



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

TIME IN	1:58 PM	TIME OUT	3:30 PM
DATE	12/17/2020	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: Culver's	OWNER: Lewis and Mosier Enterprises, LLC	PERSON IN CHARGE: Tammy Pyatt
ADDRESS: 525 West Karsch Boulevard	ESTABLISHMENT NUMBER: 4711	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: (573) 664-1677	FAX: (573) 454-2889
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 RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-19339, Exp 12/31/2020		
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		
<b>Employee Health</b>							
<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 reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
<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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				<b>Consumer Advisory</b>		
<b>Approved Source</b>							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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	<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	<b>Chemical</b>		
<b>Protection from Contamination</b>							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized		✓		Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				<b>Conformance with Approved Procedures</b>		
					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	IN	OUT	Proper Use of Utensils	COS	R
<input 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		
<b>Food Temperature Control</b>									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate					<b>Utensils, Equipment and Vending</b>		
<b>Food Identification</b>									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Prevention of Food Contamination</b>									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Physical Facilities</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Tammy Pyatt</i>	Tammy Pyatt	Date:	December 17, 2020
Inspector: <i>Donovan Kleinberg</i>	Donovan Kleinberg	Telephone No.:	(573) 431-1947
		EPHS No.:	1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	1/8/2020



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Culver's		ADDRESS 525 West Karsch Boulevard	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Delfield Freezer Ambient	5	Hothold: Beef 1, 2	166, 139
Batter By Fryer	41	Grill Prep Table Top: Sliced Cucumber, Sliced Tomato	38, 39
Walk-In Cooler: Ambient, Rueben	33, 37	Grill Prep Table Drawers Ambient	38
Walk-In Freezer Ambient	10	Grill Prep Table Bottom Ambient	36
Burger Off Grill	159	Grill Cooler: Burger Patty	41

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-601.11A	Food debris was found on the Food Contact Surface (FCS) of a spoon in clean storage. FCSs shall be kept clean to both sight and touch. Please ensure all food equipment and utensils are completely and thoroughly washed, rinsed, sanitized and air dried before storage or use with food. <b>CORRECTED ON SITE</b> by moving the spoon back to warewashing.	COS	
3-501.17B	Inside the walk-in cooler two tubs of re-run soft serve mix were found with date labels of 12/16. Potentially Hazardous Food (PHF) which is Ready To Eat (RTE) and taken from an opened commercial package and held on site for over 24 hours shall be marked with a seven day discard date including the date of opening the package. Please mark all opened commercially prepared RTE PHFs with a seven day discard date if the food will be held for over 24 hours.	12/17/20	
7-201.11B	Several containers of hand sanitizer were found stored over single service cups on the wire racks in dry storage. Potentially toxic and/or poisonous materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please store all potentially toxic and/or poisonous materials separately by use of a space or partition and not above single service items.	12/17/20	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-601.11C	The Delfield freezer was found to have an accumulation of breadings and food debris in the door seals, door hinges and the bottom of the freezer. Non-Food Contact (NFC) surfaces shall be kept clean and free of an accumulation of debris. Please clean the Delfield freezer.	12/18/20	
6-501.14A	The floor fans in the kitchen were found to have an accumulation of dust and debris on the grates. Ventilation intake and exhaust systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates of the floor fans.	12/17/20	
4-601.11C	The bottom of the grill prep table was found to have an accumulation of food debris. Non-Food Contact (NFC) surfaces shall be kept clean and free of an accumulation of debris. Please clean the bottom of the grill prep table.	12/18/20	
4-501.14C	The sprayer at the pre-clean sink was found to have an accumulation of grease and debris on the housing and handle. Warewashing equipment shall be cleaned as often as necessary to keep it clean but at least once every 24 hours while in use. Please clean the sprayer.	12/17/20	
3-501.13B	Bags of frozen chili were found thawing underneath hot water with the water temperature registering at 103F. Potentially Hazardous Foods shall be thawed under running water only if the water is at a temperature of 70F or lower with sufficient velocity to wash away loose particles. Please either use proper water temperatures when thawing or use a different acceptable thawing method.	12/17/20	
4-901.11A	Plastic serving trays were found wet nested in the warewashing area. All food equipment and utensils shall be thoroughly and completely air dried before storage or food contact. Please completely air dry all trays before stacking and/or nesting.	12/17/20	

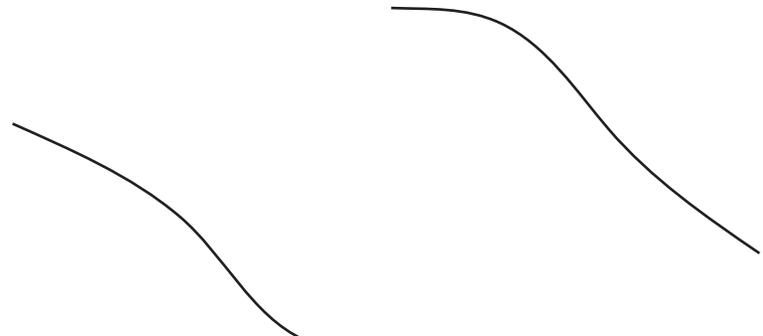
EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Tammy Pyatt	Date: December 17, 2020
Inspector:	Donovan Kleinberg	Telephone No. (573)431-1947
	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 1/8/2020



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Soft Serve Mix: Vanilla, Chocolate		36, 32	Hotheld Chili		139
Custard Mix		34			
Desert Cooler Ambient		31			
Undercounter Cooler Ambient		41			
Custard Freezer Ambient		0			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
			

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		TP
4-501.14C	An accumulation of grease and debris was found on the upper edges of the exterior of the warewashing machine. Warewashing equipment shall be cleaned as often as necessary to keep it clean but at least once every 24 hours. Please clean the top of the warewashing machine.	12/17/20	
6-501.14	The grates over the condenser fans inside the walk-in cooler were found to have an accumulation of dust. Air intake and exhaust systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the condenser fan grates inside the walk-in cooler.	12/17/20	
6-501.12A	There was an accumulation of food debris observed on the floor of the walk-in freezer. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor of the walk-in freezer.	12/18/20	
6-501.16	Wet mops were found stored in the bottom of the mop sink. Mops shall be hung up to thoroughly dry in a location where they will not contaminate food, food equipment, utensils or single service items. Please hang up mops to dry in a location where contamination cannot occur when the mops are done being used.	12/17/20	
6-501.12A	There was an accumulation of fluid in the cabinet underneath the drive up soda dispenser, presumably from a leak. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean up the leak.	12/19/20	
5-202.12A	Hot water was not available at the handwashing sink near the drive up area. Handwashing sinks shall be provided with hot water through a mixing faucet. Please restore hot water to the drive up handwashing sink.	12/31/20	
3-304.14B1	A wet wiping cloth was found stored on top of a prep table. In between uses wet wiping cloths shall be stored in a bucket of sanitizer. Please store wet wiping cloths in sanitizer in between uses or move them to a storage area for laundering after usage.	12/17/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Tammy Pyatt Date: December 17, 2020

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