



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

TIME IN	12:04pm	TIME OUT	3:22pm
DATE	7/20/2020	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: Sugarfire Farmington	OWNER: Farmington SF, LLC	PERSON IN CHARGE: Charles Johnson/GM
ADDRESS: 670 Walton Drive	ESTABLISHMENT NUMBER: 4831	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: 573-713-9099	FAX: N/A
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> IN <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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Charles Johnson</i> Charles Johnson/GM	Date: July 20, 2020
Inspector: <i>Nicholas Joggerst</i> Nicholas Joggerst	Telephone No. (573)431-1947
EPHS No. 1687	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 7/24/20



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ESTABLISHMENT NAME Sugarfire Farmington		ADDRESS 670 Walton Drive		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler 1 (ambient), cooked broccoli		47, 48	Prep cooler 2 (ambient)		41
3-door beer cooler (ambient)		40	Hosizaki freezer (ambient)		4
Walk-in cooler behind 3-vat (ambient)		38	Vanilla Ice cream in ice cream holding well		15
Cole slaw from ambient (2-2:30 hrs)		49	Amish style potatoes (cooled from 135)		50-54
Hot held: Baked beans, pulled pork		155, 140	Hot held: mac n cheese, hashbrowns		142,140

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.			
3-501.18A	Potentially hazardous food in the bottom of the first prep cooler entering the serving area was being held at 47F and temping near 50F. This food had been in the cooler for about a day according to staff. Potentially hazardous food shall be discarded if it exceeds time and temperature combinations. COS by discarding pan of cooked broccoli and artichokes.	COS	
3-501.17A	Several items were not dated with a disposition date when being held for more than 24 hours including milk and cooked vegetables. Other items were dated, but with the day the item was made and did not have a disposition date. Potentially hazardous food shall be clearly marked with a seven day disposition date when held at 41F. This shall include the day the item is opened or prepared. COS by asking that potentially hazardous foods be marked with a disposition date when held for more than 24 hours.	COS	
3-302.11A	Raw salmon was observed above green beans in the Hoshizaki freezer. Food shall be protected from cross-contamination by storing in the vertical order top to bottom: ready-to-eat, raw seafood, raw whole muscle meats, raw ground meats, raw poultry. COS by asking that the seafood be moved below ready to eat items.	COS	
3-501.18A3	Potentially hazardous food in the walk-in cooler behind the 3-vat was dated with disposition dates that exceeded today's date. Potentially hazardous food shall be discarded if it exceeds time and temperature combinations. COS by asking that the items in the cooler that exceeded the disposition date be discarded. This included a container of tomato sauce, ranch dressing made with buttermilk, chili with diced tomatoes, and hashbrowns.	COS	

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.			
4-601.11C	Cabinets beneath soda dispensers in customer area were soiled with soda debris. Non food-contact surfaces of equipment shall be clean to sight and touch. Please clean at a frequency to prevent an accumulation.	7/27/20	
4-601.11C, 6-501.12A	Cabinets and coolers were dirty throughout the facility with a film of grease residue. Non food-contact surfaces of equipment shall be clean to sight and touch, and physical facilities shall be cleaned as often as necessary. Please clean at a frequency to prevent an accumulation of grease.		
4-901.11A	Dishes and cooking pans were stored wet (wet nested) on the rack in the food prep-area. Equipment and utensils shall be air-dried. Please allow for equipment to air dry by proper spacing and draining of utensils and equipment.		
4-601.11C	Hot hold cabinets near the 3-vat was soiled with debris and seemed to not be in use. Non food-contact surfaces of equipment shall be clean to sight and touch. Please clean at a frequency to prevent an accumulation.		
4-204.112A	No ambient air thermometer was located in the 3-door beer cooler. An ambient air thermometer shall be located in the warmest part of a mechanically refrigerated unit. Please place a thermometer in the unit.		

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
Cabinets under Grill: raw burger		40	Under grill cabinet: peeled boiled egg cooling 30 mins		(12:52pm)71
Beer walk-in		41	Hot hold cabinet near fryer: mac n cheese		143
Hosizaki cooler next to grill: Turkey, Swiss		46, 48	Hosizaki cooler next to grill: American, shredded		47, 50
Cold drawers under grill:boiled egg 2:36pm		49	Cold drawers under grill: cut tomato 12:52pm		47
			Cold drawers under grill: cut tomato (2:36pm)		42

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	Mold was observed in the top sliding doors and ceiling of the ice maker. Food-contact surfaces of equipment shall be clean to sight and touch. Please clean the ice maker to prevent an accumulation of mold and debris.	7/20/20	CJ
4-601.11A	Debris was observed on the potato wedger in the prep-area. Food-contact surfaces of equipment shall be clean to sight and touch. Please clean the wedge to prevent an accumulation of debris or if used every 4 hours.	7/21/20	
3-501.18A	Potentially hazardous food in the top drawer and cabinet of the Hosizaki cold hold near the grill was being held at an ambient of around 50F and food was temping in the upper 40F range. This food had been in the cooler for about one day to three days according to staff. Potentially hazardous food shall be discarded if it exceeds time and temperature combinations. COS by discarding chopped lettuce, cooked turkey, sliced cheeses, and cream cheese. Shredded cheese that had been in the cooler for less than 3 hours was moved to walk-in cooler.	COS	
3-501.16A2	Potentially hazardous food was being held above 41F in the Hoshizaki cold prep unit and drawer near the grill and also the first prep unit as you enter the serving area, near the hot hold cabinet. Potentially hazardous food shall be held at 41F or less. Please fix the equipment so it holds food at 41F or less. Please do not use the equipment until I clear it for use.	7/23/20	
3-501.14	Amish potatoes and cole slaw were not being cooled to 41F within 4 hours without given warning. Potentially hazardous food shall be cooled from 135 to 70 within two hours and then from 70 to 41 within additional 4 hours. COS by moving items to walk-in cooler.	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

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