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

TIME IN 10:30am	TIME OUT 11:30am
DATE 4/15/2021	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: Farmington Meat and Processing	OWNER: Jeff Nash		PERSON IN CHARGE: Gail Snyder/manager
ADDRESS: 110 West First Street		ESTABLISHMENT NUMBER: 4141	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: 573-756-2204	FAX: N/A	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	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved ☒ Not Applicable License No. _____	☒ PUBLIC ☐ PRIVATE	☒ 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: Gail Snyder/manager			Date: April 20, 2022
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐ Yes ☒ No Follow-up Date:

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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Farmington Meat and Processing	110 West First Street	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Three door true freezer (amb.) retail	3	cheese display cooler (amb.)	39
Meat display cooler (amb.)	39	Mid Right sale cooler potato salad/baked ham	38/39
		Mid left display/hot dogs	37
		raw meat display/raw pork/beef	37/37
walk in cooler amb.	40	Walk-in freezer (amb.)	29

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
8-201.13A	Several raw ROP food items are frozen and offered for retail sale on premises. A HACCP plan must be approved for reduced oxygen packaging. Please work with this office in getting HACCP plans for all items that reduced oxygen packaged on premises.	9/20/2022	
8-103.12A	Reduced oxygen packaged catfish and salmon with a modeled HACCP plan yet to be approved by MO DHSS were not observed with all prominent label information required of the plan including packaging date, fish must be removed before defrosting, and to discard if not consumed within 4 days. If the department approves a special process the operator shall comply with the HACCP plan and procedures that are submitted. Please add additional label information to catfish.	5/1/2022	gs
4-501.114 A	Sanitizer solution was observed stored in a container next to the hand washing sink with sanitizing strength not between 50 ppm and 100 ppm. COS by replacing sanitizing solution with new sanitizing solution.	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
6-501.12	Debris was observed behind the three door True freezer in the retail area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean behind the freezer.	4/26/2022	gs

EDUCATION PROVIDED OR COMMENTS

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

Person in Charge /Title:	Gail Snyder/manager			Date: April 20, 2022	
Inspector:	Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: Follow-up Date:	☐ Yes ☒ No