



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

TIME IN	11:29am	TIME OUT	3:00pm
DATE	6/11/2020	PAGE	1 of 3

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: Clubhouse Events and Catering		OWNER: Linda Moran	PERSON IN CHARGE: Linda Moran/Owner		
ADDRESS: 4901 Hillsboro Road		ESTABLISHMENT NUMBER: 4654	COUNTY: St. Francois		
CITY/ZIP: Farmington, 63640		PHONE: 573-701-1950	FAX: N/A	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input checked="" type="checkbox"/> CATERER <input 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					
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 checked="" 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 checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>6/11/20</u> 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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O 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			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> 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		
<input checked="" type="checkbox"/> OUT N/C N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		✓
IN <input checked="" type="checkbox"/>	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 <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		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	✓					
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<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"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input 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	✓	
		Prevention of Food Contamination					Physical Facilities		
<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 checked="" type="checkbox"/>	<input 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: Linda Moran/Owner		Date: 6/11/2020	
Inspector: <i>Nicholas Joggerst</i> Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date:



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ESTABLISHMENT NAME Clubhouse Events and Catering		ADDRESS 4901 Hillsboro Road	CITY/ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in	30	Cut Lettuce (Received)	42
Master-Bilt Freezer	20	Beer chest	30
GE Deep Freezer (Basement)	30		
Hot-held pork	178		

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
3-501.17A	Milk and open pineapple chunks were observed with no date marking in the walk-in. Potentially hazardous food held for more than 24 hours shall be date marked to indicate the disposition date of the food. This is seven days, including day one as the open date or making or prep date, when held at 41F. COS by discussion and date labeling of new potentially hazardous foods.	COS	<i>[Signature]</i>
3-501.18A	The milk and pineapple were not date labeled and the milk was reported to be past the seven day disposition time. Food shall be discarded if it exceeds the seven day disposition time and is not date labeled. COS by discarding of the food.		
7-201.11A	Toxics were stored above and near ware-washing area. Toxics shall be separated away so they cannot contaminate equipment and utensils. COS by moving down and away in mop sink area.		
4-601.11A	Debris was observed on the food-contact surfaces of the meat slicer in the kitchen that was not-in-use. Food-contact surfaces shall be clean to sight and touch. COS by wash, rinse, sanitize, and air dry.		
NOTE:	In the past ice cream has been made on few occasions by hand in an old fashioned ice cream maker. A frozen dessert license would be needed if the operator would like to continue this. COS by asking person-in-charge to discontinue this process until submitting proper paperwork and receiving approval.		

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
4-903.11A	Single-service items on floor near fryer in kitchen. Single-service items shall be kept 6 inches up off the floor. COS by moving up off of floor 6 inches.	COS	<i>[Signature]</i>
4-601.11C	Debris was observed in the door seals of in-operable or not-in-use mini fridge behind bar. Non food-contact surfaces of equipment shall be clean to sight and touch. PIC will remove unit from establishment.	COS	<i>[Signature]</i>
4-601.11C	Mold was observed on the outside surfaces of the beer taps behind bar. Non food-contact surfaces of equipment shall be clean to sight and touch. Please wash, rinse, sanitize, and air dry the taps.	COS	<i>[Signature]</i>
4-601.11C	Debris was observed on the grill surface and on equipment above the fryer in the kitchen. Non food-contact surfaces of equipment shall be clean to sight and touch. Please wash, rinse, sanitize, and air dry the grilling and frying equipment, at a frequency to prevent an accumulation, or if used every 24 hours.	6/15/20	
4-101.17A	A wooden utensil was observed in a bin on a wire rack shelf in the kitchen. Wood may not be used as a food contact surface, unless hard maple or other hard grained wood. COS by removal from site.	COS	
4-601.11C	Minor debris was observed on the non food-contact surfaces of the microwave in the kitchen. Non food-contact surfaces of equipment shall be clean to sight and touch. Please wash, rinse, sanitize, and air dry the microwave.	6/13/20	
4-204.112	No thermometer was located in the Master-Bilt Freezer. In a mechanically refrigerated unit a temperature measuring device shall be located in the warmest part of the unit. Please place a thermometer in the unit.	6/13/20	
4-601.11C	Debris was observed on the bottom portion of the Master-Bilt Freezer in the kitchen. Non food-contact surfaces of equipment shall be clean to sight and touch. Please wash, rinse, sanitize, and air dry the freezer.	6/14/20	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

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

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.**

3-502.11D, 8-103.11E	Home-made jam was found in the kitchen. Packaged food using reduced oxygen packaging method shall obtain approval for a special process before hand. COS by discussion and discarding of packaged foods.	COS	<i>JM</i>
NOTE:	OWT system was checked during this routine inspection, no surfacing sewage was observed or odors detected. The system seemed to be working properly.	-----	<i>JM</i>

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

6-501.11	Floor de-laminating and uncleanable near back door. Physical facilities shall be maintained in good repair. Please repair floor so it is smooth and cleanable.	6/25/20	<i>JM</i>
4-901.11A	A glass bottle was observed wet and sealed on a shelf near the grill. Items shall be air dried after being cleaned and sanitized. COS by sending for re-wash, rinse, sanitize, and proper air drying.	COS	<i>JM</i>

EDUCATION PROVIDED OR COMMENTS

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		EPHS No.	1687
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