



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

ESTABLISHMENT NAME Farmington High School Cafeteria		ADDRESS 1 Black Knight Drive		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
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7-201.11B	Temperatures (F) Hot hold on service line: peas = 176, mini corn dogs = 199, chili = 199, spaghetti = 166, meatballs = 175 Salad bar: cottage cheese = 44, diced ham = 45, hard boiled egg = 45, chicken salad = 47 Milk coolers: 1) = 38, milk = 41, 2) = 34, 3) = 34, milk = 37, 4) = 34, 5) = 36, 6) = 34, milk = 39 Coolers: 8) = 34, 7) = 32, 6) = 30, 5) = 48 Kitchen coolers: 3) = 40, 2) = 38, 4) = 36 Hot cabinets: 1) = 168, bosco sticks = 150, 2) = 164, baked potato = 196, 3) 184 Walk-in cooler: ambient = 38, milk = 40, cooked ground beef = 41 Walk-in freezer = 0 A la carte: cooler = 30, beverage cooler = 36, hot held chicken bites = 137	COS	[Handwritten Initials]
3-501.16B	A jug of Lime Buster was stored with a package of paper towels in the storage space below the steam table at the service line. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils and single use items. COS by relocating the Lime Buster. The ambient temperature of cooler #5 at the service line was measured at 48F. The unit thermometer indicated this temperature as well. Shredded lettuce and shredded cheese was stored in this cooler. These foods were moved to cooler #6 (30F). Potentially hazardous foods held refrigerated shall be maintained at 41F or less. Do not place potentially hazardous foods in this cooler until it has been serviced and demonstrated to hold foods at 41F or less.	10-1-19	

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
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6-501.12A	Minor dust accumulation was observed on some ceiling vents in the kitchen area and on the wall above the hand wash sink in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean.	10-1-19	[Handwritten Initials]
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EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: [Signature]		Glenda Thurston		Date: September 17, 2019	
Inspector: [Signature]		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 10-1-19	



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3-501.16B	Potentially hazardous foods held cold in the salad bar were: cottage cheese = 44F, diced ham = 45F, hard boiled eggs = 45F, chicken salad = 47F. Potentially hazardous foods held cold shall be maintained at 41F or less. These foods are stored before service in cooler #8 (34F) and placed in the salad bar cold-well prior to service. The food is then placed back in cooler #8 after service. The cold-well of the salad bar cools food radiantly; there is no circulatory fan. The ambient temperature of the space between the food containers and the cold-well surface was measured at 52F. If the cold-table is operating optimally, it is incapable of maintaining safe food temperatures. This issue was cited on a previous inspection. At the time of that inspection, the suggestion was to fill the cold will with ice, nestle the food containers into the ice and monitor the food temperatures throughout service. Fill the cold-well with enough ice to provide contact with food containers adequate to keep foods at 41F or less.	9-18-19	
4-601.11A	Minor mold accumulation was observed on the deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. COS by cleaning the deflector.	COS	
4-601.11A	Food residue was observed on the blade of the slicer in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by cleaning the slicer.	COS	

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