



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

TIME IN	10:20 AM	TIME OUT	3:30 PM
DATE	9/4/19	PAGE	1 of 7

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: Colton's Steakhouse and Grill		OWNER: Missouri Acquisitions Group, Inc.		PERSON IN CHARGE: Julie Spain, Manager	
ADDRESS: 1300 Maple Street			ESTABLISHMENT NUMBER: 4682		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-9500		FAX: 573-756-9505	
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 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		
	Employee Health			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
IN <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"/>	<input checked="" type="checkbox"/>
<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"/>	<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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)	<input checked="" type="checkbox"/>	
	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 type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input 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"/>
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
IN <input type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN <input type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	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		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		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 type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/>
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		<input checked="" type="checkbox"/>
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Julie Spain</i> Julie Spain, Manager		Date: September 4, 2019	
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: Follow-up Date: 9/19/19 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Colton's Steakhouse and Grill		ADDRESS 1300 Maple Street	CITY / ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
			See following pages.

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.		
3-302.11A	Walk-In Freezer: Uncooked Beef was observed on a shelf above green beans. Raw animal derived food shall be stored below or separately from ready-to-eat foods. CORRECTED ON SITE by moving the beef below the green beans.	COS	
4-601.11A	PREP AREA: A dead fly was observed inside the mixing bowl on the floor standing Hobart mixer. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by removing the bowl to the warewashing area.	COS	
4-601.11A	An accumulation of dust was observed inside the hood above the range in the prep area. Because the hood is located directly above food preparation areas it is considered a food contact surface. Please clean the hood.	9/19/19	
3-202.15	DRY STORAGE: A 63oz can of Mallo Cream topping had a large dent on its top seam. Food packages shall be in good condition to protect the integrity of the contents. Please discard or return to the vendor any canned foods with dents on seams or creased dents on any other part of the can. CORRECTED ON SITE by voluntarily discarding.	COS	
2-201.11 to 2-201.13	GENERAL: 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.	9/19/19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
4-601.11C	DRY STORAGE: Dead flies and an accumulation of debris was observed on storage shelves in the dry storage room. Non-food contact surfaces shall be free of debris accumulations. Please clean the shelves in the dry storage room.	9/13/19	
4-203.12B	WALK-IN COOLER AND FREEZER: Thermometers located in the walk-in cooler and freezer read 6 and 12 degrees below the actual temperatures measured in the units. Thermometers used to measure the ambient temperature inside a refrigeration unit shall be accurate within +/- 3F. Please replace the thermometers in the cooler and freezer.	9/19/19	
3-305.11A	Mold was observed on the condenser fan covers in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the condenser fan cover.	9/13/19	
3-305.11A	MEAT ROOM: Mold was observed on the condenser fan cover, on the caulking at the back of the work surface, and on the wall below the shelf above the work surface. Food shall be stored (and handled) where it is not exposed to contamination.	9/13/19	
6-501.18	Residue was observed on the faucet in the meat room. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the faucet.	9/6/19	
4-402.11A (3)	The stainless counter surface in the meat room 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. Please seal the back of the counter to the wall.	9/19/19	

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 conducted on 9/4/19 from 10:20AM to 3:30PM. The exit meeting was on 9/6/19 from 11:12AM to 12:16PM.

Person in Charge/Title: 	Julie Spain, Manager	Date: September 4, 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: 9/19/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Bar Beer and Wine Coolers No. 1 & 2: Amb		30 & 33	Salad Prep Cooler Top: Cut Tomatoes, Boiled Eggs		44, 46*
Bar Beer Mug Cooler: Amb		<0	Saute Cooler Top: Cut Tomato, Cut Lettuce		41, 41
Beer Keg Cooler: Amb		43	Saute Cooler Bottom: Amb, Raw Shrimp, Alfredo Sauce		38, 44, 43
Salad Prep Cooler Bottom: Ambient		37	Hot Hold: Gravy, Mashed Potatoes, Rice, Tomato Sauce		157, 176, 156, 100
Expo Cold Table: Slaw, Lettuce, Cut Tomato		39, 42-52*, 40	True Fry Freezer #1: Ambient		18

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.		
3-101.11 3-202.15	BAR: Dead fruit flies were observed in a bottle of amaretto and a bottle of white rum at the bar. Several bottles had pour spouts with missing covers. Food shall be safe and unadulterated and food containers shall be in good condition to protect the integrity of the contents. The bottles with fruit flies were voluntarily discarded. Please cover all bottles at the bar with missing closures for the pour spouts.	9/7/19	
4-601.11A	DINING AREA: Food residue and debris was observed on several high chairs. High chair surfaces are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the high chair seats and benches between each use. CORRECTED ON SITE by cleaning and sanitizing.	COS	
4-601.11A	SERVER LINE: Mold was observed on the housing behind the dispensing nozzles on the soda machine on the server line. Because mold was located above where soda cups are filled this is considered a food contact surface. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by cleaning and sanitizing.	COS	
7-201.11	A bottle of hand sanitizer was observed on a work surface in the server line area where food related items were also stored. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single use items. Please remove the hand sanitizer from the surface.	9/6/19	
3-501.16A (2)	Leaf lettuce was observed in a tall container on the expo cooler (cold table) with a temperature ranging from 42F at the bottom of the container to 52F at the top. Potentially hazardous foods held cold shall be maintained at 41F or colder. CORRECTED ON SITE by discarding the lettuce from the top of the container and placing the remaining lettuce in a smaller container.	COS	
4-601.11A	Debris was observed on ceramic bowls on a shelf on the server line. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by removing the bowls to the warewashing area.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-305.11A	BAR AREA: Bottles of drink ingredients and a margarita salt holder were observed sitting in surfaces in front of the hand washing sink and the paper towel dispenser. Food shall be stored where it is not exposed to contamination from splash or drips. CORRECTED ON SITE by moving the bottles and the salt container.	COS	
4-601.11C	An accumulation of residue was observed inside the holder for the hand-held beverage dispenser. Non-food contact surfaces shall be free of residue accumulations. CORRECTED ON SITE by washing, rinsing, and sanitizing.	COS	
4-203.12B	Thermometers located in the beer keg cooler and both beer/wine coolers read 5 or more degrees less than the actual temperatures measured in the coolers. Thermometers used to measure the ambient temperature inside a refrigeration unit shall be accurate within +/- 3F. Please replace the thermometer in the coolers.	9/19/19	
6-501.14A	RESTROOMS: An accumulation of dust was observed on the ceiling vent fan covers and on the HVAC 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 vent fans and the HVAC vents.	9/11/19	
4-903.11A	TO GO STATION: Boxes of single use utensils were observed on the floor in the to go station. Single use items shall be stored at least 6 inches above the floor to prevent contamination. Please place the boxes of utensils on a shelf or other elevated surface.	9/6/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Julie Spain, Manager	Date:	September 4, 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:	9/19/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
True Salad Cooler: Amb, Chix Nacho Mix		38, 39	Grill: Burger, CHicken Breast, Medium Steak
Fry Freezer #2: Ambient		20	Fry Cart Drawers: Amb, Raw Chicken, Raw Shrimp
Hot Hold: Potato Soup		141	Low Boy Drawers (L): Amb, Sliced Turkey, Philly Steak
Fryer: Country Fried Steak, Chicken Tender		181, 180	Low Boy Drawers (R): Amb, Raw Shrimp
Steak Cooler: Ambient, Raw Steak		41, 41	Chicken Cooler: Amb, Slaw, Sliced Tomato, Raw Chicken

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.16A (2)	<p>COOK LINE: Raw shrimp and alfredo sauce in the bottom of the saute cooler were measured at 44F and 43F, respectively. Potentially hazardous foods held cold shall be maintained at 41F or below. The manager adjusted the temperature to a lower setting and the temperature of the shrimp was measured again after about 2 hours at 50 degrees. The alfredo sauce was used during lunch service. A container of warm chicken was also observed in the cooler when the later measurement was taken. It is possible that the warm chicken had caused the shrimp temperature to rise. Ice was placed on the raw shrimp for rapid cooling. Please continue to monitor the food temperatures in the bottom of the saute cooler and adjust or repair as necessary to ensure foods are held at 41F or lower.</p>	9/6/19	
3-403.11C	<p>Tomato sauce was observed on the hot hold steam table and measured at 100F. According to the manager the sauce was from a newly opened can and was placed on the steam table for heating. Potentially hazardous foods from a newly opened commercially sealed container being reheated for hot holding shall be rapidly heated (2 hours or less) to a minimum temperature of 135F. Steam tables designed for hot holding but are not effective for heating from an ambient temperature. CORRECTED ON SITE by removing the sauce to a pan and heated on a stove top to 187F within about 15 minutes.</p>	COS	
3-501.16A (2)	<p>Cut tomatoes and boiled eggs on the top of the salad cooler were measured at 44F and 46F, respectively. Potentially hazardous foods held cold shall be maintained at 41F or below. There is no cover for the top cold hold on the cooler. Please adjust the temperature of the cooler or devise a top cover to maintain foods at or below 41F.</p>	9/6/19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-903.12A (5)	<p>SERVER LINE: A spoon for stirring was observed in a plastic tub on a shelf below the hand washing sink. Clean equipment shall not be stored below unshielded drain lines. CORRECTED ON SITE by moving the tub holding the spoon to a different location.</p>	COS	
4-601.11C	<p>An accumulation of residue was observed on the roll warming drawers. Non-food contact surfaces shall be free of residue accumulations. Please clean the drawers.</p>	9/13/19	
4-601.11C	<p>COOK LINE: An accumulation of food residue and debris was observed on the door seals and around the door openings of the doors on the salad prep cooler. Non-food contact surfaces shall be free of residue and debris accumulations. CORRECTED ON SITE by cleaning.</p>	COS	
3-501.15A	<p>A container of cooked chicken breasts were observed in the bottom of the saute cooler for cooling. The container of chicken was warm to the touch and was placed in the cooler approximately 1 hour prior to the observation. The container was a large deep container that does not promote efficient cooling. Methods for cooling to meet the time/temperature requirements (135F to 70F within 2 hours and 70F to 41F within an additional 4 hours) include placing food in shallow pans, separating into smaller portions, and using rapid cooling equipment. CORRECTED ON SITE by discussion with manager and removing the container from the saute cooler and placing the chicken in a more cooling efficient container in the walk-in cooler.</p>	COS	
3-305.11A	<p>Mold was observed inside the true Fry Freezer #1. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the inside of the freezer.</p>	9/13/19	

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Hot Hold: Baked Potato		176	Cold Hold Table for Baked Potatoes: Sour Cream, Butter		41-63, 41-57
Walk-In Freezer: Ambient		18	Walk-In Cooler: Amb, Cut Tomato, Sliced Turkey		38, 40, 41
Meat Room: Ambient		44			

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3-501.19	COOK LINE CONTINUED: A bowl of egg wash at the fry station was measured at 52F. According to the manager the egg wash is replaced at least every 4 hours. However, no notation or marker was observed to indicate when the egg wash was placed out or a discard time. Also, when questioned the manager said there was no designated person on duty to track the discard time for the egg wash. Food held by time as a public health control shall be marked to indicate the time that is 4 hours past the time when the food is removed from temperature control. Food in unmarked containers or containers marked to exceed 4 hours shall be discarded. Please devise a labeling/marketing method to ensure the egg wash is discarded when it has been out of temperature control for 4 hours.	9/6/19	
3-302.11A	A package of sweet potato fries was observed fallen into a tub containing raw burger patties in the fry freezer #2. Raw meats shall be stored separately or below ready-to-eat foods to prevent cross contamination. CORRECTED ON SITE by removing the sweet potato fries from the container with burger patties.	COS	
3-501.16A (2)	The ambient temperature and temperatures of sliced turkey and Philly steak in the left-hand low boy drawers were measured at 42F, 43F, and 44F, respectively. Potentially hazardous foods held cold shall be maintained at 41F or lower. Please adjust the temperature or repair the unit so it holds foods at 41F or lower.	9/6/19	

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4-204.112	COOK LINE CONTINUED: No thermometer was observed in the True salad cooler or fry freezer #2. 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 cooler and the freezer that displays the temperature reading in 2-degree Fahrenheit increments or is digital.	9/19/19	
3-302.12	A spray bottle of olive oil on the cook line was not identified with any label. Except for foods that are easily identified by sight, all food containers shall be labeled with the common name of the food. CORRECTED ON SITE by labeling the bottle.	COS	
4-601.11C	Debris and food residue were observed inside and on the rubber door seals of the steak cooler and the chicken cooler at the grill end of the cook line. Non-food contact surfaces shall be free of debris and residue accumulations. Please clean the coolers.	9/13/19	
4-101.19	A cloth rag was observed on the top shelf of the steak cooler. According to the manager, the cloth was used to absorb moisture that accumulates on the shelf. Surfaces that are exposed to drips and splash shall have a smooth, cleanable, and non-absorbent surface. Please do not store a rag in the cooler to absorb moisture.	9/6/19	
6-501.14A	An accumulation of dust and debris was observed on the overhead fan located at the end of the cook line. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the fan.	9/9/19	

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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.**

3-501.16A (2)	<p>COOK LINE CONTINUED: Butter and sour cream stored on the cold table for baked potatoes were measured at 41F at the bottom of each container but at the top the sour cream was 63F and the butter was 57F. Potentially hazardous foods shall be held at or below 41F. The containers were sitting on a bed of ice but were much larger than necessary. When measured the containers had been out of temperature control for approximately 2 hours. The containers were removed to the walk-in cooler and smaller containers were placed on ice for potatoes. Please continue to use smaller containers and monitor temperatures of the butter and sour cream. If the temperature cannot be maintained at or below 41F then use time as a control for the butter and sour cream for baked potatoes and discard any that remains at 4 hours after placing out for service.</p> <p>WAREWASHING AREA: An aerosol can of cleaning chemical was observed on top of the dishwashing machine. Toxic materials shall be stored separately from clean equipment. CORRECTED ON SITE by removing the chemical container from the warewashing area.</p> <p>Many metal pans on a clean equipment shelf had dried food residue remaining on the inside and splashed residue from floor cleaning on their outer surfaces. Food contact surfaces shall be clean to sight and touch and clean equipment shall be protected from contamination. Please ensure that clean equipment is inspected after washing and protect clean equipment from contamination while in storage. CORRECTED ON SITE by returning the equipment for re-washing, rinsing, and sanitizing.</p> <p>An accumulation of food residue and baked on grease was observed on cleaned bread pans. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean the bread pans before continued use.</p>	9/6/19	
7-201.11	<p>An aerosol can of cleaning chemical was observed on top of the dishwashing machine. Toxic materials shall be stored separately from clean equipment. CORRECTED ON SITE by removing the chemical container from the warewashing area.</p>	COS	
4-601.11A 4-903.11A	<p>Many metal pans on a clean equipment shelf had dried food residue remaining on the inside and splashed residue from floor cleaning on their outer surfaces. Food contact surfaces shall be clean to sight and touch and clean equipment shall be protected from contamination. Please ensure that clean equipment is inspected after washing and protect clean equipment from contamination while in storage. CORRECTED ON SITE by returning the equipment for re-washing, rinsing, and sanitizing.</p>	COS	
4-601.11A 4-602.12A	<p>An accumulation of food residue and baked on grease was observed on cleaned bread pans. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean the bread pans before continued use.</p>	9/6/19	

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.**

4-501.14C	<p>WAREWASHING AREA: An accumulation of residue was observed on the pre rinse spray nozzle and the outside of the dishwashing machine. Warewashing equipment shall be cleaned at least every 24 hours when in use.</p>	9/6/19	
3-304.14B	<p>Wet and dry wiping cloths were observed in the warewashing area and several other locations throughout the kitchen area of the facility. Wiping cloths used for wiping counters and equipment surfaces shall be held between uses in a chemical sanitizer solution. CORRECTED ON SITE by placing cloths in the soiled linen container.</p>	COS	
4-601.11C	<p>An accumulation of greasy residue was observed on the plastic cart by the warewashing area. Non-food contact surfaces shall be free of residue accumulations. Please clean the cart.</p>	9/19/19	
4-501.12	<p>PREP AREA: Plastic cutting boards in the prep area were observed with scratched and scored surfaces that prevent effective washing, rinsing, and sanitizing. Cutting boards and surfaces shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. Please resurface or replace the cutting boards.</p>	9/19/19	
6-501.18	<p>An accumulation of residue was observed on the spray nozzle at the 3-vat sink in the prep area. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the spray nozzle frequently.</p>	9/6/19	
6-501.112	<p>Dead flies were observed in several locations in the prep area and other parts of the facility. According to the manager, a pest control service had recently treated the facility for flies. Dead insects shall be removed. Please remove the dead flies.</p>	9/13/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Title): 	Julie Spain, Manager	Date: September 4, 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: 9/19/19



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

ESTABLISHMENT NAME Colton's Steakhouse and Grill		ADDRESS 1300 Maple Street		CITY /ZIP Farmington, 63640	
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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-202.11A	WAREWASHING AREA CONTINUED: Several metal pots on the clean equipment rack were observed with scratched and pitted inside surfaces. Multi-use food contact surfaces shall be smooth and free of scratches and pitting that can prevent effective cleaning and sanitizing. Please resurface or replace the pots.	Follow Up	
7-102.11	UTILITY/MOP SINK CORNER: Numerous spray bottles were observed on the cleaning chemical rack without any labeling to identify their contents. Working containers of chemicals shall be labeled with their common name. CORRECTED ON SITE by labeling the bottles.	COS	
4-601.11A	PREP AREA: Food debris was observed on a tomato cutter, a lettuce cutter, and a lemon cutter in on a shelf in the prep area. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by washing, rinsing, and sanitizing.	COS	
4-601.11A	Dried residue was observed on the table mounted can opener. CORRECTED ON SITE by removing the can opener to the warewashing area.	COS	
4-601.11A	Mold was observed inside the ice machine. 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.	9/6/19	
2-401.11A	Employee beverages were observed on a work surface in the prep area and on the cook line. Employee beverages shall be stored at a location where they cannot contaminate food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by placing the beverages on a lower shelf away from other items.	COS	
4-601.11A	Residue was observed on the ice buckets. CORRECTED ON SITE by washing, rinsing, and sanitizing.	COS	

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5-501.115	Grease was observed on the ground below the outdoor grease tank and a heavy accumulation of grease was observed on the outside of the tank. Refuse storage areas shall be maintained clean. Please clean the ground and the outside of the grease tank.	9/19/19	
5-501.111	Liquid was observed on the ground below the outside dumpster. It appears to be leaking from the dumpster. Waste receptacles shall be maintained in good repair. Please contact your trash service provider to have them repair or replace the dumpster.	9/19/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Julie Spain, Manager	Date:	September 4, 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:	9/19/19