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

TIME IN 9:28am	TIME OUT 10:45am
DATE 10/6/2021	PAGE 1 of 2

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: Friends in Action Clubhouse	OWNER: BJC Behavioral Health		PERSON IN CHARGE: Michael Hunt/ Staff
ADDRESS: 657 Walton Drive		ESTABLISHMENT NUMBER: 4810	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: 573-760-8360	FAX: 573-701-0328	P.H. PRIORITY : ☐ 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:	Michael Hunt/ Staff		Date: October 6, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐ Yes ☒ No Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Friends in Action Clubhouse	657 Walton Drive	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hobart (amb.)green bean/meat ball	42/41/41	True freezer (amb.)	0
Bev-air cooler (amb.)/cooked chicken	40/42		
Bev-air(Cont.) cut lettuce	40		

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	Minor debris was observed on a fork in the clean dish area and debris was observed in the bottom of the a clean utensil holder. Food-contact surfaces shall be clean to sight and touch. COS by asking staff to wash rinse, and sanitize.	COS	
4-601.11A	Sticky residue was observed on what appeared to be white utensil holders on the drying rack. Food-contact surfaces shall be clean to sight and touch. COS by asking staff to wash rinse, and sanitize.	COS	
4-601.11A	Minor debris was observed on a plate and bowl stacked beneath the prep counter. Food-contact surfaces shall be clean to sight and touch. COS by asking staff to wash rinse, and sanitize.	COS	
3-501.17A	Cut lettuce in Bev-air cooler was observed with a cut date but no disposition date. Potentially hazardous food shall be clearly marked with a seven day disposition date. COS by asking staff to mark item with a disposition date.	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
4-601.11C	Minor debris was observed in the whisk and scoop holders. Non-food contact surfaces shall be free of an accumulation. Please clean of all debris.	10/7/2021	
4-601.11C	Minor debris was observed in the plate and bowl holders beneath the prep counter; and debris was observed in the bottom of the Bev-air cooler. Non-food contact surfaces shall be free of an accumulation. Please clean of all debris.	10/7/2021	
3-305.11A	A paper towel was observed in a container of cut and washed lettuce. Food shall be protected from contamination. COS by asking staff to remove paper towel.	COS	

EDUCATION PROVIDED OR COMMENTS

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

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