



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

TIME IN	9:54 AM	TIME OUT	12:38 PM
DATE	9/21/2020	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: Applebee's Neighborhood Bar & Grill		OWNER: Mid-Rivers Restaurant Group LLC		PERSON IN CHARGE: Mark Foney	
ADDRESS: 748 West Karsch Boulevard			ESTABLISHMENT NUMBER: 0254		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: (573) 760-0900		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 checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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/O <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input 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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>				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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input 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: <i>Mark Foney</i>		Date: September 21, 2020	
Inspector: <i>D. Kleinberg</i>	Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: October 5, 2020	



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

ESTABLISHMENT NAME Applebee's Neighborhood Bar & Grill		ADDRESS 748 West Karsch Boulevard		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
North Prep Cooler; Red Sauce, White Sauce		40, 41	Grill Drawers; Beef, Chicken, Shrimp, Beef Patties		41, 36, 38, 40
North Prep cont. Chicken		38	Grill Prep Cooler Bottom Ambient		37
North Prep Cooler Bottom; Ambient, Chicken		40, 41	Pasta Prep Cooler; Pasta, Cream Sauce		38, 39
Grill Prep Cooler; Pico, Cooling Mash		41, 43	Pasta Prep Cooler Bottom Ambient		36
Hotholding; Red Sauce, Aus Jus		158, 161	Trawlsen Freezer/Cooler Ambients and Chicken Wings		0, 35, 40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
7-102.11	An unlabeled bottle of clear liquid was found near the three vat sink. Working containers of potentially toxic and/or poisonous materials shall be clearly labeled with the name of the chemical to prevent misidentification. Please label working containers of potentially poisonous and/or toxic materials. CORRECTED ON SITE by disposing of the liquid inside the bottle.	COS	mt
4-601.11A	Black debris, presumably mold, was observed on the entry chute for the ice machine. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please dispose of the ice inside the ice machine and then break down the ice machine and wash, rinse and sanitize the interior surfaces in order to kill any potential mold.	9/22/2020	
3-302.11A1	Inside the Walk-in Freezer boxes of raw, individually quick frozen shrimp and packages of raw salmon were observed stored above Ready-To-Eat (RTE) loaded potato soup packages. Potentially Hazardous Foods (PHFs) shall be stored and handled in the proper manner to prevent cross contamination; store foods in storage in the following vertical order from top to bottom: RTE foods, fish and other sea food products, whole muscle beef and pork, ground beef and pork, chicken and other poultry products. Please use proper vertical order to store foods.	9/21/2020	
4-703.11B	The mechanical dishwasher did not reach a temperature of 160F during the sanitizing cycle. Mechanical dishwashers which use heat to sanitize dishes shall reach a minimum temperature of 160F to the surface of utensils and dish ware. Please repair the mechanical dishwasher so that it can deliver 160F water to utensils during the sanitizing cycle. Do not use the mechanical dishwashing machine until the machine is repaired, use the three vat sink to wash, rinse and sanitize dishes and utensils until the machine is repaired.	9/24/2020	

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>		mt
6-501.12A	The floors and walls behind equipment along the cook line was observed to have an accumulation of debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the walls and floors inside the kitchen.	10/5/2020	mt
4-501.11A	The northern steam table appeared to have a leak. Equipment shall be maintained in good repair and operate as intended. Please repair the leak or if it is condensation direct it towards a floor drain with a drain that has an air break.	10/5/2020	
4-601.11C	The bottom of the pasta station prep cooler was observed to have an accumulation of food debris on the bottom of the cooler. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the pasta station prep cooler.	9/21/2020	
4-402.11A3	The caulking along the upper metal shelf above the three vat sink had caulking which was pulled away from the shelf creating a gap. Fixed equipment that is exposed to spillage or seepage shall be sealed to the adjoining walls in order to prevent water infiltration. Please re-caulk around the shelf in order to seal it to the walls.	10/5/2020	
6-501.12A	Dust and debris was observed on the floor below shelving next to the soda syrup bag-in-box system. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors underneath the shelving by the soda syrups.	9/21/2020	
3-305.11A2	Boxes of liquid butter were observed to have residue from food spillage on them. Food shall be stored in a clean dry location where it is not exposed to dust, debris or other contamination. Please store foods in a location and manner to prevent potential contamination.	9/22/2020	

EDUCATION PROVIDED OR COMMENTS

*Mark Foney*  
 Person in Charge /Title: Mark Foney Date: September 21, 2020

Inspector: <i>Donovan Kleinberg</i>	Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: October 5, 2020
-------------------------------------	-------------------	-----------------------------	---------------	--	---------------------------------



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

ESTABLISHMENT NAME Applebee's Neighborhood Bar & Grill		ADDRESS 748 West Karsch Boulevard		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-In Cooler Ambient, Sliced Tomatoes		37, 41			
Walk-In Freezer Ambient		11			
Beer Cooler; Ambient, Whole Muscle Beef		35, 30			
Bacon Off Grill		211			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
7-201.11B	A bottle of dish cleaner was observed stored on top of the dishwashing machine. Potentially toxic and/or poisonous materials shall be stored in locations where they are separate from and not stored above food, food equipment, utensils or single-service items. Please properly store toxic materials in a location where they are separate from and not stored above food equipment. CORRECTED ON SITE by removing the bottle and storing with other chemicals.	COS	MT
4-601.11A	Splash and debris was observed on the upper surface of the housing of the soda dispensers around the nozzles. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the upper surface of the soda dispenser.	9/21/2020	
4-601.11A	The nozzle of the soda shooter at the bar area was observed to have an accumulation of debris. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the nozzle of the soda shooter.	9/21/2020	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	The door seals of the bottom doors on the Trawlsen Freezer/Cooler were observed to have an accumulation of food debris inside the seals. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the door seals in order to clean the seals and kill any potential mold growth.	9/21/2020	MT
6-501.14A	The grates over the condenser fans inside the walk-in cooler were observed to have an accumulation of debris, potentially mold. Air ventilation systems, both intake and exhaust, shall be kept clean in order to prevent them from becoming potential sources of contamination. Please wash, rinse and sanitize the grates for the walk in cooler.	9/21/2020	
6-501.12A	The floors inside the walk-in cooler along side the walls and underneath the shelving have an accumulation of dust and debris including mold in several locations where spills have occurred. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please pull the shelving away from the wall and clean the flooring in the walk-in cooler.	9/23/2020	
4-601.11C	An accumulation of food debris was observed on the shelving and pallets inside the walk-in freezer. NFC surfaces shall be kept free of an accumulation of debris. Please clean all the pallets and shelving inside the walk-in freezer.	9/21/2020	
6-501.14A	The grates over the fan inside the walk-in freezer were observed to have an accumulation of dust. Ventilation systems, both intake and exhaust, shall be kept free of an accumulation of debris in order to prevent them from becoming potential sources of contamination. Please clean the grates over the fans inside the walk-in freezer.	9/21/2020	

EDUCATION PROVIDED OR COMMENTS

*Mark Foney*

Person in Charge / Title: Mark Foney		Date: September 21, 2020
Inspector: <i>D. Kleinberg</i>	Donovan Kleinberg	Telephone No. (573)-431-1947
	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: October 5, 2020



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

ESTABLISHMENT NAME Applebee's Neighborhood Bar & Grill	ADDRESS 748 West Karsch Boulevard	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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
----------------	--	-------------------	---------

--	--	--	--

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
----------------	---	-------------------	---------

4-501.11C	The door to the walk-in freezer does not fully shut due to a heavy accumulation of ice around the door. Equipment doors, seals, gaskets and kick plates shall be properly calibrated, tightly sealed and in good repair. Please ensure that the door to the walk-in freezer is able to fully close.	10/5/2020	kt
4-601.11C	The shelving inside the walk-in beer cooler was observed to have an accumulation of mold. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the shelving inside the walk-in beer cooler in order to clean the shelving and kill any mold.	9/22/2020	
6-501.14A	The grates and housing of the condenser inside the walk-in beer freezer was observed to have an accumulation of dust and mold. Air ventilation systems, both intake and exhaust, shall be kept clean in order to prevent them from becoming potential sources of contamination. Please wash, rinse and sanitize the grates and the housing of the condenser in order to clean and remove any mold.	9/22/2020	
4-901.11A	Stacks of metal inserts were observed to be wet nested in the clean storage area. Food equipment and utensils shall be thoroughly air dried before being used to hold food or before stacking. Please ensure food equipment and utensils are thoroughly air dried before stacking and storage.	9/21/2020	
4-501.14C	The sprayer handle for the sprayer at the pre-clean sink in front of the dishwashing machine was observed to have an accumulation of food debris on the housing and the handle surfaces. Warewashing equipment shall be cleaned at least once every twenty four hours while in use. Please wash, rinse and sanitize the sprayer handle housing.	9/21/2020	
4-601.11B	An accumulation of grease and debris was observe on the upper surfaces of the pass-through area between the kitchen and expo area. NFC surfaces shall be kept free of an accumulation of grease and debris. Please clean the upper surfaces of the pass through.	9/22/2020	

EDUCATION PROVIDED OR COMMENTS

*Mark Foney*  
 Person in Charge /Title: Mark Foney Date: September 21, 2020

Inspector: *D-Kleinberg* Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. 1686 Follow-up:  Yes  No Follow-up Date: October 5, 2020