

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

TIME IN 5:35pm	TIME OUT 6:45pm				
DATE 9-13-19	PAGE 1 of 2				

ESTABLISHMENT NUMBER Farmington Sand Boosters OWNER Farmington Sand Boosters Farmington Sand Sand Farmington Sand Farmington Sand Farmington Sand Sand Sand Farmington Sand Sand Sand Sand Sand Sand Sand San	NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOTE CTION, OR SUCH SHORTER PER S FOR CORRECTIONS SPECIFIED	IOD OF TIME AS M	IAY BE SPEC	IFIED I	N WRI	TING BY T	HE REGUL	ATORY AUTHORITY. F			
EVALUATION PARTICULON STORE ST	Farmington Band Boosters Concession Stand Farmington Band Boosters							PERSON IN CHARGE: Toni Martin				
CITY/ZEP* Farmington, 63640 FAX: PH. PRIORITY:	ADDRESS: 1 Black Knight Drive			EST	ABLIS	HMENT	NUMBER: 470	COUNTY: 187				
RESTAURANT SCHOOL STRUCK CENTER SUMMER F.P. GROCERY STOR INSTITUTION MORILE VENDORS	CITY/ZIP: PHONE:			FAX	FAX: na		P.H. PRIORITY :	Пн 🔳	М] L		
PROZEN DESIRT Approved Disapproved Mark Applicable PROACE DISPOSATE PROZEN DESIRT Approved Disapproved Mark Applicable PROACE DISPOSATE Proace and control procedures for het holding factors in Correlations of Knowledge, and portroms declared. Proper college, procedures for het holding Proper college,	ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER			GROCERY STORE INSTITUTION MOBILE V			MOBILE VE	NDORS	3			
Disapproved Disapproved Not Applicable PUBLIC POWNATE Date Sampled PRIVATE PRIVATE Date Sampled PRIVATE PRIVATE Date Sampled PRIVATE PRIVA		PURPOSE										
Risk factors are foot preparation practices and employee behaviors nost commonly reported to the Centers for Disease Control and Prevention as contributing factors in tootdominal intersections are control measures to prevent footdominal intersections and emperatures. Complement	☐ Approved ☐ Disapproved ☐ Not Applicable ☐ PUBLIC ☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE											
Risk factors are foot preparation practices and employee behaviors nost commonly reported to the Centers for Disease Control and Prevention as contributing factors in Rockoforme (Impos or Improv.) Person in Arrange present, demonstrates knowledge. Person in Arrange present, demonstrates knowledge. COS R Completice Person in Arrange present, demonstrates knowledge. COS R Completice Person in Arrange present, demonstrates knowledge. COS R Completice Person in Continuent present COS R Completice Person in Continuent present COS R Proper cooking time and temperatures COS R	License No EI FRIVATE											
Coordination Coo	Pick factors are food r	proparation practices and employee						oaso Contro	l and Provention as con	tributing factors	e in	
and performs duties Employee Health Imployee Health Imployee Health Imployee Health Imployee Health Imployee Health Importance Imployee Health Importance Importance	foodborne illness outbre	eaks. Public health interventions	are control measure	s to prevent f	oodbor	ne illne	ss or injury	<u>/.</u>				R
Management awareness, policy present	W put		strates knowledge,					ture				
Proper use of reporting, restriction and exclusion	JM OUT											
Foot proper eating, stating, drinking or tobaccouses		Proper use of reporting, restriction	and exclusion							1165		
No discharge from eyes, nose and mouth No discharge from eyes, nose and mouth Preventing Contamination by Hands No discharge from eyes, nose and mouth No find eyes, no discharge from eyes, nose and mouth No find eyes, no discharge from eyes, not and eyes, not an eyes, not an eyes, not an eyes, not an eyes, not	JA DUT N/O									on		-
Preventing Contamination by Hands								Time as a				
No bare hand contact with ready-to-eat foods or approved alternate method properly followed accessible accessible accessible and washing facilities supplied & accessible access		Preventing Contamination	n by Hands									
No bare hand contact with ready to eat foods or approved alternate method properly followed a page datemant embed properly followed a page datemant embed properly followed properly followed accessible	OUT N/O	Hands clean and properly washed	i		IN					aw or		
Adequate handwashing facilities supplied & accessible Approved Source	OUT N/O								ations			
Food obtained from approved source	Adequate handwashing facilities supplied &					ed foods used, prohibited	d foods not					
No	TIO TI	- 1			INI				aorly upod			
Food in good condition, safe and unadulterated Conformance with Approved Procedures Required records available: shellstock tags, parasite destruction Protection from Contamination Proper disposition of returned, previously served, reconditioned, and unsafe food COOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Pasteurized eggs used where required Valera and ice from approved source Food Temperature Control Adequate equipment for temperature Control Adequate equipment for temperature Control Thermometers provided and accurate Food Identification Food Identification Food Identification Prevention of Food Contamination Prevention of Food Contamination Properly labeled; original container Prevention of Food Contamination Person Insects, rodents, and animals not present To insects of the same tags and provided supplied in the strips used and stored To insects of the same tags and provided supplied in the same tags and provided supplied in the same tags and inspect or the same tags and the sam							IN/A	Toxic subs				
Required records available: shellstock tags, parasite destruction Protection from Contamination		Food in good condition, safe and	unadulterated		W.	00.			rmance with Approved F	Procedures		
Protection from Contamination	Required records available: shellstock tags, parasite			IN	OUT	MA	Compliand	e with approved Specia				
North Food-contact surfaces cleaned & sanitized Inspection. N = in compliance N/O = not in compliance N/O = not observed Reconditioned, and unsafe food		Protection from Contai	mination									
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 Water and ice from approved source Water and ice from approved source Water and ice from approved source In Out 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 Proper Use of Utensils COS R IN OUT In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled In-use designed. Service articles: properly stored, dried, handled In-use Utensils, equipment and linens; properly stored, used Utensils, equipment and Vending In-use Utensils, equipment and Ven	TIVA											
COS=Corrected On Site R=Repeat Item COS	WA DOT INA											
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Water and ice from approved source Values V	IN OUT		tive measures to co		_		logens, cn			ous.	COS	R
Adequate equipment for temperature control	Water				V					red dried		
Adequate equipment for temperature control Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Approved thawing methods used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping closes: properly used and stored Fruits and vegetables washed before use Toni Martin Gloves used properly Utensils, Equipment and Vending Warewashing facilities: installed, maintained and clean Physical facilities: properly disposed; facilities maintained Physical facilities installed, maintained, and clean Personanchage/Title Toni Martin Telephone No. EPHS No. Follow-up:	V V V	• • • • • • • • • • • • • • • • • • • •					handled		,			
Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Toni Martin Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, used; t	Adequ	Food Temperature Control uate equipment for temperature conf	bl trol							tored, used		
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fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Fruits and vegetables washed before use Toni Martin Toni Martin Telephone No. EPHS No. Follow-up: Yes No. No. Yes No. No. No. Yes No. No	and display											
Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained	finger	fingernails and jewelry			Sewage and wastewater properly disposed							
Person Charge Title Toni Martin Toni Martin Telephone No. EPHS No. Follow-up: Yes No. Yes Yes No. Yes Yes No. Yes Yes												
Inspector: Telephone No. EPHS No. Follow-up: Yes No.		7 7			1			I facilities ins	stalled, maintained, and			
Inspector: Telephone No. EPHS No. Follow-up: Yes No. No. Sollow-up: No. Telephone No. Sollow-up Date: No.	Person in Charge/I	itie		Toni Ma	artin			Da	te: September 13, 20)19		
[(J/J)/JJ 1)// [1 0/0/ up Buto.	Inspector:	1/4	John Wisema	an (5	elepho 573)43	ne No. 31-19	EPH 47 1507			Yes	■ N	0



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

				FAGL 01		
ESTABLISHMEN Farmington B	T NAME and Boosters Concession Stand	ADDRESS 1 Black Knight Drive	CITY/ZI Farmir	P ngton, 63640		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCAT	ION	TEMP. in ° F	
	Life Water cooler	32	Pulled pork @ 1hr		150	
True cooler		30	Chili @ 1hr		116	
Hot dogs in True cooler		26	Cheese sauce @ 1			
	<u> </u>					
Code Reference	Priority items contribute directly to the el or injury. These items MUST RECEIVE	PRIORITY IT imination, prevention or reduction IMMEDIATE ACTION within 72	to an acceptable level, hazards associate	d with foodborne illness	Correct by (date)	Initial
	The chili and cheese sauce	is a canned product	ufactured food product called	Byron's BBQ.		
	No priority violations were of	oservea auring this insp	ection.			An
Code Reference			MS ructures, equipment design, general main ed by the next regular inspection or as		Correct by (date)	Initial
	No core violations were obse			stateu.		
	No core violations were obs		DED OR COMMENTS			
	/)					
Person in Ch	n in)Charge The Toni Martin Date: September				3, 2019	
Inspector:	A Thin	John Wiseman	Telephone No. EPHS No.	Follow-up:	□Yes	■No
MO 580-1614 (9-13)		DISTRIBUTION: WHITE - OWNER'S COPY	(573)431-1947 1507 CANARY-FILE COPY	Follow-up Date:		E6.37A