



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

TIME IN 11:00am	TIME OUT 2:02pm
DATE 6-23-22	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: The Old Mine Crab House		OWNER: Matthew Grisham		PERSON IN CHARGE: Tony Lindsey	
ADDRESS: 602 East Karsch Blvd.		ESTABLISHMENT NUMBER: 4872		COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-664-1113		FAX: na	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		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		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT N/A	Food received at proper temperature			<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 checked="" type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT 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 N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/A	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 checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" 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"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" 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"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: _____ Tony Lindsey		Date: June 23, 2022	
Inspector: _____ John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 7-11-22



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ESTABLISHMENT NAME The Old Mine Crab House		ADDRESS 602 East Karsch Blvd.		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table: amb, slaw, tomato, raw chicken		34, 42, 42, 41	Burger from grill, chicken from grill		172, 168
Cooler drawers: raw fish, raw beef		39, 39	Trubo Air cooler at wait station		30
Hot hold: gumbo, cheese sauce		150, 160	Walk-in cooler: amb, raw beef, baked potatoes, raw fish		34, 40, 39, 31
Hot hold: sausage, eggs @ 11:22		108, 109	Bar keg cooler #1, #2		40, 44
Hot hold: sausage, eggs @ 12:25		137, 145	Bar beer cooler #1, #2		40, 38
Code Reference	<b>PRIORITY ITEMS</b> 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>				Correct by (date)
3-501.16A	Slaw and sliced tomatoes stored in the upper cold-wells of the kitchen cold table were measured at 42F. Potentially hazardous foods held cold shall be held at 41F or less. Please adjust the unit temperature to maintain food temperatures of 41F or less.				6-23-22
2-401.11	An employee beverage in a foam cup was stored on the prep/cutting surface of the kitchen cold table. Employees may drink from closed containers provided that the container is handled and stored to prevent contamination of food, equipment, and single use items. Please store employee drinks away from food and equipment.				
2-401.11	An employee personal phone was stored atop the prep/cutting surface of the kitchen cold table. Employees' personal items must be stored to prevent contamination of food and food-contact surfaces. Please store personal items in a designated area away from food and food-contact surfaces.				
7-201.11B	Bottles of ice machine cleaner were stored atop the ice machine storage bin. Toxic materials shall be stored to prevent contamination of food, equipment, and single use items. Please store chemicals away from food and food related items.				
2-301.14	A food employee returning to the kitchen from smoking did not wash his hands before resuming food preparation duties. Employees must wash their hands immediately before engaging in food preparation, after eating, smoking or using the toilet, and between glove changes. Please ensure that employee are washing their hands at appropriate times.				
4-601.11A	Numerous dirty plastic pans were observed in clean storage in the kitchen. Several soiled utensils were observed in storage bins in the kitchen. An accumulation of food residue was observed inside the utensil storage bins. Food contact surfaces shall be clean to sight and touch. Please clean the utensil bins and ensure that food equipment is adequately cleaned.				
Code Reference	<b>CORE ITEMS</b> 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>				Correct by (date)
5-205.15B	Cold water was not available at the hand wash sink in the kitchen area. The water was shut off due to a water leak at the faucet. A plumbing system shall be maintained in good repair. Please repair the leak and restore cold water service to the sink.				7-11-22
4-601.11C	Water and debris is pooling in the bottom of the lower compartment of the cold table in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the cold table.				A
4-601.11C	An accumulation of dried food debris was observed in the seals of the cooler drawers in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the seals.				
4-601.11C	An accumulation of food debris was observed in the bottom of the whirlpool freezer in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer.				
6-501.12A	Minor grease and debris was observed on the floor below equipment in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area.				
4-601.11C	A build-up of grease and residue was observed on the exterior of equipment in the kitchen such as: the instant pot, the rice cooker, buckets for food storage, and table top ovens. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all equipment surfaces in the kitchen.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Tony Lindsey Date: June 23, 2022					
Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 7-11-22



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Code Reference	<b>PRIORITY ITEMS</b> 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>				Correct by (date)	
3-304.15	An employee wearing single use gloves was observed touching his phone and then handling ready to eat food. Please be aware that using contaminated gloves to handle ready to eat food negates the purpose of wearing gloves. Please ensure that employee are aware that single use gloves are only required to prevent bare hand contact with ready to eat food, and that the glove are susceptible to contamination. Food debris was observed on the vegetable cutter in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is adequately cleaned. A discard date was not observed on baked potatoes in the walk-in cooler. Ready to eat, potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Please mark all such foods with a discard date. Raw shell eggs were stored above raw fish in the walk-in cooler. Food shall be protected from cross contamination by separating foods with different required cooking temperatures. COS by relocating the eggs.				6-23-22	
4-601.11A						AK
3-501.17A						
3-302.11						
Code Reference	<b>CORE ITEMS</b> 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>					
4-601.11C	A build-up of debris was observed on surfaces of the table-mounted can opener in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the can opener as often as necessary to keep it clean. Unshielded fluorescent light bulbs are installed above the three compartment sink and clean equipment storage. Light bulbs installed in areas of food preparation, food storage, equipment storage and ware washing shall be shielded or otherwise shatter-resistant. Please provide shielding for the light bulb. A food thermometer was not available for cooks use in the kitchen. A food thermometer with an operable range of 0F - 220F, and which is accurate within two degrees F shall be easily accessible for cooks use in determining adequate cooking temperatures. Please provide an appropriate food thermometer. An accumulation of debris was observed on trashcans in the kitchen area. Waste receptacles shall be cleaned at a frequency necessary to prevent a build-up of soil. Please clean the trashcans. An accumulation of minor dust and food debris was observed on horizontal surfaces in the kitchen such as tables and shelves. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and debris. Please clean surfaces in the kitchen. A supply of sanitizer test strips were not available to check sanitizer concentrations in the dishwasher and sanitizer buckets. A test kit or device for determining appropriate sanitizer concentration shall be provided. Please provide test strips for chlorine sanitizer. Neither hot nor cold water was available at the three compartment sink in the bar area. The water was shut off due to a leak at the faucet. A plumbing system shall be maintained in good repair. Please repair the leak and restore water service to the sink.				7-11-22	
6-202.11A						AK
4-302.12						
5-501.116						
4-601.11C						
4-302.14						
5-205.15B						
EDUCATION PROVIDED OR COMMENTS						
Person in Charge / Title: Tony Lindsey				Date: June 23, 2022		
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