



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

TIME IN DATE 7-2-20	12:42pm	TIME OUT 3:40pm
		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: 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	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" 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 checked="" 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			
PURPOSE <input type="checkbox"/> Pre-opening <input 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 _____	<input 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 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 type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> OUT <input checked="" 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"/> 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input 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"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	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"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				The letter to the left of each item indicates that item's status at the time of the inspection.		
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				IN = in compliance OUT = not in compliance		
<input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food				N/A = not applicable N/O = not observed		
					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 type="checkbox"/>	<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 type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<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 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:

Joyce Meadows

Date:
July 2, 2020

Inspector:

John Wiseman

Telephone No.
(573)431-1947

EPHS No.
1507

Follow-up: Yes No
Follow-up Date: 7-15-20



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PAGE 2 of 4

ESTABLISHMENT NAME C-Barn #5	ADDRESS 13 West Karsch Blvd.	CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot bar: ambient, fried chicken, potato wedges, fish, egg roll	210, 168 184, 187, 190	Frigidaire cooler in kitchen: ambient, raw ground beef, raw chicken, raw fish	32, 34 38, 34
Chicken skewer from fryer	170	Mini cooler in coffee cafe': ambient, milk	48, 43
Sliced tomatoes in condiment tray	57	Coffee Mate creamer	36
Frigidaire freezer in kitchen	0	Walk-in cooler, Oberle cooler	32, 36
Code Reference	PRIORITY ITEMS <i>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.</i>		Correct by (date)
3-501.16B	Sliced tomatoes, lettuce and onions are stored in a condiment tray on the work table in the kitchen. The temperature of the tomatoes was measured at 57F. The compartments of the tray rest atop a bed of ice which contacts the bottom of the compartments. Cut tomatoes and lettuce are potentially hazardous foods. Potentially hazardous food held cold shall be held at 41F or less. This method of holding is not adequate to keep foods at a safe temperature. Store these foods in a refrigerated environment.		7-2-20
3-302.11	A carton or raw eggs was stored atop containers of raw bacon and pre-cooked sausage in the Frigidaire cooler in the kitchen. Food shall be protected from cross contamination by storing raw animal products away from and below ready to eat foods and other animal foods. Store the raw eggs below other foods.		<i>[Signature]</i>
3-302.11	A raw egg was stored with cooked sausage in a container in the Frigidaire cooler in the kitchen. Food shall be protected from cross contamination by storing raw animal products away from and below ready to eat foods and other animal foods. Do not store raw eggs in containers with other foods.		
7-102.11 3-302.12	A spray bottle labeled "For Pumps" was observed on the central shelf in the kitchen. Working containers of toxic material not in it's original packaging shall be labeled with the common name of the material. Food which is not readily identifiable and not in it's original packaging shall be labeled with the common name of the food. Determine what is in the spray bottle and label and locate appropriately.		
3-501.16B	The temperature in the mini-cooler in the Cafe' area was measured at 48F. Milk in the cooler was measured at 43F. Potentially hazardous food shall be held at 41F or less. Until this unit has been adjusted or repaired to hold food at 41F or less, do not place perishable foods in this cooler.		
4-702.11	An employee in the Cafe' area was observed washing a blender carafe in the hand wash sink. The carafe was not washed or sanitized. Food equipment shall be washed, rinsed and sanitized after use. Clean and sanitize food equipment in the three compartment sink.		
Code Reference	CORE ITEMS <i>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.</i>		Correct by (date)
6-301.14	A hand wash sign was placed on the prep sink in use for thawing chicken in the kitchen. The kitchen hand wash sing was not provided with a sign. Hand wash sinks shall be provided with a sign reminding employees to wash their hands. Remove the sign from the prep sink and place one at the hand wash sink.		7-15-20
6-501.11	There is a hole in the wall above the hand wash sink. Physical facilities shall be maintained in good repair. Repair the hole in the wall.		<i>[Signature]</i>
4-204.112	A thermometer was not observed inside the Frigidaire cooler in the kitchen. Mechanically cooled food holding units shall be provided with a thermometer with accurately measures the ambient temperature to within three degrees F. Please place an accurate thermometer in the cooler.		
4-601.11C	Food residue was observed on the wire shelves in the Frigidaire cooler in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelves in the cooler.		
4-601.11C	A build-up of food debris was observed on the push-cart 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 cart.		
4-302.12	The food thermometer in use in the kitchen is an analog "meat thermometer" which is scaled from 130F to 190F. This device cannot be calibrated. Food thermometers shall be scaled from 0F to 220F in two degree increments. Obtain an analog thermometer which is properly scaled and which can be calibrated. A digital equivalent is acceptable.		
6-501.12A	An accumulation of grease and food debris was observed on the wall behind the breading station and the fryers in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the wall in this area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Joyce Meadows

Date: July 2, 2020

Inspector:

John Wiseman

Telephone No. (573)431-1947
EPHS No. 1507

Follow-up: Yes No
Follow-up Date: 7-15-20



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PAGE 3 of 4

ESTABLISHMENT NAME C-Barn #5		ADDRESS 13 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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)
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)
6-501.14	An accumulation of grease and dust was observed inside the hood in the kitchen. Intake and exhaust vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the interior of the hood.				7-15-20
6-501.12A	An accumulation of dirt and debris was observed on the floor below equipment and the sinks in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen area.				
5-205.11B	A blender carafe was observed stored in the hand wash sink in the Cafe' area. Hand wash sinks shall be used for handwashing only. Do not place food equipment in the hand wash sink.				
4-204.112	The indicating fluid of the thermometer in the mini-cooler in the Cafe' area is split in several places; preventing accurate temperature readings. Cooling unit thermometers shall be accurate to within three degrees F. Please replace the thermometer.				
6-301.14	There is not sign at the hand wash sink in the Cafe' area. Hand wash sinks shall be provided with soap, a sanitary means of hand drying, and a sign reminding employees to wash their hands. Place a hand wash sign at this sink.				
4-903.12	Food items and single service cup lids were observed stored below the hand wash sink in the Cafe' area. Food and single service items may not be stored below sink plumbing. Please relocate these items.				
4-601.11C	The prep counter in the Cafe' area was sticky with food residue. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please provide a sanitizer bucket with a cloth for cleaning counter surfaces in this area.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: 		Joyce Meadows		Date: July 2, 2020	
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: 7-15-20
MO 580-1814 (9-13)		DISTRIBUTION: WHITE - OWNER'S COPY		CANARY - FILE COPY	



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PAGE 4 of 4

ESTABLISHMENT NAME C-Barn #5		ADDRESS 13 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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				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). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)	Initial
4-601.11C	An accumulation of debris and food residue was observed on the counter surface below beverage equipment in the self-serve beverage station. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.				7-15-20	
6-501.12A	An accumulation of beer residue was observed on the floor in the walk-in cooler below the beer rack. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the beer residue.					
6-202.11A	Two bulbs in the reach-in beverage cooler were not shielded and two others were partially shielded. Light bulbs installed in areas of food preparation and storage shall be shielded or shatter resistant. Please ensure that all light bulbs are shielded.					
4-601.11C	A minor accumulation of mildew was observed on the back wall of the Oberle cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.					
EDUCATION PROVIDED OR COMMENTS						
Person in Charge / Title: 		Joyce Meadows			Date: July 2, 2020	
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: 7-15-20						