



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

TIME IN DATE 10-2-19	10:06am	TIME OUT 12:54pm
		PAGE 1 of 4

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: The Farmer's Diner	OWNER: Jamie Piatt	PERSON IN CHARGE: Jamie Piatt	
ADDRESS: 1600 Woodlawn Dr.	ESTABLISHMENT NUMBER: 1321	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-756-5769	FAX: 573-756-6843	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <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 type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled tbd	<input checked="" type="checkbox"/> PRIVATE 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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.		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				N/A = not applicable	N/O = not observed	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				COS=Corrected On Site	R=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	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>		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		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<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 type="checkbox"/> <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<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 type="checkbox"/> <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 type="checkbox"/> <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/> <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title:

Jamie Piatt

Date: October 2, 2019

Inspector:

John Wiseman

Telephone No.
(573)431-1947

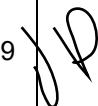
EPHS No.
1507

Follow-up: Yes No
Follow-up Date: 10-25-19



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PAGE 2 of 4

ESTABLISHMENT NAME		ADDRESS		CITY / ZIP
The Farmer's Diner		1600 Woodlawn Dr.		Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot held gravy, sausage		170, 135	Frigidaire freezer	0
American cheese TPHC		54	Hot held green beans, corn	197, 210
Burger from grill		163	Frigidaire in service area R/F	34, 0
Kenmore R/F		36, 10		
Frigidaire R/F		30, 0		
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
7-201.11	A bottle of Windex was stored on the central work table in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. COS by removing the cleaner.			COS
4-601.11A	An accumulation of food debris was observed inside the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave as often as necessary to keep clean.			10-2-19 
7-201.11	A bottle of grill cleaner was stored with single use foam containers on the shelf near the grill. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. COS by removing the cleaner.			COS
4-601.11A 6-501.111	Dust, debris and rodent droppings were observed on food equipment and shelving below the central work table. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all equipment stored below the work table. Thoroughly clean and disinfect the shelving. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Remove evidence of pests and take action to minimize the presence of rodents.			10-25-19
4-601.11A	Food residue was observed on tongs stored below the central work table. Food contact surfaces shall be clean to sight and touch. Please clean all utensils stored in this area.			
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
3-305.11	Adhesive fly strips were observed hanging from the ceiling in the kitchen. One fly strip was positioned above the central work table. Food shall be protected from sources of contamination. Please relocate the fly strips to an area not above food preparation areas or ware washing areas.			10-25-19
5-502.11	Pots of waste grease were observed below the work table near the fryer. Dead flies were observed in the grease. Refuse shall be removed from the premises at a frequency that will minimize the development of odors or conditions that attract or harbor insects and rodents. Please remove the waste grease from the kitchen.			
4-601.11C	An accumulation of grease residue was observed on the grill table and surrounding areas. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.			
4-204.112	A thermometer was not observed inside the Kenmore R/F in the kitchen. All mechanically refrigerated food holding units shall be provided with a thermometer that is accurate to within three degrees F. Please place a thermometer in the refrigerator.			
4-601.11C	An accumulation of food debris was observed inside the Kenmore refrigerator in the kitchen. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the refrigerator.			

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title	Jamie Piatt	Date: October 2, 2019
Inspector:	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: 10-25-19



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PAGE 3 of 4

ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
The Farmer's Diner	1600 Woodlawn Dr.	Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Code Reference	PRIORITY ITEMS <small>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.</small>		
3-501.17A	A discard date was not observed on a container of cooked ground beef stored in the Kenmore refrigerator. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container.		
3-101.11	A bottle of vodka was stored directly atop ice in the Frigidaire freezer in the kitchen. Food shall be safe and unadulterated. Please remove the bottle from the ice and discard the ice.		
6-501.111	Rodent droppings were observed throughout the kitchen area, including on floors, shelves and below equipment. The presence of insects and rodents shall be controlled to minimize their presence on the premises. At the time of this inspection; no rodent remediation efforts were observed. Remove evidence of pests and take action to minimize the presence of rodents. Actions shall include: Routinely inspecting the premises for the presence of pests, Removing clutter and conditions that provide harborage, Removing extraneous food debris and access to food stuffs, Closing holes in walls and floors; and closing gaps around pipes and conduit entering the building and, professional pest control services.		
7-201.11	A bottle of spray cleaner was stored on the counter near the hot held food. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. COS by removing the cleaner.		
Code Reference	CORE ITEMS <small>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.</small>		
4-601.11C	An accumulation of dust and spilled food debris was observed on the shelving above the three compartment and hand wash sinks. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clear the shelving and clean the surfaces.		
5-205.15B	A water leak was observed at the faucet at the three compartment sink. A soiled cloth has been wrapped around the area of the leak to prevent it from spraying out. A plumbing system shall be maintained in good repair. Please fix the leak.		
5-205.15B	The plumbing below the hand wash sink appears to be leaking. A plumbing system shall be maintained in good repair. Please fix the leak.		
6-501.12A	An accumulation of dirt and debris was observed on the floor throughout the kitchen, especially below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen.		
6-501.12A	The storage room is dirty and disorganized. There is equipment and clutter on the shelves and floor. Food residue is spilled on the shelves and floor. Rodent droppings were observed on shelving and floors. Thoroughly clean and organize this room. Remove all unnecessary items, clean all surfaces in the room and follow pest control procedures as mentioned previously.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Jamie Piatt	Date:	October 2, 2019
Inspector:	John Wiseman	Telephone No. (573)-431-1947	EPHS No. 1507 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 10-25-19



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PAGE 4 of 4

ESTABLISHMENT NAME The Farmer's Diner	ADDRESS 1600 Woodlawn Dr.	CITY / ZIP Farmington, 63640			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Code Reference	PRIORITY ITEMS <small>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.</small>			Correct by (date)	Initial
7-201.11B	Hand lotion and dishwashing liquid was stored on the shelf above the three compartment sink. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. Please do not store cleaning supplies above the sink.			10-2-19	
5-403.11A	Wet areas were observed in the dispersal field. Areas of dead grass and algae growth due to standing water was observed in this area. The area was not probed. An odor was not noticeable. A down spout from the building roof discharges into this area. The permit issued at the time of the system installation indicated that all runoff water must be conducted away from the dispersal field. Please conduct runoff water around and away from the dispersal field. It is advised that a registered septic installer/inspector be employed to determine if the septic system is in good repair and operation. At the time of this inspection; conditions have been generally dry with little precipitation. The dispersal field should be free of surfacing or standing water.			10-25-19	
Code Reference	CORE ITEMS <small>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.</small>			Correct by (date)	Initial
5-501.114	The facility dumpster is not provided with a drain plug. Drains in waste receptacles shall have drain plugs in place. Please have the waste removal company install a drain plug in the dumpster.			10-25-19	
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: 		Jamie Piatt		Date: October 2, 2019	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 10-25-19