



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

| | | | |
|---------|--------|----------|---------|
| TIME IN | 8:39am | TIME OUT | 11:50am |
| DATE | 8-6-20 | 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: Factory Diner #2 | OWNER: Mehmet Memis | PERSON IN CHARGE: Barak Tayanc |
| ADDRESS: 814 Market Street | ESTABLISHMENT NUMBER: 4783 | COUNTY: 187 |
| CITY/ZIP: Farmington, 63640 | PHONE: 573-747-1006 | 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 <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 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 | | |
| FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable | 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 _____ |
| License No. _____ | | |

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"/> 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 type="checkbox"/> IN <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | | | <input type="checkbox"/> IN <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 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 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 | | | | Highly Susceptible Populations | | |
| <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 | | |
| | Approved Source | | | | Chemical | | |
| <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/O <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 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 | | |
| | 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <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 | | |
| | | Food Temperature Control | | | <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 | | | | | 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 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 | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | 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 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 type="checkbox"/> | <input checked="" 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 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: | Barak Tayanc | Date: | August 6, 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: | 8-20-20 |



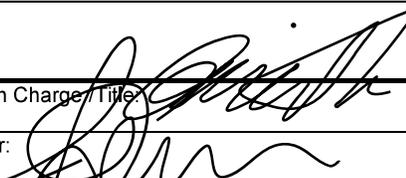
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

| | | | |
|--|--|------------------------------|---|
| ESTABLISHMENT NAME Factory Diner #2 | | ADDRESS 814 Market Street | CITY/ZIP Farmington, 63640 |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION |
| Grill side cold table: ambient, egg wash, ham, sausage | | 40, 44 | Edesa freezer, Crosley freezer |
| Sausage from grill, scrambled eggs from grill | | 39, 37 | Traulsen cooler in kitchen: ambient, raw chicken, |
| Egg side cold table: ambient, tomato, meat | | 199, 170 | leftover mashed potatoes |
| True cooler in kitchen: ambient, raw chicken | | 44, 41, 30 | Pooled eggs in ice water at grill |
| | | 38, 38 | Pie cooler at wait station, glass front cooler |

| 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. | | |
| 3-501.17A | Discard dates were not observed on ziplok bags of sliced ham and gyro meat in the grill side cold table. 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. Please mark potentially hazardous foods with a discard date. | 8-6-20 | ✓ |
| 2-401.11 | Employee beverages were observed on the prep table in the kitchen, on the table beside the egg-side grill, and on the clean equipment table at ware washing. Employees may drink from closed containers if the beverages are handled and stored to prevent contamination of food, equipment, and single use items. Please ensure that employee beverages are in closed containers and stored to prevent contamination of food related items. | | |
| 3-501.16B | The ambient temperature of the egg-side cold table was measured at 44F. Cooling units in which food is placed shall be capable of holding foods at 41F or less. Until this cooler has been repaired to hold food at 41F or less, do not place perishable foods inside it. | | |
| 3-501.16B | The pooled eggs in use at the egg-side grill were measured at 46F. Potentially hazardous foods held cold shall be held at 41F or less. Ensure that the container of eggs are stored in a heavily iced water bath in which the water is at or above the level of the eggs. A metal container for the eggs is recommended for this purpose as it will conduct heat away from the eggs more efficiently. | | |
| 4-601.11A | Food debris was observed on the inside and outside of the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the microwave as often as necessary to keep it clean. | | |
| 4-601.11A | Food debris was observed on a slicer covered with plastic on the work table in the kitchen. Food contact surfaces shall be clean to sight and touch. Staff has indicated that the slicer is not used or not functioning. If the slicer is inoperable, remove it from the kitchen. If it is operable, clean and sanitize it. | | |

| 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. | | |
| 4-501.11B | The door seals on the grill side cold table are broken. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please replace the door seals. | 8-20-20 | ✓ |
| 4-601.11C | An accumulation of food debris was observed on the inside and outside the grill-side cold table. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the cooler, and inside the cold-well compartment. | | |
| 4-601.11C | An accumulation of food debris was observed on the inside and outside the egg-side cold table. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the cooler, and inside the cold-well compartment. | | |
| 6-501.12A | An accumulation of dust and debris was observed on the kitchen ceiling; especially around the ceiling vents. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the ceiling and vents during non-service hours. | | |
| 3-304.14 | Soap suds were observed in the sanitizer buckets in the kitchen. Cloths in use for wiping counter and equipment surfaces shall be stored in an approved sanitizer at proper concentrations. Do not add soap to the sanitizer buckets. | | |
| 6-202.15 | The back door of the kitchen was propped open for ventilation. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests by closed tight-fitting windows and doors. Doors may be opened for ventilation if a properly fitted screen door is used to prevent the entry of pests. | | |

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:  Barak Tayanc Date: August 6, 2020

Inspector:  John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 8-20-20



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| ESTABLISHMENT NAME Factory Diner #2 | | ADDRESS 814 Market Street | | CITY /ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
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| 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 | Discard dates were not observed on ziplok bags of sliced turkey and ham in the True cooler in the kitchen. 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. Please mark potentially hazardous foods with a discard date. | 8-6-20 | |
| 7-202.12 | Cans of Raid insect spray were observed atop the water heater in the mop room. Only those insecticides which are approved for use in a food establishment may be present on the premises. Remove the insecticides and use only approved chemicals in the facility. | | |
| 3-501.16B | The pie display cooler at the wait station was measured with an ambient temperature of 44F. Potentially hazardous foods in the form of coconut cream pie and cheese cake were stored in this cooler. This unit must be capable of keeping these foods at 41F or less. Until the unit has been repaired or adjusted to keep foods at 41F or less, move potentially hazardous foods to a colder cooler. | | |

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| 4-601.11C 4-903.11 6-501.12A 6-401.11C 4-501.11B 4-204.112 5-205.15B | Dust, grease and debris was observed on lower surfaces of work tables in the kitchen and on equipment stored there. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Food equipment shall be protected from sources of contamination. Please clean storage areas and protect food equipment from contamination. A heavy accumulation of dirt, grease and food debris was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floors in the kitchen, especially below equipment. The kitchen cook-line area is in need of a good cleaning. Equipment surfaces at the line are generally soiled with grease and food debris. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all equipment and surfaces at the cook-line. The door seals on the True cooler doors in the kitchen are broken. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please replace the door seals. The thermometer in the Traulsen cooler in the kitchen is broken. Thermometers in cooling units shall be accurate to within three degrees F. Please replace the thermometer in this cooler. A faucet leak was observed at the right-side faucet at the three compartment sink in the kitchen area. A plumbing system shall be maintained in good repair. Please repair the leak. NOTE: Cloth towels were observed hanging from the clean equipment shelving in the ware washing area. Please be aware that food equipment may not be dried with a cloth towel. Equipment must be air dried after sanitizing. | 8-20-20 | |

EDUCATION PROVIDED OR COMMENTS

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|--------------------------|--|--------------|------------------------------|----------------------|--|
| Person in Charge /Title: | | Barak Tayanc | | Date: August 6, 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: 8-20-20 | | | | | |



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|--|--|------------------------------|------------------------|-------------------------------|--------------|
| ESTABLISHMENT NAME Factory Diner #2 | | ADDRESS 814 Market Street | | CITY/ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| | | | | | |
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| 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 |
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| 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 |
|----------------|---|-------------------|---------|
|----------------|---|-------------------|---------|

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|-----------|---|---------|---|
| 6-501.12A | The floor and walls around the mop sink are dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this room. | 8-20-20 | ✓ |
| 5-501.113 | The facility dumpster lids were open. Outside refuse containers shall be kept covered to discourage access by insects, birds, rodents and vermin. Please keep the dumpster lids closed. | | |
| 5-205.11B | Employees in the wait station were observed using the hand wash sink as dump sink. Hand wash sinks shall be used for hand washing exclusively. Please do not use the hand wash sink for any other purpose but hand washing. | | |

EDUCATION PROVIDED OR COMMENTS

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| Person in Charge / Title  Barak Tayanc | | Date: August 6, 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: 8-20-20 |