



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

TIME IN	9:25 AM	TIME OUT	12:40 PM
DATE	9/29/2020	PAGE	1 of 6

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: Steak 'n Shake		OWNER: In Sight Partners Inc.		PERSON IN CHARGE: Chelsea Hannah	
ADDRESS: 796 Maple Valley Drive			ESTABLISHMENT NUMBER: 0009		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: (573) 760-0100		FAX: (573) 760-0550	
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 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. 187-10514 exp 5/31/21		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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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						

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		
		Food Temperature Control				<input checked="" 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 checked="" type="checkbox"/>	<input 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"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container				<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"/>	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 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 checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Chelsea Hannah</i> Chelsea Hannah		Date: September 29, 2020	
Inspector: <i>Donovan Kleinberg</i> Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686	Follow-up: Follow-up Date: October 20, 2020 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Steak 'n Shake		ADDRESS 796 Maple Valley Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Softserve Mix Vanilla 1, 2		34, 35	Walk-In Cooler; Ambient, Sliced Tomato		38, 40
Glass Chiller Ambient		0	True Refrigerator Ambient		30
Sundae Cold Table Bottom Ambient		32	Cookline Dressing Table 1 Sliced Tomato, Onions		36, 39
Fry Freezer Ambient		27	Hotheld Gravy, Scrambled Eggs		138, 137
Hothold Cabient Ambient		161	Hotheld Gravy, Chili		167, 180

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	The nozzles on both soda dispensers at the front service area were observed to have an accumulation of debris on the inside of the nozzles. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please wash, rinse and sanitize the soda dispenser nozzles to clean them and kill any potential mold.	9/29/2020	
4-601.11A	Dried debris and splatter was observed on both Hamilton Impellers located near the sundae station. FCSs shall be kept clean to both sight and touch. Please clean the upper surfaces of the Hamilton Impellers.	9/29/2020	
4-601.11A	The upper deflector in the ice maker machine was observed to have an accumulation of debris along the seams which appeared to be mold. FCSs shall be kept clean to both sight and touch. Please dispose of all ice in the machine and the break the machine down and fully wash, rinse and sanitize each interior part of the machine in order to kill any mold.	10/2/2020	
3-501.17A	Metal inserts of sliced tomatoes were marked with Monday. Upon questioning this was confirmed to be the date of preparation. Potentially Hazardous Foods (PHFs) prepared in the establishment and intended to be held for more than 24 hours shall be marked with a date of disposition not exceeded seven days from the date of preparation. Please ensure PHFs prepared in the establishment are either used within 24 hours or marked with a 7 day disposition date upon storing at the end of service if the food will be held for the next day.	10/1/2020	
3-501.16A2	Foods stored in the dressing table at the pass through were observed to have temperatures ranging from 48-37F. PHF held cold shall be held at a temperature of 41F or lower. It is presumed that over loading of food in the wells coupled with too little cooling is causing this range of temperatures. Please do not overload inserts with food and ensure the thermostat is correctly set.	9/30/2020	

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5-205.11B	A metal insert was observed in the prep area handsink upon arrival. Handwashing sinks shall only be used for handwashing and no other purpose. Please ensure employees know that handwashing sinks shall only be used for handwashing. CORRECTED ON SITE by removing the insert from the handwash sink.	COS	
6-301.12B	The handwashing sink in the prep area did not have any paper towels available upon arrival. Handwashing sinks shall be provided with a means of drying hands either by disposable hand towels, a hand towel dispenser or an air dryer. Please ensure paper towel dispensers at handwashing sinks are kept stocked with paper towels.	9/29/2020	
4-601.11C	An accumulation of food debris was observed on the bottom of the sundae prep table cooler. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the cooler.	9/29/2020	
4-601.11C	The door seal for the bottom door of the fryer freezer was observed to have an accumulation of food debris in the creases. NFC surfaces shall be kept free of an accumulation of debris. Please clean the door seals of the fryer cooler.	9/29/2020	
6-202.15A2	The bottom sweep on the drive thru service door was observed to allow daylight in from underneath of it. Outside entrances to the establishment shall be kept protected with solid, tight fitting doors to prevent potential pest entry. Please replace the sweep on the bottom of the drive thru window.	10/13/20	
6-501.12A	The floors underneath the equipment in the drive thru area had a heavy accumulation of grease and debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the drive thru area.	9/30/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Chelsea Hannah		Date: September 29, 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: October 20, 2020



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Cooler near Dressing Table 2 Ambient		31	Grill Meat Cooler; Beef Patty, Chicken Breast, Ambient
Cooler near Dressing Table 1 Ambient		34	Dressing Table 2 Sliced Tomato, Meat Sauce, Cheese
Beef Patty Off Grill		172	Dressing Table 2 Drawers; Sliced Tomato, Pasta
Nacho Cheese		136	

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7-201.11B	A bottle of Ajax dishsoap was observed stored with cleaned dishware on a drainboard. Potentially toxic or poisonous materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please store potentially toxic or poisonous materials in a location where they are separate from food equipment and utensils.	9/29/2020	[Handwritten Initials]
4-601.11A	The table mounted can opener at the produce preparation table was observed to have an accumulation of metal filings in the housing near the blade. FCSs shall be kept clean to sight and touch. Please clean the table mounted can opener.	9/29/2020	

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3-305.11A3	Boxes of eggs and bananas were observed to be stored on the floor of the walk-in cooler. Food shall be stored in a clean, dry location where it is not exposed to splash, dust or other contamination and at least six inches up off of the floor or on a pallet. Please store food on a pallet or on shelve six inches up off of the floor.	9/29/2020	[Handwritten Initials]
6-501.14A	The grates over the condenser fans as well as the housing of the condenser itself inside the walk-in cooler were observed to have an accumulation of dust and debris. Ventilation systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates over the fans as well as the housing of the condenser itself.	9/30/2020	
6-501.12A	The floor of the walk-in cooler was observed to have an accumulation of food debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in cooler.	9/30/2020	
3-305.11A3	Boxes of food were observed stored on the floor of the walk-in freezer. Food shall be stored in a clean, dry location not exposed to splash, dust or other contamination and at least six inches up off of the floor or on a pallet. Please store food in the walk-in freezer either on a pallet or six inches off of the floor.	9/29/2020	
6-501.12A	The floor of the walk-in freezer was observed to have an accumulation of debris and trash. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor of the walk-in freezer.	9/30/2020	
5-202.12A	The handwash sink between the cookline and the grill did not have any water available. Handwashing sinks shall be provided with hot water of at least 100F. Please restore water to the handwashing sink.	10/13/20	

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ESTABLISHMENT NAME Steak 'n Shake		ADDRESS 796 Maple Valley Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11C	Various door seals throughout the cookline as well as drawer handles were observed to have food debris or grease accumulation. NFC surfaces shall be kept free of an accumulation of debris. Please clean the door seals and handles to equipment in the cookline.	9/30/2020	
4-501.14C	The sprayer for the pre-clean sink at the dish washing machine was observed to have a heavy accumulation of food debris and grease on the handle as well as the housing and sprayer head. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer.	9/30/2020	
6-501.18	The sink handles and faucet at the pre-clean sink before the dish washing machine were observed to have an accumulation of grease and food debris. Plumbing fixtures shall be kept clean. Please clean the handles and faucet of the pre-clean sink.	9/29/2020	
4-601.11C	The shelving underneath the produce preparation area was observed to have an accumulation of debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the shelving underneath the produce preparation table.	9/29/2020	
4-903.12A1	Boxes of hand towels were observed stored touching employee coats in dry storage. Food equipment, utensils and single service items shall be stored in a location where they are not exposed to contamination from employee personal effects.	9/29/2020	
3-305.11A2	Loaves of bread were observed stored next to articles of employee clothing. Food shall be stored in a clean dry location where it is not exposed to dust, splash or other contamination. Please store the bread in an area where it cannot be exposed to potential contamination from employee personal effects.	9/29/2020	

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6-501.11	A ceiling tile in the water heater closet was knocked down from the ceiling exposing a hole. Physical facilities shall be maintained in good repair. Please replace the tile back into its proper position to close the hole.	9/29/2020	
6-501.12A	An accumulation of rusty debris was observed on the floor to the back right of the water heater and in other areas on the floor in the water heater closet. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors in the water heater closet.	9/30/2020	
4-903.11A3	A box of tissue paper was observed stored on the floor in dry storage. Single service items shall be stored at least six inches up off of the floor or on a pallet. Please store single service items off of the floor.	9/29/2020	
5-501.113B	The dumpster was observed to have its lids open. Outside waste receptacles shall be kept covered with tight fitting lids in order to prevent pest infiltration and attraction. Please keep the lids to dumpsters closed. CORRECTED ON SITE by closing the lids.	COS	
4-501.14C	The inside of the dish washing machine was observed to have an accumulation of grease and hard water. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the inside of the dish washing machine.	10/1/2020	
6-501.12A	There was an accumulation of grease and debris observed on the floor underneath most equipment on the cookline. Physical facilities shall cleaned as often as necessary in order to keep them clean. Please clean the floors.	10/1/2020	
4-601.11C	Food debris was observed on the bottom surfaces of the hothold cabinet. NFC surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the hothold cabinet.	9/29/2020	

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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.**

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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	The faucet and insert of the dipwell at the sundae station was not currently in use however, a heavy accumulation of food debris was observed on the surfaces of the dipwell. NFC surfaces shall be kept free of an accumulation of debris. Please clean the dipwell.	9/29/2020	
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