



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

TIME IN	10:45 AM	TIME OUT	1:47 PM
DATE	June 8, 2020	PAGE	1 of 5

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: Arby's #5007012	OWNER: RB Missouri East, LLC	PERSON IN CHARGE: Clarissa Gould/General Manager
ADDRESS: 559 West Karsch Blvd	ESTABLISHMENT NUMBER: 4583	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: (573) 747-0074	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 _____		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-17273 Exp 11/31	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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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	COS	R	IN	OUT	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Pasteurized eggs used where required				In-use utensils: properly stored			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control				Single-use/single-service articles: properly stored, used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Adequate equipment for temperature control				Gloves used properly			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Approved thawing methods used				Utensils, Equipment and Vending			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Thermometers provided and accurate				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
				<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Food Identification				Warewashing facilities: installed, maintained, used; test strips used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Food properly labeled; original container				Nonfood-contact surfaces clean			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Prevention of Food Contamination				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage and wastewater properly disposed			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, cleaned			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Fruits and vegetables washed before use				Garbage/refuse properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
				Physical facilities installed, maintained, and clean			

Person in Charge / Title: <i>Clarissa Gould</i>	Clarissa Gould/General Manager	Date: June 8, 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: June 15, 2020

*Rose Mier*  
Rose Mier #1390



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

ESTABLISHMENT NAME Arby's #5007012		ADDRESS 559 West Karsch Blvd		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in Freezer Ambient		29	Bacon and Turkey Inside the Walk-in Cooler*		43, 42
Walk-in Cooler Ambient		37	Bev Air Freezer Ambient		40, 38
Cheese In Hothold Dispenser		142	Sdwich Prep Cooler 1 Top; Sliced Tomato, Sliced Turkey		40, 36
Service Line Cooler Ambient		33	Sdwich Prep Cooler 1 Ambient, Corned Beef, Sausage*		38, 43, 39, 47
Roast Beef Hotheld		158	Sndwich Prep Cooler 2 Top; Corned Beef, Ham, Sliced Tc		40, 41, 37

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

<p>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></p>			
4-601.11A	<p>*NOTE: The temperature of sliced bacon and sliced turkey inside the walk-in cooler registered at 43 and 42 Fahrenheit respectively. Potentially Hazardous Foods (PHFs) shall be kept below 41 Fahrenheit while in cold storage. The manager noted that meat is taken out and pre sliced before being moved to the walk-in freezer for cooling. Please ensure staff know to take sliced meat into the walk-in freezer after prep in order to ensure proper temperatures.</p> <p>Mold was observed growing on the ice deflector in the ice maker. Food Contact Surfaces shall be kept clean to sight and touch. Please dispose the ice and wash, rinse and sanitize the interior surfaces of the ice machine to kill the mold.</p>	6/8/2020	
4-501.114C	<p>The quaternary ammonia sanitizer inside the sanitizing vat of the three vat sink was measured at around 100ppm. The use placard for the sanitizer required a range of 150-400ppm with a target concentration of 200ppm. Quaternary ammonia sanitizers shall be used within the manufacturer's recommended concentration. Please ensure sanitizer is at the correct concentration. CORRECTED ON SITE by making a new batch of sanitizer at the proper concentration.</p>	COS	
4-703.11C	<p>The sanitizing vat inside the three vat sink was observed to have dishes overflowing out of it. Dishes shall be fully immersed inside the sanitizing vat to ensure proper sanitizing. Please ensure the sanitizing vat is not over filled. CORRECTED ON SITE by removing excess dishware from the vat to allow for remaining dishes to be immersed.</p>	COS	
4-202.11A	<p>One of the baby high chairs was observed to have debris, marring and rough edges. Food Contact Surfaces shall be smooth and free of chips, cracks, pits and other imperfections. Please resurface or dispose of and replace the baby chair.</p>	6/8/2020	

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

<p>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></p>			
4-601.11C	<p>The shelves inside the walk-in cooler were observed to have an accumulation of debris. Non Food Contact (NFC) surfaces must be kept free of an accumulation of debris. Please clean the shelving inside the walk-in cooler.</p>	6/8/2020	
6-501.12A	<p>There was an accumulation of debris on the floor inside the walk-in cooler. Physical facilities shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the floor of the walk-in cooler.</p>	6/8/2020	
3-305.11A	<p>Several boxes of food and a bag of onions were observed stored on the floor of the walk-in cooler. Food shall be stored in a clean, dry place where it is safe from dust and splatter and at least six inches off the floor. Please store food six inches off the floor or on a pallet. COS by moving items off floor</p>	COS	
4-903.11A	<p>An employee drink was observed stored next to single service straws. Single service items shall be protected from splash, dust and other sources of potential contamination. Please ensure employee drinks are stored in areas where they cannot potentially contaminate single service items, food or food equipment. CORRECTED ON SITE by moving the drink.</p>	COS	
4-601.11C	<p>Black debris, possibly mold, was observed on the door seals of both sandwich prep coolers and the cooler on the service line. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the door seals to clean them and kill any potential mold.</p>	6/8/2020	
6-501.14A	<p>The vent in the hood over the Garland ovens was observed to have an accumulation of dust. Intake and exhaust vents shall be kept clean to prevent them from becoming sources of contamination. Please clean the vent.</p>	6/8/2020	

EDUCATION PROVIDED OR COMMENTS

NOTE: My personal office phone extension is 120.

Person in Charge Title:	Clarissa Gould/General Manager	Date:	June 8, 2020
Inspector:	Donovan Kleinberg	Telephone No.:	(573)431-1947
		EPHS No.:	1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	June 15, 2020



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

ESTABLISHMENT NAME Arby's #5007012		ADDRESS 559 West Karsch Blvd		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot Hold Cabinet Ambient		165	Sandwich Prep Cooler 2 Bottom; Ambient, Sliced Tomato		33, 39
Soft Serve Mix in Hopper		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. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

NOTE	<p>This inspection took place during the COVID 19 pandemic in which dining rooms were open but with reduced seating. This facility was observed to have no self-service available, but signs instructing customers to ask for beverages and condiments. The manager stated that they were planning on hiring a person who would serve as a "lobby ambassador" who would constantly manage and sanitize the dining room.</p> 		CG
------	---	--	----

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). **These items are to be corrected by the next regular inspection or as stated.**

6-501.12A	The grease trap cart was observed to be leaned up against a storage bin and dripping grease onto the wall and the floor. Physical facilities shall be kept clean and free of debris. Please ensure the grease trap is fully cleaned or stored over cardboard or another disposable material to prevent contamination of the floors and walls.	6/9/2020	CG
6-501.18	The drain underneath the prep sink behind the three vat sink was observed to be full of cup lids and other trash. Plumbing fixtures shall be kept clean. Please clean the drain. CORRECTED ON SITE by cleaning the drain.	COS	↓
4-502.11C	The walk-in cooler's integral thermometer was observed to measure the ambient temperature inside the cooler as 45 Fahrenheit while other temperature readings measured the ambient temperature inside as 38 Fahrenheit. Ambient air measuring devices shall be accurate within their intended range. Please ensure the thermometer is accurately measuring the temperature inside the walk-in. NOTE: The measuring device for the thermometer is right next to the door which may be contributing to the inaccurate readings.	6/22/2020	
4-601.11C	The shelving underneath and to the left of the slicer on the service line was observed to have an accumulation of debris. NFC surfaces shall be kept free of debris. Please clean the shelving.	6/8/2020	
6-501.14A	The ceiling vent over the fry holding area and meat slicer was observed to be dusty. Intake and exhaust vents shall be kept clean to prevent them from becoming sources of contamination. Please clean the vent and surrounding ceiling. NOTE: Manager says the ceiling tiles were going to be replaced.	6/22/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge: 		Clarissa Gould/General Manager		Date: June 8, 2020
Inspector: 	Donovan Kleinberg	Telephone No. (573)-431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
				Follow-up Date: June 15, 2020



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

ESTABLISHMENT NAME Arby's #5007012	ADDRESS 559 West Karsch Blvd	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
----------------	---	-------------------	---------

3-307.11 & 4-601.11C	The Beverage Air Freezer was observed to have water drip from the top portions and an accumulation of debris on the bottom surfaces. Food shall be protected from miscellaneous sources of contamination and NFC surfaces shall be kept free of debris. Please shield food from drip with a lid or cardboard and clean the bottom portion of the freezer. NOTE: The district manager confirmed that they were calling in a maintenance man to lower the temperature of the freezer to reduce potential of water drips.	6/15/2020	CG
4-601.11B	The Garland ovens were observed to have an accumulation of baked on debris. Food equipment shall be kept free of baked on grease deposits. Please clean the interior of the Garland ovens.	6/8/2020	
4-601.11C	The back surface of the ventilator hood behind the fryer was observed to have an accumulation of debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the back of the ventilator hood.	6/8/2020	
4-903.11A	The shelves which dispense bags on the service line were observed to have an accumulation of dust. Single service items shall be stored in areas which protect them from splash and dust. Please clean the shelving that holds single service bags.	6/8/2020	
4-601.11C	There were dried on stains observed on the bottom of the far right lower cabinet in the service line. NFC surfaces shall be kept clean and free of debris. Please clean the bottom of the cabinet.	6/8/2020	
4-601.11C	There was a baking sheet in a cabinet underneath the customer soda dispenser which was observed to be covered in debris. NFC surfaces shall be kept free of debris. Please clean the pan and ensure any leaks in the soda dispenser are fixed.	6/9/2020	
6-501.14A	The air vent in the men's bathroom was dirty. Air intake and exhaust vents shall be kept clean to prevent them from becoming sources of contamination. Please clean the vent.	6/8/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: 	Clarissa Gould/General Manager	Date: June 8, 2020
Inspector: 	Donovan Kleinberg	Telephone No. (573)431-1947
	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: June 15, 2020



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

ESTABLISHMENT NAME Arby's #5007012	ADDRESS 559 West Karsch Blvd	CITY/ZIP Farmington, 63640
---------------------------------------	---------------------------------	-------------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

--	--	--	--

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). **These items are to be corrected by the next regular inspection or as stated.**

3-501.11	<p>Food inside the Bev Air freezers was observed to be partially to completely thawed out. Food that is to be stored frozen shall be maintained frozen. Please maintenance the freezer to ensure it keeps frozen food frozen and do not store food in this freezer until it is proven to maintain food frozen.</p>	6/15/2020	
----------	--	-----------	--

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 	Clarissa Gould/General Manager	Date: June 8, 2020
Inspector: 	Donovan Kleinberg	Telephone No. (573)431-1947   EPHS No. 1686   Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: June 15, 2020