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

TIME IN 10:48am	TIME OUT 1:34pm
DATE 7-1-2021	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:	OWNER:	PERSON IN CHARGE:
C Barn # 5	Ray Johnson	Joyce Meadows/ Manager

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
13 West Karsch Blvd.	0830	St. Francois

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Farmington, 63640	573-747-1205	N/A	■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ C. STORE ☐ CATERER ■ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
IN ✓OUT	Food in good condition, safe and unadulterated	✓	
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN ✓OUT N/A	Food separated and protected	✓	
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized		
✓IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
IN OUT ✓N/O N/A	Proper date marking and disposition		
IN OUT N/O ✓N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
✓IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	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
—	—	Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
	✓	Approved thawing methods used	✓	
	✓	Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
	✓	Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	✓	Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
	✓	Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Joyce Meadows/ Manager		Date: July 1, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ■ Yes ☐ No Follow-up Date: 7-13-2021

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
2-Door retail true cooler (amb.)	39	Frigidaire freezer (amb.)	12
Water for thawing raw chicken	64-67	Unmarked fridge(amb.)	40
raw chicken thawing (livers)	41-49	Pepsi cooler (amb.)	41
Fried fish	180-197	Hot bar: chicken(strip/gizzard)corn dog/egg roll	149/135/138/140
Fried chicken	184-190		

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	Debris was observed on the outside edges that were nested into other pans and on the corners of baking pans. Food-contact surfaces shall be clean to sight and touch. COS by asking to wash, rinse, and sanitize.	COS	
3-302.11A	Raw shell eggs were observed on the top shelf in the consumer beer cooler above packaged cooked ham. Food shall be protected from cross-contamination by storing in the vertical order, top to bottom: ready to eat, raw seafood, raw whole muscle, raw ground meat, and raw poultry. COS by asking to arrange in correct order.	COS	
4-601.11A	Debris was observed on the right soda machine ice chute and minor debris and dust was observed on the back splash of the left soda machine. Food-contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize.	7-2-2021	
4-501.114	Staff were using a disinfectant to sanitize dishes. According to the EPA registered label it was only meant to disinfect hard surfaces and not meant for food-contact surfaces. A chemical sanitizer shall meet the criteria as specified under 7-204.11. Please use approved sanitizer	7-2-2021	

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
4-601.11C	Table and adjoining chairs in the dining area were observed stained and with black debris. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	7/2/2021	
4-601.11C	The two door true fridge near dining table area was observed with debris in the door seals and bottom corners of the unit. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	7/3/2021	
4-202.112A	No thermometer was observed in the two door True retail cooler near the dining table. An ambient air thermometer shall be located in the warmest part of a mechanically refrigerated unit. Please place a thermometer in the unit.	7/14/2021	
4-601.11C	Debris was observed in the tall fridgidaire unit and the smaller fridge on shelving, bottom of the unit, handles, and outer door casing. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	7/6/2021	
6-501.14A	Dust and mold was observed on the fan in the kitchen near the hand wash sink, and box fan near tall freezer. Ventilation equipment shall not be a source of contamination. Please clean of all debris as not to contaminate clean equipment and food.	7/7/2021	

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
Walk-in Freezer (amb.)	18	Milk cooler section of wall cooler (amb.)	41
Creamer dispenser (amb.)	39	Mini fridge in coffee area (amb.) milk	49/42

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NOTE	The ambient temperature of the mini fridge in the coffee bar area was observed above 41F. Upon arrival the fridge was observed slightly ajar due to a gallon of milk pressing the door open. Please either arrange items in the cooler or use smaller milks so the door is able to shut properly and items are properly held at 41F or less.	-	

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3-501.13B2	Raw chicken was observed being thawed in the kitchen sinks under the spigot with a minute amount of water and some portions were not submerged. Water in basin was observed bloodied with particulate. Potentially hazardous food shall be thawed under running water that is 70F or less. With sufficient velocity to to agitate loose particles to the drain. And so raw animal product is not above 41F for more than 4 hours including time exposed to running water, time for cooking, or the time to cool back to 41F. Please have thaw product in manner as stated above unless in refrigeration under 41F or less. COS by discussion.	COS	
6-501.12A	Minor debris was observed on the floor in the kitchen beneath the three vat and hand wash sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris.	7/5/2021	
4-601.11C	Dust and debris was observed on the drying shelf in the kitchen. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	7/6/2021	
6-501.12A	Grease and food debris was observed on the floor in the kitchen beneath the fryer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris.	7/8/2021	
3-202.15	Bang Energy drink observed near beer cooler heavily dented. Food packages shall be in good condition to protect the integrity of the contents. COS by asking staff to discard.	COS	

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4-601.11C	Debris was observed in the bottom of the creamer dispenser reservoir and the two coffee maker reservoirs two the left of the creamer dispenser near the register. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	7/4/2021	
4-601.11C	Dust and debris was observed on some of the door seams beneath the soda dispensers near the register and debris was observed in the cabinet of the right trash cabinet receptacle of the soda fountain cabinets. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	7/6/2021	
6-301.14	No handwashing signs were visible in the restrooms. A sign or poster shall be provided at all hand wash sinks. Please provide hand wash signs.	7/7/2021	
4-903.12A5	Several straws and other single-serve articles were observed beneath an unshielded drain line in the coffee bar area. Single-serve articles may not be stored beneath unshielded drain lines. Please either move the articles or shield to intercept potential drips.	7/21/2021	
4-601.11C	Shelf in the coffee bar area opposite the serving area was observed with chocolate debris. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	7/2/2021	
4-501.18	Bucket of sanitizer on counter was observed heavily soiled with dirty water. The wash, rinse, sanitize solutions shall be maintained clean. Please dispose of water and make new sanitizer water.		

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