



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

ESTABLISHMENT NAME Farmington Elks Lodge #1765		ADDRESS 1005 KREI Blvd.	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
True Freezer: Ambient		13	Hot Hold: Gravy, Burgers, Green Beans	
Frigidaire Freezers #1 and #2: Ambient		18 and <0	Pizza Chest Freezer (Bar): Ambient	
True Refrigerator #1: Ambient, Cole Slaw		40, 39	Mug Freezer (Bar): Ambient	
True Refrigerator #1: Amb, Chocolate Milk		36, 37	Perlick Beer Coolers #1 and #2 (Bar): Ambient	
GE Mini Refrigerator - Bar: Ambient		29	Walk-in Beer Cooler: Ambient	

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.			
4-501.11A	The chlorine sanitizer in the mechanical dishwasher was measured at a concentration less than 50 parts per million (ppm). Chlorine sanitizer solution for food contact surfaces shall have a concentration between 50 and 100 ppm. Please adjust the sanitizer dispenser on the machine so that the chlorine concentration delivered during the sanitizing cycle is between 50 and 100 ppm. NOTE: Until the dishwasher is repaired please use chlorine sanitizer in the 3-vat sink to manually sanitize all equipment and utensils.	10/9/19	
4-601.11A	Several utensils and food thermometers in a plastic tub in the pantry had accumulations of grease and residue on them. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all utensils and thermometers from the container. CORRECTED ON SITE.	COS	
3-302.11A	Raw meats were stored above ready-to-eat foods in both Frigidaire freezers and in the True refrigerator #1. Also different raw meats were stored in a vertical order that could allow cross contamination. Raw animal derived foods (meats and eggs) shall be stored separately or below all fully cooked/ready-to-eat foods. Also, raw animal products shall be stored in the following vertical order: Poultry (chicken and eggs) on the bottom; next above chicken shall be ground meats such as burger and sausage; next is whole muscle meats such as steaks, chops, roasts, and bacon; at the top is the location for fish and other seafood. CORRECTED ON SITE by rearranging the foods.	COS	
4-601.11A	Dried food splatters were observed inside the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the inside of the microwave at least every 4 hours when used.	9/27/19	
4-601.11A	Dried food residue was observed on muffin pans in a storage cabinet. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the pans in the 3-vat sink for washing, rinsing, and sanitizing.	COS	

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.			
4-803.11	Soiled linens were observed overflowing from a container stored in the kitchen pantry. Some of the linens were observed in contact with clean equipment. Soiled linens shall be kept contained in a clean, nonabsorbent receptacle or in a clean washable laundry bag. Clean equipment shall be stored where it is not exposed to contamination. Please keep soiled linens contained. CORRECTED ON SITE.	COS	
4-601.11C	An accumulation of debris and residue was observed on the crates used to store food and equipment at the bottom of the kitchen pantry. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the crates.	10/5/19	
3-303.12	A frost buildup was observed on the shelves and in contact with food packages in both Frigidaire freezers. Food shall be stored where it is not in direct contact with ice. Please defrost the freezers.	10/5/19	
3-302.11A (4)	Containers of frozen soup were observed in the Frigidaire freezers with no covers. Foods shall be stored in packages, covered containers, or wrappings to prevent contamination. Please keep food storage containers covered. CORRECTED ON SITE by covering the food containers.	COS	
4-601.11C	Residue and debris was observed on the fronts and inside drawers labeled "Ladels" and "Whisks". Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the drawers.	9/27/19	
3-304.14B	Wiping cloths were observed on kitchen surfaces during this inspection. Wiping cloths used for wiping counters and equipment shall be held between uses in a chemical sanitizer solution. CORRECTED ON SITE by mixing a bucket of chlorine sanitizer solution to hold wiping cloths.	COS	

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 completed on 9/25/19 from 2:03PM to 4:15PM. The exit meeting was on 9/27/19 from 11:25AM to 12:20PM.

Person in Charge Title:		Wayne Wilson	Date:	September 25, 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:	10/9/19



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4-601.11A	An accumulation of greasy residue was observed on the digital cook's thermometer in the kitchen. Please wash, rinse, and sanitize the thermometer.	9/27/19	[Handwritten Initials]
4-202.11A	Several metal pots on a clean equipment shelf were observed with pitting and residue deposits in the pits. Multi-use food contact surfaces shall be smooth and free of imperfections that prevent effective cleaning and sanitizing. Please resurface or discard the pots.	10/9/19	
4-601.11A	Dried food residue was observed on the hand-held can opener that was attached to the main counter surface with a wire cable. The cable could not be easily removed and it was not long enough to allow the can opener to reach the 3-vat sink for wash, rinse, and sanitizing. Please ensure that the can opener is washed, rinsed, and sanitized at least every 4 hours when used.	9/27/19	
7-201.11	Cleaning chemicals were observed in a cabinet above the drainboard in the warewashing area. Toxic materials shall be stored below clean equipment. Please remove the chemicals from the cabinet. CORRECTED ON SITE.	COS	
4-601.11A	Food debris and residue was observed on the high chairs in the facility. High chair seats are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the high chairs between each use.	9/27/19	
4-601.11A	Mold growth was observed on the deflectors of the ice makers in the dry storage room and behind the bar. Food contact surfaces shall be clean to site and touch. Please discard the ice from the machines and wash, rinse, and sanitize their inside surfaces.	9/28/19	

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4-601.11C	Debris was observed on the lower shelves of tables in the kitchen where clean equipment was stored. Non-food contact surfaces shall be free of debris accumulations. Please clean the table shelves.	9/27/19	[Handwritten Initials]
4-903.11A	A box of paper towels was observed on the floor in the dry storage room. Single use items shall be stored at least 6 inches above the floor to prevent contamination. CORRECTED ON SITE by placing the paper towels on a shelf.	COS	
5-501.116B	In the dry storage area several 5-gallon buckets were observed with heavy grease accumulation and mold inside and outside of the bucket. The buckets are used for transferring used grease to the outside container. Waste handling containers shall be cleaned at a frequency necessary to prevent them from developing a buildup of residue or becoming attractants for pests. Please clean the buckets.	10/5/19	
4-904.11B	Clean utensils were observed in containers with the food contact portions pointed upward. Utensils shall be presented so that only the handles are touched by employees or consumers. CORRECTED ON SITE by removing the utensils from the containers.	COS	
6-501.12A	Residue and debris were observed along the floor/wall juncture below the 3-vat sink and warewashing equipment. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean below the sink and warewashing equipment.	10/5/19	
6-501.11	Water staining and damage was observed on several ceiling tiles in the kitchen area (particularly around HVAC return vents). Physical facilities shall be maintained in good repair. Please determine if there is an ongoing source of moisture above the tiles and make necessary repairs. Also, please paint or replace the damages and stained tiles.	10/9/19	

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Person in Charge / Title:		Wayne Wilson		Date: September 25, 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: 10/9/19	



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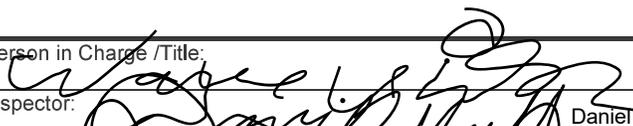
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2-201.11 to 2-201.13	An employee illness policy was not present in written form. Please develop a written policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities 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.	10/9/19	Ww
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3-305.11A	Mold debris were observed on the walls, ceiling, and condenser unit in the walk-in beer cooler. Food shall be stored where it is not exposed to contamination. Please clean the inside of the cooler. A bleach sanitizing solution is recommended to control mold.	10/5/19	Ww
6-501.14A	An accumulation of dust was observed on the ceiling vent fans in the men's and women's restrooms near the bar. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.	10/5/19	Ww
6-501.14A	An accumulation of dust was observed on the ceiling vents by the ice machine behind the bar. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.	10/5/19	
5-205.15B	The drains drain very slowly in the left-hand sink in the women's restroom and the right-hand sink in the men's restroom near the bar. Plumbing systems shall be maintained in good repair. Please repair the drains on the sinks.	10/5/19	
4-101.19	One of the toilet seats in the men's restroom near the bar is worn through to bare wood below the paint. Surfaces exposed to contamination from splash and drips shall have smooth non-absorbent surfaces. Please replace the worn toilet seat.	10/5/19	

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