



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

TIME IN	7:59 AM	TIME OUT	1:15 PM
DATE	10/4/19	PAGE	1 of 6

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: C-Barn #5	OWNER: Ray Johnson	PERSON IN CHARGE: Joyce Meadows
ADDRESS: 13 West Karsch Blvd.	ESTABLISHMENT NUMBER: 0830	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-1205	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 type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input 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 OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<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"/> T N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> T N/O	Proper eating, tasting, drinking or tobacco use	✓		<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 OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> 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 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 OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> T	Food in good condition, safe and unadulterated	✓	✓		Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> 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"/> T N/A	Food separated and protected	✓					
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized	✓					
IN OUT <input checked="" type="checkbox"/> N/A	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
		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source				<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
		Approved thawing methods used					Utensils, Equipment and Vending		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate		✓	<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		✓
<input checked="" type="checkbox"/>		Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		✓
	<input checked="" type="checkbox"/>	Prevention of Food Contamination					Physical Facilities		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present		✓	<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display		✓		<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored				<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		✓
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		✓

Person in Charge /Title: <i>Joyce Meadows</i> Joyce Meadows	Date: October 4, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 10/17/19



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

ESTABLISHMENT NAME C-Barn #5		ADDRESS 13 West Karsch Blvd.	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Fryer: Chicken Tender, Chick Gizzard, Fish		180, 187, 181	True Retail Cooler: Amb, Chicken tenders, Fried Chicken
Hot Food Cabinet: Ambient, Corn Dog		141-173, 151	Nacho Cheese from Dispenser
Burger from Grill		187	Retail Pepsi Beverage Cooler: Ambient
Frigidaire Refrigerator: Ambient		36	Walk-In Freezer: Ambient
Frigidaire Freezer: Ambient		2	Walk-in cooler: Ambient, Bologna, Milk*

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.			
4-501.114A	KITCHEN: Chlorine sanitizer in a tub in the kitchen was measured at a concentration of approximately 200 parts per million (ppm). Chlorine sanitizer for food contact surfaces shall be mixed to a concentration of 50 to 100 ppm. CORRECTED ON SITE by diluting the sanitizer to approximately 100 ppm chlorine. 1/2 to 1 teaspoon of regular bleach per gallon of water will give 50 to 100 ppm.	COS	
4-601.11A	Residue was observed on utensils stored in a red crock and in a drawer in the kitchen. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the utensils with dirty dishes at the 3-vat sink.	COS	
4-601.11A	An accumulation of grease and dust was observed inside the hood above the fryer and grill. The hood is considered a food contact surface because it is located above food preparation activities. Please clean the hood.	10/17/19	
2-401.11	Employee food and beverages were observed on a table in the kitchen where the microwave is located and above a shelf where bread is stored. Employee foods and beverages shall be stored where they cannot contaminate facility food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by moving the items to a separate shelf away from food related items in the kitchen.	COS	
3-101.11	RETAIL AREA: Seven boxes of ZZZQuil over the counter sleep aid on retail shelves were past their expiration dates. Pharmaceuticals with time/dose instructions that are past their discard dates shall be removed from sale. CORRECTED ON SITE by removing from retail shelves.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-302.14	KITCHEN: No sanitizer test strips were available in the kitchen. A testing device shall be available for testing the concentration of chemical sanitizer solutions. Please supply the kitchen with test strips for chlorine sanitizer.	10/17/19	
6-501.18	Residue was observed on the faucets and basins of the hand washing sink, the dump sink, and the 3-vat sink as well as the pre-rinse spray nozzle in the kitchen. Plumbing fixtures shall be cleaned as often as needed to keep them clean and warewashing equipment shall be cleaned at least every 24 hours when in use.	10/17/19	
4-501.14C			
4-402.11A	The back of the 3-vat sink is separating from the wall it is mounted to. Fixed equipment that does not allow space for cleaning behind it shall be sealed to the wall or adjoining equipment. Please secure the sink to the wall so there is a space of no more than 1/32 inch between the sink and the wall.	10/17/19	
6-501.18	An accumulation of grease and food debris was observed in the indirect drain in front of the grease trap. Plumbing fixtures shall be kept clean. Please clean the drain.	10/11/19	
4-601.11C	Food residue was observed inside the food warming drawer in the kitchen. Non-food contact surfaces shall be kept free of residue accumulations. Please clean the warming drawer.	10/7/19	
4-601.11C	An accumulation of residue was observed wheeled food cart in the kitchen. Non-food contact surfaces shall be kept free of residue accumulations. Please clean the cart.	10/7/19	
4-601.11C	An accumulation of debris and residue was observed in the bottom of the Frigidaire refrigerator, the rubber door seal of the Frigidaire freezer, and the tops of both units. Non-food contact surfaces shall be kept free of residue accumulations. Please clean the bottom of the refrigerator, the door seal of the freezer, and the tops of both units.	10/7/19	

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.

Person in Charge /Title:	Joyce Meadows	Date:	October 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:	10/17/19



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

ESTABLISHMENT NAME C-Barn #5		ADDRESS 13 West Karsch Blvd.	CITY / ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
			42, 45, 55*

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.16A (2)	<p>RETAIL AREA CONTINUED:</p> <p>When initially measured, the temperatures in the creamer dispenser were as follows: Ambient 47, French Vanilla 59, and Half & Half 47. Approximately 1 hour later the temperatures were: Ambient 42, French Vanilla 55, and Half & Half 45. Potentially hazardous foods held cold shall be maintained at 41F or lower. The date labeling on the product packages indicated that the French Vanilla was replaced today prior to this inspection and the container was stored at ambient temperature. It is possible the placing the warm container of French Vanilla in the dispenser caused the ambient temperature and the temperature of the Half & Half to rise. Please monitor the temperature of the creamer from the dispenser and it the temperature does not drop to 41F by early this afternoon please discard the creamer and discontinue use of the dispenser until it is repaired to hold the creamers at 41F or lower.</p>	10/4/19	
3-501.16A (2)	<p>Milk and bologna from the walk-in cooler were both measured at 47F. The ambient temperature in the cooler ranged from 41F to 48F. Potentially hazardous foods held cold shall be maintained at 41F or lower. Please repair the walk-in cooler so it maintains foods at 41F or below. NOTE: All potentially hazardous foods from the cooler including raw shell eggs, raw bacon, cheese, hot dogs, and milk were voluntarily discarded. Please do not store potentially hazardous foods in the cooler until it is repaired.</p>	10/5/19	
3-302.11A	<p>Raw shell eggs and raw bacon were stored above raw bacon and ready-to-eat foods and the raw eggs were stored above the bacon. Raw animal derived foods shall be stored separately or below ready to eat foods and different types of meat shall be stored in the following vertical order: Poultry on the bottom, then ground meats such as burger and sausage, then whole muscle meat such as steaks and roasts, then fish on top. CORRECTED ON SITE because the eggs and bacon were discarded as noted above.</p>	COS	

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4-601.11C	<p>KITCHEN CONTINUED:</p> <p>Residue was observed inside the drawer to the left of the hot food cabinet where utensils were stored. Non-food contact surfaces shall be free of residue accumulations. Please clean inside the drawer.</p>	10/7/19	
4-203.14B	<p>The thermometer in the Frigidaire freezer read 12F when the actual temperature was 2F. Thermometers used to measure the ambient temperature inside a refrigeration unit shall be accurate within +/- 3F. Please replace the thermometer.</p>	10/17/19	
4-601.11C	<p>An accumulation of food debris was observed in the door slides of the hot food cabinet. Non-food contact surfaces shall be free of debris accumulations. Please clean the door slides.</p>	10/4/19	
6-202.11A	<p>The shielding on the fluorescent light bulb in the hot food cabinet is peeling off of the bulb. Light bulbs installed above exposed food shall be shielded or shatter resistant. Please replace the damaged shielding.</p>	10/11/19	
6-501.12A	<p>Dirt and food debris were observed on the floor in the kitchen area, especially below and behind equipment, below sinks, in corners, and at floor/wall junctures. Physical facilities shall be cleaned as often as needed to keep them clean. Please thoroughly clean the floor in the kitchen.</p>	10/11/19	
6-501.12A	<p>Various surfaces throughout the kitchen area are soiled with dust and debris accumulations including: table surfaces, containers, storage racks, and equipment surfaces. Physical facilities shall be cleaned as often as needed to keep them clean. Please thoroughly clean all surfaces in the kitchen area.</p>	10/11/19	

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4-601.11A	BACK ROOMS: Mold and dark residue was observed on the deflector of the ice machine. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and clean and sanitize its inside surfaces.	10/5/19	
6-501.111	Mouse droppings were observed on the floor below the electrical panels and fruit flies were observed around the soda syrup boxes. The presence of pests in the facility shall be controlled to minimize their presence on the premises. Please remove all evidence of mice and fruit flies from the facility and routinely inspect for return of evidence of pests. Employ an approved and effective method of pest control if their presence persists.	10/17/19	
5-203.14A	The vacuum breaker (backflow prevention device) at the mop sink is leaking. A plumbing system shall be equipped with a properly functioning backflow prevention device to preclude contamination of the water system with solid, liquid, or gaseous contaminant. Backflow prevention devices shall be approved by the American Association of Sanitary Engineers (ASSE). Please replace the vacuum breaker at the mop sink faucet with a new ASSE approved vacuum breaker.	10/7/19	
2-201.11 to 2-201.13	GENERAL: An employee illness policy in written form was not available for review during this inspection. According to the manager the establishment does have a written illness policy. Please locate the policy and ensure that all food service employees understand the policy and have signed a reporting agreement related to employee illness.	10/17/19	

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4-601.11C	RETAIL AREA: Debris and residue were observed on the door slides and inside surfaces and racks in the True retail cooler. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the door slides and inside of the cooler.	10/11/19	
4-601.11C	Dust and food residue were observed on the base of the Nacho cheese dispenser. Please clean the dispenser. CORRECTED ON SITE.	COS	
4-601.11C	Residue and mold were observed on the outside of the ice chute and housing behind the dispensing nozzles on the soda machines. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean and disinfect the affected surfaces of the soda machines.	10/5/19	
4-601.11C	Residue accumulations were observed inside the powdered drink flavoring dispensers at the coffee station. Please clean inside the dispensers.	10/11/19	
4-601.11C	Residue, debris, and mold were observed on many of the retail cooler beverage racks and shelves of the walk-in cooler as well as the ledges inside the retail doors of the cooler. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean and disinfect the affected surfaces inside the cooler.	10/17/19	
3-305.11A	Mold and debris were observed on the condenser fan covers and condenser units inside the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and disinfect the condensers and the condenser fan covers in the walk-in cooler.	10/17/19	
6-501.12A	An accumulation of dust was observed on the ceiling-mounted metal conduit pipes in front of each condenser unit inside the walk-in cooler. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the dust from the conduit pipes.	10/17/19	

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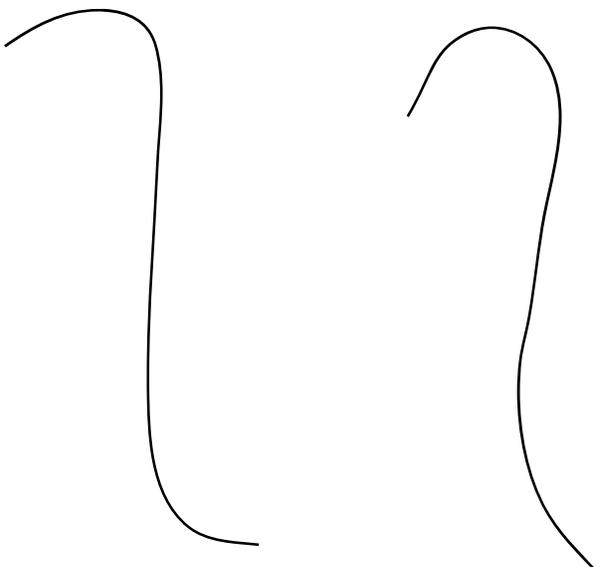
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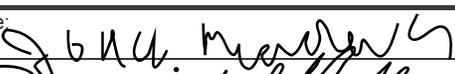
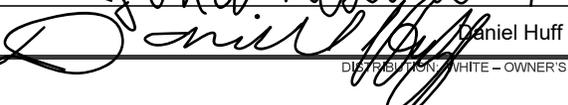
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6-501.12A	RETAIL AREA CONTINUED: Residue and food debris was observed on the floor inside the walk-in freezer. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the walk-in freezer.	10/11/19	
3-305.11A	Ice was observed dripping from the condenser unit in the walk-in freezer and accumulating on boxes of food below the unit. Foods shall be stored where it is not exposed to contamination. Please remove the ice from the food boxes and repair the condenser so it no longer creates an ice accumulation.	10/17/19	
6-501.12A	BACK ROOMS: Sticky residue was observed on the floor below the soda syrup boxes supplying the soda machine. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor below the soda syrup boxes.	10/11/19	
3-305.11A	A bag of soda syrup was observed removed from its box and sitting on the floor. Food shall be stored at least 6 inches above the floor to prevent contamination. Please elevate the bag of soda syrup.	10/4/19	
6-501.18	The mop sink is excessively dirty. Plumbing fixtures shall be kept clean. Please clean the mop sink.	10/7/19	
6-501.11	The paint on the wall behind the mop sink is chipping and peeling. Physical facilities shall be maintained in good repair. Please remove peeling paint and repaint the wall in the affected area.	10/17/19	
6-501.11	A ceiling tile in the dry storage area and a ceiling tile in the men's restroom were observed with water damage and staining. Physical facilities shall be maintained in good repair. Please determine the source of the moisture and repair if needed and replace the damaged tiles.	10/17/19	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10/17/19



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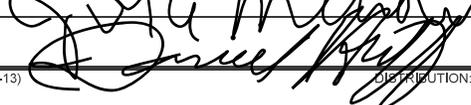
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6-501.14A	RESTROOMS: An accumulation of dust was observed on the ceiling air vents in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.	10/7/19	 
5-501.17	No covered trash can was observed in the women's restroom. Women's restrooms shall be provided with a covered trash can. Please place a covered trash can in the women's restroom.	10/5/19	
5-501.113	OUTSIDE: The dumpster lid was open upon arrival for this inspection. Outside refuse containers shall have secure lids and the lids shall be kept closed. CORRECTED ON SITE by closing the lids.	COS	
5-501.116B	The outside grease container was observed with an excessive buildup of greasy residue on it's outside surfaces. Waste containers shall be kept clean so they are not an attractant for pests. Please clean the grease container.	10/17/19	

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