

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

TIME IN 8:57am	TIME OUT 10:36am
DATE 1-24-23	PAGE 1 of 3

ESTABLISHMENT NAME DIT No. Decreases of production and encloses				PERIOD OF TIME AS M FIED IN THIS NOTICE N							ATORY AUTHORITY. FAILURE TO (PERATIONS.	COMPLY	•
ADDRESS 814 Market St. PHONE	ESTABLISHMENT NAME: OWNER:								PERSON IN CHARGE:				
STATESTATESTATESTATESTATESTATESTATESTAT	The Factory Diner #2 Mehmet Memis			٠.									
STATESTATESTATESTATESTATESTATESTATESTAT	814 Market St.				ESTABLISHMENT NUMBER: COUNTY: 187								
RESTARAN S.CHOOL SENIOR CENTER DELL SENIOR CENTER SWIMER F.P. TARM FOOD SENIOR CENTER SWIMER F.P. TARM FOOD SENIOR CENTER SWIMER F.P. SWIMER F.P. TARM FOOD	CITY/ZIP: PHONE: 573-747-1006				F	FAX:				P.H. PRIORITY : H	М]L	
Processor September Follows Company Processor Processo	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI			[[NDORS	i				
Approved Daspproved Not Applicable PUBLIC PRIVATE Date Sampled Results	PURPOSE												
Risk factors are food preparation practices and employee behaviors most commonly exported to the Carters for Disease Control and Prevention as contributing factors in Cooldowns illness others, Public health interventions are control measure to everent foodborns illness others. Person in charge present, demonstrates invokedings Person in charge present, demonstrates invokeding and provided to the Carters for Disease Control and Prevention as contributing factors in Cooldowns illness of Injury. Person in charge present, demonstrates invokeding and provided to the Cool of the Control of the Cool of the Control of the Cool of the Control of the Cool of the Co													
Rak factors are food preparation practices and employee behavior most commonly reported to the Centers for Disease Control and Prevention as control measures to grevent foodness illenses outbress. Public health interventions are control measures to grevent foodness illenses outbress. **Jours** Demonstration of Knowledge** Demonstra	License N	lo	<u> </u>	☐ PRIVA	TE					Date San	npled Results _		
Foodbrane illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. Correlance Demonstration of Knowledge COS R Complance Potentially Hazardous Foods COS R Complance COS R COMPlance Potentially Hazardous Foods COS R COMPlance Proper called many defined and temperatures IN DUT WO NA Proper cooling, time and temperatures IN DUT WO NA Proper cooling time and temperatures Cod Hygiene Plance Cod Hygiene Pl													
Demonstration of Knowledge													
and performs dules Employee Health In DUT Wo NA Proper reheating procedures for hot holding In DUT Management awareness, policy present In DUT Wo NA Proper coling time and temperatures Sood Hygient Practices Sood Hygient Practices In DUT NO NA Proper coling time and temperatures Sood Hygient Practices In DUT NO NA Proper coling time and temperatures Sood Hygient Practices In DUT NO NA Proper coling time and temperatures Sood Hygient Practices In DUT NO NA Proper coling time and temperatures NA DUT NO NA Proper coling time and temperatures Sood Hyging or bloocourus In DUT NO NA Proper coling time and temperatures Preventing Contamination by Hands Proper setting Sasting, drinking and bloocourus In DUT NO NA Proper coling time and temperatures Sood Hyging or bloocourus Preventing Contamination by Hands Preventing Contamination by Hands Preventing Contamination by Hands Preventing Contamination by Hands Sood Hyging Susceptible Populations In DUT NO NA Proper coling time and temperatures NA provided alternate method procedy bolicored Approved alternate method procedy bolicored In DUT NO NA Proper coling time and temperatures In DUT NO NA Proper coling time and time		outs, earle, i u									Potentially Hazardous Foods	cos	R
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Management awareness, policy present	41 001	and pe		Health	+	1			Proner ref	heating procedures for het helding			
Proper use of reporting, restriction and exclusion	TUO	Manag			1	ľ	IN D	UT I	V/O N/A				
No continued to the control of the	TUO		use of reporting, rest	riction and exclusion		П.	UV OUT N/O N/A Proper hot holding temperatures			holding temperatures			
No No discharge from eyes, nose and mouth No Preventing Contamination by Hands No No Preventing Contamination by Hands No No Preventing Contamination by Hands No No Preventing Contamination by Hands clean and properly washed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No Pasteurized foods used, prohibited foods not officed No No No Pasteurized foods used, prohibited foods not officed No No No Pasteurized foods used, prohibited foods not officed No No No Pasteurized foods used, prohibited foods not officed No No No No Pasteurized foods used, prohibited foods not officed No No No No Pasteurized foods used, prohibited foods not officed No No No No No No No N	W OUT NO	Dronor			-								
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Note		Llanda			-	4				Canaumar			
approved alternate method properly followed Adequate handwashing facilities supplied & accessible Approved Source Food obtained from approved source Note: N	OUT N/O	Папиз	clean and property wa	asileu			IN O	UT	N/A				
Adequate handwashing facilities supplied & liki put Not was accessible Approved Source Chemical Approved Source Chemical							Hi	ighly Susceptible Populations					
accessible Approved Source Food obtained from approved source IN OUT Food additives: approved and properly used IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures Conformance with A	approved alternate method properly followed		+ +	+	Pasteurize		Pasteurize	d foods used, prohibited foods not					
Food additives: approved and property used Food additives: approved and property used Toxic substances property identified, stored and Used	accessible		+	Į.	offered		offered	Chemical	_				
Note			1	1					-				
OUT				_		_		Toxic subs					
Required records available: shellstock tags, parasite destruction			+ +	+					mance with Approved Procedures				
Protection from Contamination N V Food separated and protected The letter to the left of each item indicates that item's status at the time of the inspection. N V Food separated and protected The letter to the left of each item indicates that item's status at the time of the inspection. N V Food-contact surfaces cleaned & sanitized N C = not in compliance N C = not observed N	Required records available: shellstock tags, parasite			Г	IN O	TUC	N/A						
N		destruc		ontamination		-				and nacc	е ріап		
Nicolar Nico	IN QUT	N/A Food s					The le	etter to	the left of	f each item ir	ndicates that item's status at the time	of the	
No Proper disposition of returned, previously served, reconditioned, and unsafe food Proper dispositioned, and unsafe food Proper dispositioned Proper dispositione			ontact surfaces clean	ed & sanitized		1							
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 IN OUT Proper Use Utensils, equipment and linens: properly stored, dried, handled Proper Use Utensils, equipment and Inens: properly stored, dried, handled Inens: properly designed, constructed, and used Inens: properly labeled, original container Inens: properly labeled, original container Inens: properly labeled, original container Inens: properly labeled, designed, constructed, and used Inens: properly labeled proper backflow devices Inens: properly labeled properly disposed Inens: properly labeled properly disposed Inens: properly constructed, supplied, cleaned Inens: properly constructed, supplied, cleaned Inens: properly constructed, supplied, cleaned Inens: properly disposed, facilities maintained Inens: properly disposed, facilities maintained Inens: properly disposed Inens: properly disposed Inens: properly disposed, facilities maintained Inens: properly disposed Inens: properly disposed Inens: properly disposed Inens: properly disposed Inen		Proper				1		N/A :	= not appl	icable	N/O = not observed		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT		recond	itioned, and unsafe fo			PR	RACTIO		-correcte	d On Sile	K-Repeat Item		
No		Good R	etail Practices are pre						ogens, ch	emicals, and	physical objects into foods.		
Water and ice from approved source V	IN OUT		•									cos	R
Adequate equipment for temperature control							√						
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 Food Temperature Control Adequate equipment for temperature control 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 Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Physical Facilities Physical Facilities Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices Sewage and wastewater properly disposed fingernails and jewelry Wiping cloths; properly used and stored Fruits and vegetables washed before use Timothy Raymond Telephone No. EPHS No. Follow-up: Yes		vvater and ice	from approved source	!							and linens: properly stored, dried,		
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 Person in Charge Wite: Timothy Raymond Telephone No. EPHS No. Follow-up: Pood and nonfood-contact surfaces cleanable, properly designent and vending Food and nonfood-contact surfaces cleanable, properly designent, and sused: Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean and used: Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean and strips used: Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces cleanable, properly designed; test strips used Nonfood-contact surfaces clean and used: Physical Facilities Food properly labeled; original container Nonfood-contact surfaces clean and used: Nonfood-contact surfaces clean and used: Physical Facilities Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: January 24, 2023							V		Single-u	se/single-se	rvice articles: properly stored, 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 Person in Charge With: Timothy Raymond Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces cleanable, properly designed, constructed surfaces cleanable, properly designed, constructed surfaces cleanable, properly designed, constructed, supplied, cleanable, and cleanable strips used Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, us				control			$\overline{}$		Gloves ι				
designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean 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 Prevention of Food Contamination Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Fruits and vegetables washed before use Person in Charge (Title: Timothy Raymond Telephone No. EPHS No. Follow-up: Types No				e		-		_	Food an				
Food properly labeled; original container Prevention of Food Contamination Prevention of Food Contamination Physical Facilities Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge With: Timothy Raymond Telephone No. EPHS No. Follow-up: Y Nonfood-contact surfaces clean Physical Facilities Strips used Nonfood-contact surfaces clean Physical Facilities Physical Facilities Sewage and wastewater properly disposed Timothy Raymond Telephone No. EPHS No. Follow-up: Yes		momorio	provided and accura			L			designe	d, constructe	ed, and used		
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 Person in Chafge With: Timothy Raymond Food properly labeled; original container Physical Facilities Physical facilities Physical facilities maintained Physical facilities installed, maintained, and clean Timothy Raymond Telephone No. EPHS No. Follow-up: Physical facilities Press No			Food Identification	on				\			es: installed, maintained, used; test		
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 Person in Charge With: Timothy Raymond Telephone No. EPHS No. Follow-up: Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Fruits and vegetables washed before use Joilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: January 24, 2023										d-contact sur			
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 Person in Charge Witte: Timothy Raymond Telephone No. EPHS No. Follow-up: Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Foundation of the proper backflow devices Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Foundation of the proper backflow devices Sewage and wastewater properly disposed Foundation of the proper backflow devices Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Foundation of the proper backflow devices Sewage and wastewater properly disposed Foundation of the properly disposed						-			Hot and				
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fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge With: Timothy Raymond Timothy Raymond Telephone No. EPHS No. Follow-up: Yes No.	and display			- -			Sewage	and wastew	vater properly disposed				
Fruits and vegetables washed before use V Garbage/refuse properly disposed; facilities maintained		fingernails and	jewelry			L							
Person in Charge With: Timothy Raymond Telephone No. EPHS No. Follow-up: Yes No. No.									Garbage	e/refuse prop	perly disposed; facilities maintained		
Inspector: Telephone No. EPHS No. Follow-up: Yes No		/)a_		2				√		facilities ins	talled, maintained, and clean		
	Person in Charge (little: January 24, 2023												
	Inspector:	ELAN	W//	John Wisema					EPH: 17 1507			□N	0

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

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	T	1					
ESTABLISHMENT NAME The Factory Diner #2	ADDRESS 814 Market St.	CITY <i>I</i> ZI Farmir	P ngton, 63640				
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCAT	ION	TEMP. ir	ı ° F		
Cold table #1: ambient, ham, tomato,		Edesa cooler: ambier	nt.				
Cold table #2: ambient, ham, toma		True cooler: ambient, shredded		42, 45,	45		
gyro meat	48				42		
Pooled egg	55	Pie cooler, condiment co	ooler	40, 3	6		
White gravy	<u> </u>			176	;		
Code Reference Priority items contribute directly		ORITY ITEMS eduction to an acceptable level, hazards associate	d with foodborne illness	Correct by (date)	Initial		
	ECEIVE IMMEDIATE ACTION wi		a with recapening infriese	(date)			
Potentially hazardous foo bag in the cold well pan. recommended that the millat on the pan surface. A case of raw fish was sto protected from cross cont Please provide adequate Foods inside the True cowas measured at 42F. Potential or adjust the temponditions. Foods inside the Traulser this unit was measured at Service the unit or adjust operating conditions. Black debris was observe surfaces shall be clean to Perishable foods stored in	A case of raw fish was stored above ready to eat foods in the Edesa cooler in the kitchen. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please provide adequate and appropriate separation of raw animal foods from ready to eat foods. Foods inside the True cooler in the kitchen were measured at 45F. The ambient temperature of the this unit was measured at 42F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Service the unit or adjust the temperature to maintain food temperatures at 41F or less under typical operating conditions. Foods inside the Traulsen cooler in the kitchen were measured at 42F-46F. The ambient temperature of the this unit was measured at 42F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Service the unit or adjust the temperature to maintain food temperatures at 41F or less under typical						
Code Reference Core items relate to general sar	CC nitation, operational controls, facilit	DRE ITEMS ties or structures, equipment design, general main corrected by the next regular inspection or as		Correct by (date)	Initial		
		ne interior surfaces of the kitchen cold to		2-7-23			
food residue and debris. A heavy accumulation of Physical facilities shall be floor in the kitchen.	the wire shelving in these units. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cold tables. A heavy accumulation of grease and debris was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the						
such as: ranges, hot hold surfaces, and shelving. I residue and debris. Plea	ding equipment such as po Nonfood contact surfaces s use clean surfaces in the ki	ortable steam tables and soup kettle, up shall be kept free of an accumulation of	per and lower table dust, dirt, food				
such as: ranges, hot hold surfaces, and shelving. I residue and debris. Plea A heavy accumulation of kitchen hood. Physical fa the hood interiors. Chlorine test strips were	ding equipment such as po Nonfood contact surfaces of use clean surfaces in the kit grease and debris was ob acilities shall be cleaned as not available for measuring	ortable steam tables and soup kettle, up shall be kept free of an accumulation of itchen. or	per and lower table dust, dirt, food fles inside the n. Please clean tic dishwasher. An				
such as: ranges, hot hold surfaces, and shelving. I residue and debris. Plea A heavy accumulation of kitchen hood. Physical fathe hood interiors. Chlorine test strips were appropriate test kit or detest strips. A food thermometer was accessible for cooks' use	ding equipment such as po Nonfood contact surfaces are clean surfaces in the kit grease and debris was obtacilities shall be cleaned as not available for measuring vice shall be provided to mot available in the kitches in determining the attainmeter in the operable range of	ortable steam tables and soup kettle, up shall be kept free of an accumulation of itchen. or itchen. or itchen on the interior surfaces and baf is often as necessary to keep them cleans.	per and lower table dust, dirt, food fles inside the n. Please clean tic dishwasher. Anse provide chlorine thall be easily peratures. Please				
such as: ranges, hot hold surfaces, and shelving. I residue and debris. Plea A heavy accumulation of kitchen hood. Physical fathe hood interiors. Chlorine test strips were appropriate test kit or detest strips. A food thermometer was accessible for cooks' use provide a food thermome	ding equipment such as po Nonfood contact surfaces are clean surfaces in the kid grease and debris was obsectives shall be cleaned as not available for measuring vice shall be provided to make a not available in the kitches in determining the attainmeter in the operable range of	ortable steam tables and soup kettle, up shall be kept free of an accumulation of itchen. It is served on the interior surfaces and baf is often as necessary to keep them clear grantizer concentration in the automaneasuring food contact sanitizers. Pleas in for cooks' use. A food thermometer soment and maintenance of safe food tem	per and lower table dust, dirt, food fles inside the n. Please clean tic dishwasher. Anse provide chlorine thall be easily peratures. Please				
such as: ranges, hot hold surfaces, and shelving. I residue and debris. Plea A heavy accumulation of kitchen hood. Physical father hood interiors. Chlorine test strips were appropriate test kit or detest strips. A food thermometer was accessible for cooks' use provide a food thermome	ding equipment such as po Nonfood contact surfaces are clean surfaces in the kid grease and debris was obsectives shall be cleaned as not available for measuring vice shall be provided to make a not available in the kitches in determining the attainmeter in the operable range of	ortable steam tables and soup kettle, up shall be kept free of an accumulation of itchen. It is served on the interior surfaces and baf is often as necessary to keep them clear grantizer concentration in the automaneasuring food contact sanitizers. Pleas in for cooks' use. A food thermometer somet and maintenance of safe food temps of 0F to 220F in two degree increments	per and lower table dust, dirt, food fles inside the n. Please clean tic dishwasher. Anse provide chlorine thall be easily peratures. Please	023			



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

PAGE 3 of 3

ESTABLISHMENT NAME The Factory Diner #2		ADDRESS 814 Market St.		CITY/ZIP Farmington, 63640			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ L	OCATION	ATION TEMP. in ° I		
Code		PRIORITY	TEMO		Correct by	Initial	
Reference	Priority items contribute directly to the elicon injury. These items MUST RECEIVE	sociated with foodborne illness	(date)	Initial			
3-501.16a	Pooled eggs stored in an ice bat shall be held at 41F or less. Ple ice level is at least at the level of	ase ensure that the cont	ainer of eggs are stored in a	rdous food held cold n ice bath such that the	1-24-23	R	
Code		CORE IT			Correct by	Initial	
Reference	Core items relate to general sanitation, of standard operating procedures (SSOPs).	perational controls, facilities or a These items are to be correct	structures, equipment design, general cted by the next regular inspection	I maintenance or sanitation or as stated.	(date)		
		EDUCATION PROV	IDED OR COMMENTS				
		LEGONHONTHOV	IDED ON COMMENTO				
	0	-3					
Person in C	narge /Title:		Timothy Raymond	Date: January 24, 2			
Inspector	2AHBOW	John Wiseman	Telephone No. EPH (573)-431-1947 1507	S No. Follow-up: Follow-up Date: 2-7	■Yes -23	□No	