



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

TIME IN	11:30am	TIME OUT	2:52pm
DATE	3-12-20	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: Shogun Japanese Steakhouse		OWNER: Joon Kim dba Kaysan, LLC		PERSON IN CHARGE: Joon Kim	
ADDRESS: 729 Sunset Drive			ESTABLISHMENT NUMBER: 4761		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-760-1080		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 License No. _____		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"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O 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 N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" 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 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 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: Joon Kim		Date: March 12, 2020	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-26-20 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Shogun Japanese Steakhouse		ADDRESS 729 Sunset Drive		CITY /ZIP Farmington, 63640	
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.**

4-601.11A	<p>Temperatures (F)</p> <p>chest cooler for fish at sushi station = 0</p> <p>Sushi cold table: ambient = 36, crab sticks = 39, shredded crab = 39, crawfish = 38</p> <p>Raw fish cooler at sushi station: fish #1 = 34, fish #2 = 36</p> <p>Chest freezer at sushi station = 22</p> <p>Maxx Cold cooler with beer = 34, Maxx Cold cooler with salads = 36:</p> <p>Frigidaire mini cooler #1: ambient = 30, raw chicken = 33</p> <p>Frigidaire mini cooler #2: ambient = 29, raw shrimp = 36</p> <p>cookline cold table: ambient = 39, raw chicken = 39, raw shrimp = 41, cooked chicken = 40</p> <p>chicken from grill = 185</p> <p>hot held rice at cookline = 149</p> <p>Noodles on ice in cooler at cookline = 45</p> <p>Walk-in cooler: ambient = 34, broth = 38, cooked chicken = 41, raw scallops = 35</p> <p>Walk-in freezer = 0</p>	3-12-20	
3-501.18	<p>Some kind of black debris was observed on the inside surface of the ice machine in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the inside of the ice machine.</p> <p>Milk which is past the product use-by date was observed in the Maxx Cold cooler in the kitchen. Food which is past the use-by date shall be discarded. Please discard this food.</p>		

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.**

4-903.11A	A blue ice cooler was stored in the adjacent basin of the hand wash sink in the bar/sushi area. Clean food equipment shall be stored so that it is not subject to splash or contamination. Please do not store food equipment near the hand wash sink.	3-26-20	
4-601.11C	An accumulation of food debris was observed on surfaces of the toaster ovens in the sushi area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt ,food residue and debris. Please clean the toaster ovens.		
4-601.11C	Minor food debris was observed on shelving and other horizontal surfaces in the sushi area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt ,food residue and debris. Please clean all surfaces in the sushi area.		
3-305.11	Trays of food for sushi preparation were observed on the lower shelf of the sushi station without a lid. Food shall be protected from sources of contamination. Please place a lid on this food.		
6-501.12A	Dirt and debris was observed on the floor in the sushi area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
3-305.11	Personal items and food, cleaning supplies, and facility food were stored together on the shelf below the sushi station. Food and equipment shall be protected from sources of contamination. Please separate facility food and equipment from employee items. Store cleaning supplies away from food and related items.		
4-601.11C	Dirt and debris was observed on the shelf for the order machine in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt ,food residue and debris. Please clean the shelf.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:	Joon Kim	Date:	March 12, 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:	3-26-20



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ESTABLISHMENT NAME Shogun Japanese Steakhouse	ADDRESS 729 Sunset Drive	CITY /ZIP Farmington, 63640
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2-301.14 3-304.15	Kitchen employees were not observed to wash their hands during the course of the inspection. In that time, food employees were observed touching all manner of food and nonfood items with gloved hands and then touching ready to eat food with the same gloves. Food employees must wash their hands prior to engaging in food preparation and after any activity which may soil the hands and before donning new single use gloves. Single use gloves must be changed when soiled and between touching nonfood surfaces and food. Please wash hands as required and change gloves when necessary.	3-12-20	
4-601.11A	Dust and food residue was observed on surfaces of the hibachi carts in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the carts after use.		
4-601.11C	Food debris was observed on the upper interior of the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the microwave.		
3-501.16B	Cooked noodles stored on top of ice in a cooler at the grill were measured at 45F. Potentially hazardous foods held refrigerated shall be held at 41F or less. This method of storage does not keep the food at 41F or less. Use a method of cold holding which ensures that all parts of the food are maintained at 41F or less.		
3-501.17A	Cooked chicken in bowls in the walk-in cooler are not marked with discard dates. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation. Please mark all potentially hazardous ready to eat food with an appropriate discard date.		
4-702.11	The employee in the ware washing room was observed washing and rinsing steel bowls and placing them in clean storage without sanitizing the equipment. Food contact surfaces shall be washed, rinsed and sanitized. Please ensure that food equipment is washed, rinsed and sanitized.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-904.11	Metal canisters of unwrapped straws were observed at the beverage station in the kitchen. Single use items shall be handled, displayed, and dispensed to that contamination of food and lip-contact surfaces is prevented. Provide individually wrapped straws.	3-26-20	
4-101.19	An improvised handle on a lid for soup was observed to be made from foam rubber. Surfaces which are subject to frequent cleaning or to food soiling shall be made of a nonabsorbent, cleanable surface. Please replace the handle with a nonabsorbent material.		
4-601.1C	An accumulation of food residue and debris was observed on the inside and outside surfaces of the Frigidaire mini cooler in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooler.		
4-601.11C	Food debris was observed on the exterior of bulk food containers holding sugar, salt, etc. in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the containers.		
6-501.114	There appears to be an accumulation of various kinds of equipment stored in the kitchen which may not have a use in the facility. Items that are unnecessary to the operation and maintenance of the establishment such as equipment that is nonfunctional or no longer used shall be removed from the premises. Please remove all unnecessary equipment.		
6-501.113	Various food and equipment items are stored with tools and other items on the wire shelves in the kitchen. Maintenance equipment and tools shall be stored so they do not contaminate food, equipment and single use items. Please organize and separate these items.		

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7-102.11	An unlabeled spray bottle was observed on a cart in the storage room next to the ware washing room. Working containers of cleaning agents and toxic materials shall be labeled with the common name of the material. Please label the spray bottle.	3-12-20	
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6-501.12A	Food splatters were observed on walls at the cookline. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in the kitchen. A bag of raw carrots was observed on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store the food off of the floor. Cases of imitation crab were observed on the floor in the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store the food off of the floor. The ware washing employee was observed drying their gloved hands with a cloth towel and then using that towel to dry equipment from the dishwasher. Cloth towels may not be used for more than one purpose and may not be used to dry food equipment. After cleaning and sanitizing, food equipment must be air dried. The fan in the ware washing room is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the fan.	3-26-20	
3-305.11			
3-305.11			
3-304.14			
4-901.11			
6-501.12A			

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