

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

| 9:46am          | TIME OUT<br>12:45pm |
|-----------------|---------------------|
| DATE<br>2-27-23 | PAGE 1 of 3         |

| Proper use of reporting, restriction and exclusion   IN OUT   V/O   N/A   Proper call holding temperatures   | NEXT ROUTINE<br>WITH ANY TIME | INSPEC<br>LIMITS   | CTION, OR SUCH SHORTER F<br>FOR CORRECTIONS SPECIF | PERIOD OF TIME AS N<br>FIED IN THIS NOTICE I | MAY BE S<br>MAY RES | PECIF<br>BULT IN                  | IED I<br>N CES         | N WRI<br>SATIO | ting by t<br>In of you                          | THE REG<br>UR FOOI | BULATORY AUTHORITY. FAILURE TO DOPERATIONS. | COMPLY | <b>′</b> |
|--|-------------------------------|--|--|--|---------------------|-----------------------------------|------------------------|----------------|---|--------------------|---|--------|----------|
| ADDRESS 1300 Maple Street    PHONE   Famington, 08400  | ESTABLISHM                    | IENT N   | IAME:  | OWNER:                                       |                     |                                   |                        |                |   |                    | PERSON IN CHARGE:                           |        |          |
| ETYLZEP Farmington, 63640  ETAGESPHETTYPE  SALEMENT TYPE  SALEMENT |                               |  |  | Missouri Acqui                               | isitions C          |                                   |                        | ARIIS          | HMENT   | NIIIMBE            |   |        |          |
| SENIOR CHARTER   SCHOOL   CATCHER   SUMMER F.P.   TAVERN   SCHOOL   CATCHER   SUMMER F.P.   TAVERN   SCHOOL   CATCHER   SUMMER F.P.   TAVERN   TEMP FOOD   Mode   T   | 13                            | 300 Ma   | ple Street   | T  |                     |                                   |                        |                |   |                    | 187   |        |          |
| RESTAURN   S.CHOOL   SENDRE CENTER   SUMMER P.   GROCERY STOR   INSTITUTION   MOBILE VENDORS   | CITY/ZIP: PHONE: 573-756-9500 |  |  |  |                     | FAX: 573-756-9505 P.H. PRIORITY : |                        |                |   | P.H. PRIORITY :    | М   | ]L     |          |
| Pre-opening   Routine   Follows   Company   Other  | □ BAKERY                      |  | C. STORE CATE                                      |  |                     |                                   |                        |                |   | E [                |   | ENDORS | 3        |
| Aprivote   Disapproved   Noi Applicable   PUBLIC   PRIVATE   December   Dec   |                               | ng   | ■ Routine □ Follow-up                              | ☐ Complaint                                  | ☐ Othe              | r                                 |                        |                |   | ,                  |   |        |          |
| 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 nessures to prevent Toolsome illness outbreaks. Public health interventions are control nessures to prevent Toolsome illness or night.  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 nessures to prevent Toolsome illness or night.  Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborn illness for night.  Control of the Centers for Disease Control and Prevention as contributing factors in foodborn illness for night.  Control of the Centers for the Centers for play.  Control of |                               |  |  |  |                     |                                   |                        |                |   | NON C              | COMMUNITY   DDI\/ATE                        |        |          |
| Risk factors are food preparation practices and employee behalviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in Constitutions and Employee Behalviors and Employee Detection of State St |                               |  | approved 1 Not Applicable                          | _  | .   .               |                                   | OIVIIV                 | IOINIT         |   |                    |   |        |          |
| Ferencial Contaminate purposes and personal part of the control (Contamination of Management and another personal part of the contamination of the contamina | Licerise                      | 140.   |  |  |                     | II DN <i>P</i>                    | NTE                    | RVEN           | TIONS   |                    |   |        |          |
| Descriptions   Demonstration of Knowledge   CoS   R   Complaince   Potentially Hazardous Roads   CoS   R   |                               |  |  |  |                     |                                   |                        |                |   |                    | ntrol and Prevention as contributing facto  | rs in  |          |
| Person in charge present, demonstrates knowledge, and performe dutes Emptysee Health No. 1017 Management wavereess, policy present No. 1017 No. 101 |                               | s outbre   |  |  |                     |                                   |                        |                |   | /.<br>T            | Potentially Hazardous Foods                 | COS    | i I R    |
|  |                               |  | Person in charge present, der                      |  |                     | + ``                              |                        |                |   | Proper             | •   | -      |          |
| DUT  | MA DOI                        |  |  | lealth .                                     | -                   | +                                 |                        |                |   | Proper             | reheating procedures for hot holding        |        |          |
| Name   | TUO                           |  |  |  | _                   | 1 1                               | IN                     | DUT            | N/O N/A   |                    |   |        |          |
| No   Proper date marking, drinking or tobaccouse   | TUO IN                        |  |  |  |                     |                                   | IN                     | וטכ            | N/A   |                    |   |        |          |
| No   No discharge from eyes, nose and mouth     No   No   No   No discharge from eyes, nose and mouth     No   Preventing Contamination by Hands   No   No   No   No   No   No   No   N  | IN QVT N/O                    |  |  |  | 1                   |                                   | NT.                    | OUT T          |   |                    |   |        |          |
| Preventing Contamination by Hands    OUT   NO   Mands clean and properly washed  |                               |  | No discharge from eyes, nose                       | and mouth                                    | T -                 |                                   |                        |                |   | Time a             | s a public health control (procedures /     |        |          |
| OUT   NO   Hands clean and properly washed   OUT   NO   Consumer advisory provided for raw or understand to the control of t   |                               | -  | Preventing Contamin                                | ation by Hands                               |                     |                                   |                        |                |   | records            |   |        |          |
| No bare hand contact with ready-le-eat foods or approved atternate method properly followed approved source   IN OUT   Adequate handwashing facilities supplied &  | OUT N/O                       | 1  | Hands clean and properly wa                        | shed   |                     |                                   | N.                     | TUC            | N/A   |                    |   |        |          |
| Adequate handwashing facilities supplied &   |                               | 1  |  |  |                     |                                   |                        |                |   | underco            | Highly Susceptible Populations              |        |          |
| accessible Approved Source   IN OUT   Food obtained from approved source   IN OUT   Mark   Food additives: approved and properly used   IN OUT   Mark   Food additives: approved and properly used   IN OUT   Mark   Food additives: approved and properly used   IN OUT   Mark   Food additives: approved and properly used   IN OUT   Mark   Food additives: approved and properly used   IN OUT   Mark   Food additives: approved and properly used   IN OUT   Mark   Food additives: approved and properly used   IN OUT   Mark   Food experted and protected   IN OUT   Mark   Food specialized Process   IN OUT   Mark   Food specialized Process   IN OUT   Mark   Food specialized Process   IN OUT   I |                               |  |  |  | + ,                 | +                                 |                        |                |   | Pasteu             | rized foods used, prohibited foods not      |        |          |
| Food potalined from approved source  | IN QVI                        |  | accessible   |  | <b>V</b>            |                                   | IN                     | ן דטכ          | N/O N/A   |                    | <u> </u>                                    |        |          |
| No   | IN OUT                        |  |  |  |                     | +                                 | IN                     | TUC            | <b>M</b> ∕A                                     | Food a             |   |        | -        |
| Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite description of the process and HACCP plan  Protection from Contamination  NA Food separated and protected  NA Food separated and protected  NA Food separated and protected  NA Food-contact surfaces cleaned & sanitized  NA Food-contact surfaces cleaned & sanitized  NA Food-contact surfaces deaned & sanitized  NA Food Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Required recorded on Site Repeat Item  Required recorded on Site Repeat Item  Required recorded on Site Repeat Item (CSS Corrected on Site Repeat Item (SSS Corrected on Si |                               | N/A  |  |  |                     |                                   |                        |                | Toxic substances properly identified, stored an |                    |   | 1      |          |
| Required records available: shellstock tags, parasite destruction  Protection from Contamination  No. Food separated and protected  No. Food separated and protected  No. Food-contact surfaces cleaned & sanitized  No. Food dentification  No. Food-contact surfaces cleaned & sanitized  No. Food dentification  No. Food-contact surfaces cleaned & sanitized  No. Food dentification  No. Fo |                               |  | Food in good condition, safe a                     | and unadulterated                            |                     | + +                               |                        |                |   |                    | nformance with Approved Procedures          |        |          |
| Protection from Contamination    N/A   Food separated and protected  |                               | MA   | Required records available: s                      |  |                     |                                   | IN                     | TUO            | N/A   | Compli             | ance with approved Specialized Process      |        |          |
| In   |                               |  | Protection from Co                                 |  |                     |                                   |                        |                |   | l alla liv         | NOOF plan                                   |        |          |
| N  | IN QUT                        | N/A  |  |  | ✓                   |                                   |                        |                | o the left of                                   | f each ite         | em indicates that item's status at the time | of the |          |
| COS=Corrected On Site R=Repeat Item    COS   Ratall Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N   | IN QUET                       | N/A  | Food-contact surfaces cleane                       | d & sanitized                                |                     |                                   | шэр                    | IN =           |   |                    |   |        |          |
| 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 Utensils, equipment and linens: properly stored Utensils, equipment and linens: properly stored, dried, handled Production of pathogens, chemicals, and physical objects into foods.  IN OUT Proper Use of Utensils COS R IN OUT Proper Use of Utensils Supplied (Properly Stored Utensils, equipment and linens: properly stored, dried, handled Intended Inten | IN OUT NO                     | ]  |  |  |                     |                                   |                        |                |   |                    |   |        |          |
| No   |                               |  | recentationed, and anedre re-                      |  | OOD RET             | TAIL PI                           | RACT                   | ICES           |   |                    |   |        |          |
| Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  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 Identification  Food Insects, rodents, and animals not present  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernais and jewelry  Wiping cloths: properly used and stored  Food Better / Title:  Tony Bruce  Telephone No. (573)431-1947  Insue utensils: properly stored  Utensils, equipment and linens: properly stored, dried, handled  Utensils, equipment and linens: properly stored, used  Well and cold verification  Warewashing facilities: installed, maintained, supplied, cleaned facilities properly disposed facilities maintained  Full but and cold water available, adequate pressure  Plumbing installed; proper backflow devices  Approved thawing methods used  Follow-up pieces articles: properly constructed, supplied, cleaned  Garbage/refuse properly disposed, facilities maintained  February 27, 2023  Telephone No. (573)431-1947  Tollow-up Date: 3-13-23   | IN LOUT                       |  |  |  |                     |                                   |                        |                | nogens, ch                                      |                    |   | 000    | L        |
| 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 Identification  Food Identification  Food Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleaniness: clean outer clothing, hair restraint, fingermails and jewelry  Winger Contamination  Person in Charge / Title:  Tony Bruce  Utensils, equipment and linens: properly stored, dried, handled  Single-user/single-service articles: properly stored, dried, handled  Gloves used properly  Gloves used properly  Werewashing facilities: installed, maintained, used; test strips used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Physical Facilities  Plumbing installed; proper backflow devices  Plumbing installed; properly disposed  fingermails and jewelry  Toilet facilities: properly constructed, supplied, cleaned  Fruits and vegetables washed before use  Tony Bruce  Telephone No.  (573)431-1947  Telephone No.  (573)431-1947  Toollow-up Date: 3-13-23  |                               | Paster   |  |  | COS                 | K                                 | IIN                    |                | In-use u  |                    |   | 008    | K        |
| Food Temperature Control  Adequate equipment for temperature control  Approved thawing methods used  Utensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  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 Identification  Tony Bruce  Food Identification  Warewashing facilities: installed, maintained, used; test strips used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean prevented during food Contamination  Physical Facilities  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Toilet facilities: properly constructed, supplied, cleaned  Fruits and vegetables washed before use  Tony Bruce  Telephone No.  [EPHS No. Follow-up Date: 3-13-23  |                               |  |  | -  |                     |                                   |                        |                | Utensils  | , equipme          | ent and linens: properly stored, dried,     |        |          |
| 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, infigermalis and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use  Adequate equipment for temperature control  Usensils, Equipment and Vending  Warewashing facilities: installed, maintained, used; test strips used  Physical Facilities  Plumbing installed; proper backflow devices  Adequate pressure  Plumbing installed; proper backflow devices  Adequate pressure  Plumbing installed; properly disposed  Fruits and vegetables washed before use  Fruits and vegetables washed before use  Tony Bruce  Telephone No.  [EPHS No. Follow-up: Yes No. Follow-up Date: 3-13-23   |                               |  | Food Temperature Co                                | ontrol                                       |                     |                                   | · /                    |                |   |                    | e-service articles: properly stored, used   |        |          |
| Thermometers provided and accurate  Food Identification  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Food properly labeled; original container  Prevention of Food Contamination  Physical Facilities  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Tony Bruce  February 27, 2023  Fellow-up:  Food and nonfood-contact surfaces clean designed, constructed, surfaces clean strips used  Warewashing facilities: installed, maintained, used; test strips used  Warewashing facilities: installed, maintained, used; test strips used  Physical Facilities  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Plumbing installed; properly disposed  Foliate facilities: properly disposed  Fruits and vegetables washed before use  Tony Bruce  Telephone No.  [EPHS No. Follow-up:  February 27, 2023  February 27, 2023  Telephone No.  [573)431-1947  Tony Date:  Follow-up Date: 3-13-23  | <b>V</b>                      |  | ate equipment for temperature                      |  |                     |                                   | <b>V</b>               |                | Gloves (  | used prop          | perly                                       |        |          |
| designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  V Nonfood-contact surfaces clean  Prevention of Food Contamination  Physical Facilities  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  Pruits and vegetables washed before use  Parson in Chroe / Title:  Tony Bruce  designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  V Nonfood-contact surfaces clean  Physical Facilities  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed fingernails and jewelry  V Dielet facilities: properly constructed, supplied, cleaned  V Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Parson in Chroe / Title:  Tony Bruce  Telephone No. EPHS No. Follow-up:  February 27, 2023  Telephone No. [EPHS No. Follow-up:  Follow-up Date: 3-13-23   |                               |  |  |  |                     |                                   |                        | _              | Food an   |                    |   |        |          |
| 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  Prumbing installed; proper backflow devices  Sewage and wastewater properly disposed facilities properly constructed, supplied, cleaned  Fruits and vegetables washed before use  Person in Charge / Title:  Tony Bruce  Telephone No. (573)431-1947  Telephone No. (573)431-1947  Telephone No. Follow-up:  Follow-up Date: 3-13-23   |                               | HIEH   | iometers provided and accurate                     | ,  |                     |                                   | $ldsymbol{\checkmark}$ |                |   |                    |   |        |          |
| 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 Charge / Title: Tony Bruce  Food properly labeled; original container Physical Facilities Physical Facilities Physical Facilities Physical Facilities Physical facilities: proper backflow devices Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Garbage/refuse properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Tony Bruce  Telephone No. (573)431-1947  Telephone No. (573)431-1947  Telephone No. Follow-up: Follow-up Date: 3-13-23   |                               |  | Food Identificatio                                 | n  |                     |                                   | <b>~</b>               |                |   |                    | cilities: 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 / Title:  Tony Bruce  Telephone No. (573)431-1947  Telephone No. (573)431-1947  Telephone No. (573)431-1947  Telephone No. (573)431-1947  Telephone Date: Follow-up: Yes No. Follow-up Date: 3-13-23  |                               | Food   |  |  |                     |                                   |                        | $\checkmark$   |   |                    |   |        |          |
| 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 / Title:  Tony Bruce  Telephone No. (573)431-1947  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Garbage/refuse properly constructed, supplied, cleaned  Physical facilities installed, maintained  Date: February 27, 2023  Telephone No. (573)431-1947  Telephone No. (573)431-1947  Telephone No. (573)431-1947   |                               | Insect   |  |  | -                   |                                   | 7                      |                | Hot and   | cold wate          |   |        |          |
| 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 / Title:  Tony Bruce  Tony Bruce  Telephone No. (573)431-1947  Telephone No. (573)431-1947  Sewage and wastewater properly disposed fingernails properly disposed facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained maintained maintained properly disposed; facilities maintained properly disposed properly disposed; facilities mainta |                               | Contamination prevented during food preparation, storage |  |  |                     |                                   |                        |                | ,   |                    |   |        |          |
| fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Tony Bruce  Tony Bruce  Telephone No.   EPHS No.   Follow-up:   Yes   Yes   Yes   Tollow-up   Tollow- |                               |  |  | hing, hair restraint,                        |                     |                                   |                        | $\equiv$       | Sewage  | and was            | stewater properly disposed                  |        |          |
| Fruits and vegetables washed before use    V   Garbage/refuse properly disposed; facilities maintained   |                               | fingerr  | nails and jewelry                                  |  |                     |                                   |                        | <u> </u>       | Ū   |                    |   |        |          |
| Person in Charge /Title:  Tony Bruce  Telephone No. (573)431-1947   |                               |  |  |  | +                   |                                   | <b>/</b>               | $\vdash$       |   |                    |   |        |          |
| Inspector:  John Wiseman  Telephone No. (573)431-1947    Solidary 27, 2023    February 27, 2023    February 27, 2023    Follow-up:   |                               |  |  |  |                     |                                   |                        | <b>V</b>       |   | I facilities       | installed, maintained, and clean            |        |          |
| Inspector: John Wiseman Telephone No.   EPHS No.   Follow-up: ■ Yes No.   Follow-up Date: 3-13-23  | Person in Cha                 | rge /T   | itle: J. Varaci                                    | _  | Ton                 | y Bru                             | се                     |                | _   |                    | Date: February 27, 2023                     |        |          |
| (373) 131 1317   1 Show all Batter 6 10 20   | V V V V                       | <del>7</del> ~~  | A NOTAN A A  | John Wissen                                  | an.                 |                                   |                        |                |   | S No.              | Follow-up:                                  |        | lo       |
|  | MO 580-1814 (-13)             | ン  | C BY CAR   |  |                     |                                   | 3)43                   | 1-194          |   |                    | ⊢опоw-up Date: 3-13-23                      |        | E6.37    |

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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| ESTABLISHMEN Colton's Steal | T NAME<br>khouse & Grill   | ADDRESS<br>1300 Maple Street  |   |  |                   |         |  |  |  |
|-----------------------------|--|---|---|--|-------------------|---------|--|--|--|
| FOO                         | FOOD PRODUCT/LOCATION TEMP. in ° F FOOD PRODUCT/ LOCATION  |   |   |  |                   |         |  |  |  |
|                             |  |   |   |  |                   |         |  |  |  |
| Code<br>Reference           | Priority items contribute directly to the elir or injury. These items MUST RECEIVE I   |   | tion to an acceptable level, hazards as                         | ssociated with foodborne illness         | Correct by (date) | Initial |  |  |  |
|                             | Salad station cooler: ambient = 4 Dressing cooler: ambient = 36F, Sandwich cooler: ambient = 52F, Grill coolers: steak = 41F, salmor Walk-in cooler: ambient = 38F, m raw beef = 41F, raw chicken = 38 Cutting room: ambient = 32F, rav Walk-in beer cooler: ambient = 40 Chicken breast from grill = 184F Bar area coolers: glass-front 1 &   | tomatoes = 39F, sour of<br>sauteed mushrooms =<br>n = 30, raw hamburger<br>tashed potatoes = 48F<br>0F, raw fish = 41F<br>ov beef = 34F<br>0F, raw beef = 32F | cream = 39F<br>= 53F<br>= 32<br>, baked potatoes = 49F, sliced  | d tomatoes = 41F,                        |                   | 4       |  |  |  |
| 2-401.11                    | contact surfaces shall be clean to sight and touch. Please clean and sanitize the interior of the hopper. An employee beverage was observed on the shelf above the salad station on the cookline. Employees may  |   |   |  |                   |         |  |  |  |
| 3-501.16A                   | drink from a closed container provided that the container is handled and stored to prevent contamination of food, equipment, and single use items. Please store employee beverages to prevent contamination. The ambient temperature of the sandwich cooler was measured at 52F. The temperature of sauteed mushrooms stored in this cooler were measured at 53F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Please repair the cooler to hold foods at 41F or less. |   |   |  |                   |         |  |  |  |
| Code<br>Reference           | Core items relate to general sanitation, or standard operating procedures (SSOPs).   |   | or structures, equipment design, gener                          |  | Correct by (date) | Initial |  |  |  |
| 6-301.12                    | Paper towels were not available  | at the dispenser in the   | wait station. Hand wash sink                                    |  | cos               |         |  |  |  |
| 4-204.112                   | a sanitary means of hand drying<br>A thermometer was not observe<br>mechanically cooled food storag<br>the unit and which is accurate to   | d in the lower comparti<br>e units shall be provide   | ment of the salad cold table a<br>ed with a thermometer that is | in the operable range on                 | 3-13-23           |         |  |  |  |
| 4-601.11C                   | the unit and which is accurate to within three degrees F. Please place a thermometer inside the cooler.  An accumulation of food debris and residue was observed inside the coolers and freezers on the cookline and in the door seals of these units. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of cooler and door seals.   |   |   |  |                   |         |  |  |  |
| 4-601.11C                   | ·  |   |   |  |                   |         |  |  |  |
| 6-501.12A                   |  |   |   |  |                   |         |  |  |  |
| 5-501.116                   |  |   |   |  |                   |         |  |  |  |
| 6-501.12A                   | An accumulation of debris and m ware washing area. Physical factlean and disinfect the area belo   | cilities shall be cleaned   | I as often as necessary to kee                                  | p them clean. Please                     |                   |         |  |  |  |
|                             |  | EDUCATION PRO   | OVIDED OR COMMENTS  |  | <u> </u>          | <u></u> |  |  |  |
|                             |  |   |   |  |                   |         |  |  |  |
| Person in Ch                | arne Title: An Juveu   |   | Tony Bruce  | Date: February 27,                       | 2023              |         |  |  |  |
| Inspector                   | HAMMA  | John Wisem  | an Telephone No. EPH<br>(573)431-1947 1507                      | IS No. Follow-up:<br>Follow-up Date: 3-1 | ■Yes<br>3-23      | □No     |  |  |  |



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#### FOOD ESTABLISHMENT INSPECTION REPORT

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| Fronty letres contribute directly to the elimination, prevention or roduction to an acceptable level, hazards associated with footborne illiness (date)  4-801.11A Food debris was observed on a knife stored on a mag-strip in the prep area. Food contact surfaces shall be clean to sight and touch. COS by moving the knife to ware washing.  Food debris was observed on the back of the slicer blade in the prep area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the slicer after each use, or every four hours when in constant use.  7-201.11B A gallon of detergent was stored on a shelf above the basins of the three compartment sink in which frozan shrimp were being thawed in running water. Toxic materials shall be stored to prevent contamination of food, equipment, and single use items. COS by relocating the detergent.  Food debris was observed on plastic pans in clean storage in the prep area. Food contact surfaces shall be contamination to water washing.  3-501.16A Potentially hazardous foods held refrigerated shall be held at 41F or less. According to the manager, the foods were prepared and placed in the cooles sometime that morning. Please be aware that potentially hazardous foods held refrigerated shall be held at 41F or less. According to the manager, the foods were prepared and placed in the cooles rometime that morning. Please be aware that potentially hazardous foods held refrigerated shall be held at 41F or less. According to the manager, the foods were prepared and placed in the cooles rometime that morning. Please be aware that potentially hazardous food which are cooled for cold storage shall be coled from 135F to 70F within two hours and to 41F within an additional four hours. The manager elected to discard these foods.  Cases of raw fish were stored above ice cream in the walk-in freezer. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by rearranging the foods.  Cos Rems relate to general sanitati |                 | khouse & Grill   | ADDRESS<br>1300 Maple Street                           |                               |              |                          |              |         |  |
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| Inspector: V   Telephone No.   FPHS No.   Followeup:   Types   TN  |                 |  | EDUCATION PROV   | IDED OR COMMENTS              |              |                          |              |         |  |
| Inspector: V   Telephone No.   FPHS No.   Followeup:   Types   TN  |                 |  |  |                               |              |                          |              |         |  |
| Inspector V  | Brevil C        | Tony Bruce Date: February 27,  |  |                               |              |                          | 2023         |         |  |
| John Wiseman (573)-431-1947 1507 Follow-up Date: 3-13-23   | Junean a starti |  |  | Tolonhono No.   FF            | ON SHC       |                          |              | □No     |  |