



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

TIME IN	9:03 am	TIME OUT	1:00pm
DATE	5/29/2020	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: The 19th Hole	OWNER: Crowne Diversified	PERSON IN CHARGE: Chris Spence/ Food/Bev Director
ADDRESS: 4215 Hunt Road	ESTABLISHMENT NUMBER: 0239	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: 573-756-6660	FAX: 573-756-8121
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 type="checkbox"/> H <input checked="" 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"/> 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 type="checkbox"/> IN 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 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			<input 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 N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> 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			<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/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"/>
<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 <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<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/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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	IN	OUT	Proper Use of Utensils	COS	R
<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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	<input checked="" type="checkbox"/>	
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>				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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<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>Ch. Sr.</i>	Chris Spence/ Food/Bev Director	Date:	5/29/2020
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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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True 2 Door Cooler: Soda, Beer		40, 40	Kolpack Freezer		15
True Single Door Cooler		41	Pizza Cabinet		145
Frigidaire Freezer		10	U.S. Cooler		38
Beer Cooler		40	Pepsi Cooler		41
GE Fridge/ Freezer		41/12	Hot Dogs on roller		173, 177

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
7-102.11	Unlabeled bottle in kitchen. Working containers used for storing toxic materials shall bear the common name of the material. COS by writing name on bottle.	COS	CS
7-202.12A	Hot Shot and X-pro hornet spray was observed in the kitchen. Poisonous materials shall be used according to law and this code. COS by removal		
3-304.11A	Raw chicken was observed above potatoes and cooked chicken in the Frigidaire freezer. Food shall be protected from cross contamination by Storing in the vertical order top to bottom: Ready to eat, Seafood, Whole muscle meats, ground meats, poultry/eggs. COS by moving to bottom shelf.		
7-201.11A	Hand sanitizer was located where it could contaminate bread and single-service items in the kitchen. Toxic materials shall be stored so they cannot contaminate food and equipment. COS by moving away from these items.		
4-501.114A	No chlorine was detected in sanitizer water in 3-vat. A chlorine solution for sanitizing shall be between 50 and 100 ppm; by mixing (1/2) tsp unscented bleach per gallon of water. COS by Mixing New sanitizer and checking with test strip.		

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	
5-205.11B	Handwash sink in the kitchen was observed to be used as a dumpsink. A handwash sink may not be used for purposes other than handwashing. COS by discussion.	COS	CS	
3-304.12E	Ice Scoops were not properly stored in the kitchen area. In-use utensils shall be stored in a clean, protected location if the utensil, such as an ice scoop, are used only with non potentially hazardous food. COS by placing on sanitized surface.			
3-304.12C	In-use utensils for hot dogs, pizza, and the griddle were improperly stored. In-use utensils shall be stored on a clean portion of the food prep table, if Cleaned and sanitized every 4 hours or between working with raw and ready-to-eat food. COS by placing on sanitized surface.			
3-304.14B	Cloths were observed on the counter with food debris and used to hold spatulas. Cloths in-use for wiping counters in-contact with raw animal foods shall be kept separate from cloths used for other purposes. COS by sending to laundry.			
4-601.11C	Debris was observed in the GE freezer. Non food-contact surfaces shall be clean to sight and touch. Please clean the freezer.			6/12/2020
4-203.12B	The thermometer in the GE Fridge was off by about 12 degrees F. Ambient air temperature measuring devices shall be accurate to within (+/-) 3F. Please replace thermometer.			/
4-601.11C	Seals were observed dirty in the beer cooler near the hand-wash sink. Non food-contact surfaces shall be clean to sight and touch. Please clean the cooler.			

EDUCATION PROVIDED OR COMMENTS

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

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			EPHS No.	1687
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FOOD PRODUCT/LOCATION Hamburger off Grill		TEMP. in ° F 170	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
3-302.11A	UPSTAIRS: Raw chicken was observed above Ground Beef in the Kolpack freezer. Food shall be protected from cross contamination by Storing in the vertical order top to bottom: Ready to eat, Seafood, Whole muscle meats, ground meats, poultry/eggs. COS by moving to bottom shelf.	COS	[Handwritten initials]
4-601.11A	Equipment Stored upstairs was dirty including Microwave food contact surfaces and baking equipment. Equipment food contact surfaces shall be clean to sight and touch. COS by sending for wash, rinse, and sanitize. Please check other unused equipment also periodically upstairs to prevent rodents.		

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5-202.12A	Water at the Hand-wash sink didn't get hot. A hand-wash sink shall be equipped to provide water at a temperature of at least 100F. Please fix so 100F water is provided.	6/12/2020	[Handwritten initials]
4-501.11A; 3-305.11A	UPSTAIRS: Ice accumulation was observed in the Kolpack Freezer. Equipment shall be maintained and food shall be protected by being in a clean, dry, location. Please clean and repair unit. Beef Franks were observed on the floor of the freezer. Food shall be at least 6 inches up off the floor. COS by moving to freezer shelf.	COS	
3-501.13A, 2-401.11, 4-501.11A	Beef patties were being thawed at room temp in an inoperable Kolpack Fridge, beneath employee food. Equipment Shall be maintained, Employee food shall be kept in a designated location away from business food; Potentially hazardous food shall be thawed at 41F under refrigeration. COS-According to manager on duty the beef had only been out for about an hour and was still cold and nearly frozen to touch. COS by moving to U.S. Fridge.	COS	
4-501.110B	The temperature gauge on the Mechanical ware wash machine was inoperable. The temperature of a wash solution, that uses chemicals for sanitizer, may not be less than 120F for spray-type wash machines. Please repair the temperature gauge.	6/12/2020	
6-501.112	Bug trap was full in the liquor storage closet. Dead insects shall be removed from devices at a frequency so they don't attract pest. COS by removal of trap	COS	

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	EPHS No. 1687	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: