



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

TIME IN	9:46am	TIME OUT	12:45pm
DATE	2-27-23	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: Colton's Steakhouse & Grill	OWNER: Missouri Acquisitions Group, Inc.	PERSON IN CHARGE: Tony Bruce
ADDRESS: 1300 Maple Street	ESTABLISHMENT NUMBER:	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-9500	FAX: 573-756-9505
P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		
ESTABLISHMENT TYPE <input checked="" 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 type="checkbox"/> Not Applicable	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 _____
License No. _____		

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	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot 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 cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> OUT N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input checked="" type="checkbox"/> OUT N/O N/A	Highly Susceptible Populations		
	Approved Source				Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used	✓	
<input checked="" type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT N/A	Conformance with Approved Procedures		
	Protection from Contamination				Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected	✓		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-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: <i>Tony Bruce</i>	Tony Bruce	Date: February 27, 2023
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573) 431-1947
		EPHS No. 1507
		Follow-up: Follow-up Date: 3-13-23
		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
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)
4-601.11C	Salad station cooler: ambient = 40F, hard boiled eggs = 41F, diced tomatoes = 41F Dressing cooler: ambient = 36F, tomatoes = 39F, sour cream = 39F Sandwich cooler: ambient = 52F, sauteed mushrooms = 53F Grill coolers: steak = 41F, salmon = 30, raw hamburger = 32 Walk-in cooler: ambient = 38F, mashed potatoes = 48F, baked potatoes = 49F, sliced tomatoes = 41F, raw beef = 41F, raw chicken = 39F, raw fish = 41F Cutting room: ambient = 32F, raw beef = 34F Walk-in beer cooler: ambient = 40F, raw beef = 32F Chicken breast from grill = 184F Bar area coolers: glass-front 1 & 2 = 32F, Keg cooler = 40F				2-27-23
2-401.11	Food debris frozen in ice was observed inside the lettuce hopper at the salad station on the cookline. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the interior of the hopper.				↓
3-501.16A	An employee beverage was observed on the shelf above the salad station on the cookline. Employees may 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 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)
6-301.12	Paper towels were not available at the dispenser in the wait station. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by installing paper towels in the dispenser.				COS
4-204.112	A thermometer was not observed in the lower compartment of the salad cold table at the cookline. mechanically cooled food storage units shall be provided with a thermometer that is in the operable range on the unit and which is accurate to within three degrees F. Please place a thermometer inside the cooler.				3-13-23
4-601.11C	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	An accumulation of food debris was observed on the underside of the pass-through shelving at the cookline. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this surface.				
6-501.12A	An accumulation of grease, dirt, and debris was observed on the floor below equipment at the cookline. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below equipment.				
5-501.116	An accumulation of food debris was observed on trashcans throughout the facility. Waste receptacles shall be cleaned at a frequency which prevents a build-up of soil or becoming an attractant for insects and rodents. Please clean the trashcans.				
6-501.12A	An accumulation of debris and mildew was observed on the underside of drain boards and shelving at the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the area below drain boards and walls at the ware washing area.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge/Title: 		Tony Bruce		Date: February 27, 2023	
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: 3-13-23	



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4-601.11A	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.				COS
4-601.11A	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.				2-27-23
7-201.11B	A gallon of detergent was stored on a shelf above the basins of the three compartment sink in which frozen 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.				COS
4-601.11C	Food debris was observed on plastic pans in clean storage in the prep area. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is adequately cleaned. COS by moving soiled pans to ware washing.				COS
3-501.16A	Mashed potatoes and baked potatoes were measured at 48F and 49F respectively in the walk-in cooler. Potentially hazardous foods held refrigerated shall be held at 41F or less. According to the manager, the foods were prepared and placed in the cooler sometime that morning. Please be aware that potentially hazardous food which are cooled for cold storage shall be cooled from 135F to 70F within two hours and to 41F within an additional four hours. The manager elected to discard these foods.				COS
3-302.11	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
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)
4-901.11	Steel pans in clean storage were observed to be wet-nested in the ware washing area. After cleaning and sanitizing, food equipment shall be air dried prior to placing in storage. Please adequately dry food equipment.				3-13-23
4-601.11C	Metal fragments were observed in the gear housing of the table-mounted can opener in the prep area. Non food contact surfaces shall be free of an accumulation of dust, dirt, food residue, and debris. Please clean the can opener daily to prevent physical contamination of food. COS by moving to ware washing.				COS
3-305.11	Condensation water from the cooling unit in the walk-in cooler was observed dripping onto containers of food in the walk-in cooler. Food shall be protected from sources of contamination. Please place a tray below the dripping unit to prevent food contamination.				3-13-23
4-601.11C	An accumulation of food debris was observed on surfaces of the mixer in the prep area. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the mixer.				
6-501.12A	Pooling water was observed on the floor in the dry storage room on the north side of the facility. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove the pooling water and address the cause.				
6-501.12A	An accumulation of blood from cases of raw beef was observed on the floor in the walk-in beer cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the floor of the cooler.				
3-304.12C	An employee was observed using a pole-mounted grill scraper on the flame grill and then storing in on the floor. In-use equipment of this type shall be stored on a clean surface. COS by placing a clean tray at the grill for storage of the scraper.				COS
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				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-13-23