlier. CORRECTED ON SITE by returning the hot dogs to the roller and heating to 167F.	COS	I
3-501.16A (1)	**Pulled pork in the crock pot was measured at 129F. According to the manager the pulled pork was prepared on site less than 2 hours earlier. CORRECTED ON SITE by reheating the pulled pork to 187F on the stove-top and returning to the crock pot turned on a higher setting.	COS	R
3-501.16A (2)	***Tomatoes in the top of the prep cooler were measured at 43F. Potentially hazardous food held cold shall be maintained at 41F or lower. CORRECTED ON SITE by placing more ice below the pans and adding water so the pans were in contact with an ice-water bath. The temperature of the tomatoes 30 minutes later was 39F. NOTE: The prep cooler does not run so the bottom portion is used as a storage cabinet. Ice is the cooling method used for the top of the cooler. Please ensure that adequate ice and water remains in the pans throughout periods of use.	COS	I
2-401.11	Employee beverages were observed on a counter surface and on top of the microwave in the kitchen. Employees shall eat and drink (and store drinks) only in designated areas where contamination of exposed food, clean equipment, utensils, linens, and single use items cannot occur. CORRECTED ON SITE by moving them away from food preparation areas.	COS	I

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
5-205.15B	There was a drip from a copper water line in the kitchen area. Plumbing systems shall be maintained in good repair.	Next Routine	I
4-204.112	No thermometer was provided in the Crosley chest freezer. Mechanical refrigeration units shall be equipped with an accurate thermometer to measure the ambient temperature inside the unit. Please provide a thermometer inside the freezer.	8/2/19	R
6-501.12A	Some debris, mouse droppings, and spider webs were observed at the end of the facility away from the kitchen area. Physical facilities shall be kept clean. Please clean debris and evidence of pests from the facility.	8/2/19	I
6-202.15A	A visible gap was observed at the bottom and side of the rear entry door. The outer openings of a food establishment shall be sealed to prevent the entry of rodents and insects. Please seal the gap around the door.	Next Routine	I

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.

Person in Charge /Title: <i>Indnil</i> Indunil Rathnayaka		Date: August 1, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date: