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

TIME IN 10:59am	TIME OUT 12:15pm
DATE 3-5-20	PAGE 1 of 2

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:	OWNER:	PERSON IN CHARGE:
SEMO Behavioral Health	SEMO LTC, Inc.	Jim Mayes

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
5536 Highway 32	1319	187

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Farmington, 63640	573-756-5749	573-576-7451	■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ■ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN ✓OUT N/O	Proper eating, tasting, drinking or tobacco use	✓	
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✓IN OUT N/A	Food separated and protected		
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized	✓	
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ✓N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
✓IN OUT N/O N/A	Proper date marking and disposition		
IN OUT ✓N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
✓IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display	✓	
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean	✓	
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Jim Mayes	Date: March 5, 2020	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: ☐ Yes ■ No Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
SEMO Behavioral Health	5536 Highway 32	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot hold: chicken & dumplings, gr beans	165, 175		
True glass front cooler	34		
Walk-in cooler: ambient, tomato salad,	40, 39		
eggs, milk	41, 39		
Walk-in freezer	0		

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
4-601.11A	Metal particles were observed in the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
4-601.11A	Minor food residue was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
2-401.11A	Employee beverages were observed stored on the hand wash sink in the ware washing area. Employees shall eat, drink or use any kind of tobacco products only in designated areas away from food, equipment, single use items and clean linens. COS by removing the beverages.	COS	

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	Mold was observed on surfaces of the open wire shelving in the True glass front cooler in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	Minor food splatters were observed on surfaces of the Hobart mixer in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning .	COS	
4-601.11C	An accumulation of food residue was observed on surfaces of the bulk flour and sugar bins in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	An accumulation of food debris was observed inside the plastic totes used for utensil storage in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
6-501.12A	An accumulation of debris was observed on the walls and floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls and floor in the cooler.	3-5-20	
3-305.11A	Some loose, uncovered food items were observed in the walk-in freezer. Food shall be protected from sources of contamination. COS by discarding the food.	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector: John Wiseman	Telephone No. (573)431-1947 / EPHS No. 1507	Follow-up: ☐ Yes ☒ No Follow-up Date:	