

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

TIME IN 11:34am	TIME OUT 12:15pm
DATE 5-15-23	PAGE 1 of 2

NEXT ROUTINE INSPE	ECTION, OR SUCH SHORTER PE	RIOD OF TIME AS I	MAY BE S	PECIF	FIED I	N WRI	TING BY T	HE REGULA	ILITIES WHICH MUST BE CORRECTORY AUTHORITY. FAILURE TO		
ESTABLISHMENT Lean Kitchen	S FOR CORRECTIONS SPECIFIE NAME:	OWNER: Brent Medley,			N CES	SATI	ON OF YOU	JR FOOD OI	PERATIONS. PERSON IN CHARGE: Randi McDowell		
ADDRESS: 556 Wa	almart Dr.				EST	ABLIS	HMENT	NUMBER:	COUNTY: 187		
CITY/ZIP: Farmingt	on, 63640	PHONE:			FAX:				P.H. PRIORITY : H	М]L
ESTABLISHMENT TYPE BAKERY RESTAURANT	C. STORE CATERE		ELI JMMER F.I	P.		ROCE AVERI	ERY STOR		NSTITUTION MOBILE V	ENDORS	à
PURPOSE Pre-opening	Routine Follow-up	☐ Complaint	☐ Othe	r							
FROZEN DESSER	T sapproved Not Applicable	SEWAGE DISPO				JPPL		NON COL			
	sapproved I Not Applicable	■ PUBL ■ PRIV	-	. C	OIVIIV	IUNIT	т Ц	NON-CON Date San	MMUNITY		
License No		RISK FA		AND I	INTER	RVEN	TIONS				
									and Prevention as contributing factor	rs in	
foodborne illness outb	reaks. Public health interventions Demonstration of Ki		res to prev	ent fo		ne illne nplianc			Potentially Hazardous Foods	COS	B R
W DUT	Person in charge present, demo					•	N/O N/A		king, time and temperature	-	
WI DOI	and performs duties Employee Hea	alth	-				N/O N/A	Proper reh	neating procedures for hot holding	_	_
TNO DUT	Management awareness; policy	present			IN	JUT	N/O N/A	Proper coo	ling time and temperatures		
TNO OUT	Proper use of reporting, restricting Good Hygienic Pr			+	JØ(N/O N/A		holding temperatures d holding temperatures	_	_
DUT N/O	Proper eating, tasting, drinking of	or tobacco use			M	TUO	N/C N/A	Proper date	e marking and disposition		
OUT N/O	No discharge from eyes, nose a	ina mouth			IN	DUT	N/A	records)	public health control (procedures /		
	Preventing Contaminati Hands clean and properly wash			+		_		Consumer	Consumer Advisory advisory provided for raw or	_	_
OUT N/O					IN	TUC	I√ A	undercooke	ed food		
OUT N/O	No bare hand contact with ready approved alternate method prop							HI	ighly Susceptible Populations		
UM DUT	Adequate handwashing facilities accessible	s supplied &			IN	DUT	N/O N/A	Pasteurized offered	d foods used, prohibited foods not		
	Approved Sou								Chemical		
IN OUT NO N/A	Food obtained from approved so Food received at proper temper		-	+	N N		<u> </u> W A		ives: approved and properly used tances properly identified, stored and	_	-
IN OUT N/A					W	JU I		used			
r	Food in good condition, safe and Required records available: she		<u> </u>		IN [OUT	N/A		mance with Approved Procedures e with approved Specialized Process		+
IN DUT N/O	destruction Protection from Conf	tamination		+		001	IN A	and HACC	P plan		
DUT N/A	Food separated and protected	ammadon	_					f each item ir	ndicates that item's status at the time	of the	
JM OUT N/A	Food-contact surfaces cleaned	& sanitized			insp	ection. IN =	in complia	ance	OUT = not in compliance		
IN OUT NO	Proper disposition of returned, p					N/A	= not appl	icable	N/O = not observed		
	reconditioned, and unsafe food		GOOD RET	ΓΑ I I P	RACT		S=Correcte	d On Site	R=Repeat Item		
	Good Retail Practices are preven		ontrol the	introd	uction	of patl	nogens, ch	emicals, and	physical objects into foods.		
IN OUT Paste	Safe Food and Water eurized eggs used where required	r	cos	R	IN ✓	OUT	In use u	Proptensils: prope	per Use of Utensils	cos	R
	er and ice from approved source					\equiv	Utensils	, equipment a	and linens: properly stored, dried,		
	Food Temperature Conf	trol			✓ ✓	\vdash	handled Single-u		rvice articles: properly stored, used		
	quate equipment for temperature co				V			used properly	/		
Thor	oved thawing methods used mometers provided and accurate					_	Food an		Equipment and Vending ontact surfaces cleanable, properly		
Then then					lacksquare		designe	d, constructe	d, and used		
	Food Identification						strips us		es: installed, maintained, used; test		
Food	properly labeled; original containe				$\overline{}$		Nonfood	l-contact surf			
✓ Insec	Prevention of Food Contamets, rodents, and animals not prese				_		Hot and		hysical Facilities vailable; adequate pressure		
Conta	amination prevented during food pr				abla				roper backflow devices		
Perso	onal cleanliness: clean outer clothir	ng, hair restraint,			$\overline{\mathbf{V}}$		Sewage	and wastew	ater properly disposed		
finge	rnails and jewelry ng cloths: properly used and stored		+ +		7		Toilet fa	cilities: prope	erly constructed, supplied, cleaned	 	-
Fruits	s and vegetables washed before us						Garbage	e/refuse prop	erly disposed; facilities maintained		
Person in Charge /	Title:				√.		Physical	facilities insi	talled, maintained, and clean te:		
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	JAN WWel	<u>/</u>	Ran		cDow				May 15, 2023		
Inspector:	PAIN	John Wisem	nan			ne No 1-19	- EPH 47 1507		low-up: ☐ Yes low-up Date:	■ N	Ю



FOOD ESTABLISHMENT INSPECTION REPORT

PAGE ² of ²

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ESTABLISHMENT Lean Kitchen	Г NAME	ADDRESS 556 Walmart Dr.	CITY/ZI Farmir	ogton, 63640		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCAT	ION	TEMP. ir	۰°F
	Chicken breast	172	Retail cooler #1, #2		32,	
	Rice	165	•		<u>, </u>	
Walk-in co	oler: ambient, cooked chicken,	40, 41				
COO	ked rice, cooked carrots	41, 40				
	3-Door cooler	38				
Code Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	PRIORITY IT nination, prevention or reduction MMEDIATE ACTION within 72	EMS to an acceptable level, hazards associate hours or as stated.	d with foodborne illness	Correct by (date)	Initial
	No priority violations were observ	ed during this inspection.				
Code Reference	Core items relate to general sanitation, opstandard operating procedures (SSOPs).	CORE ITE perational controls, facilities or st These items are to be correct	MS ructures, equipment design, general maint ed by the next regular inspection or as	enance or sanitation stated.	Correct by (date)	Initial
	No core violations were observe		DED OR COMMENTS			
		EDUCATION PROVID	DED OK COMMENTS			
Person in Ch	avne /Title:	0.0		Date: May 15, 2022		
. 6130111111011	M VOD A	vell	Randi McDowell	Way 15, 2023		
Inspector:	A DRIM	John Wiseman	Telephone No. EPHS No. (573)431-1947 1507	Follow-up: Follow-up Date:	□Yes	■No



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		EDUCATION PROVID				
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Dames : C'	Tille			Data		
Person in Ch Inspector:	iarge / Fitte:		Randi McDowell Telephone No. EPHS No	Date: May 15, 2023 Follow-up:	■Yes	■ No
,		John Wiseman	(573)-431-1947 1507	Follow-up Date:	= =	



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ESTABLISHMEN [®] Lean Kitchen		ADDRESS 556 Walmart Dr.		CITY/ZIP Farmington, 63640		
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Person in Ch	narge /Title:		Randi McDowell	Date: May 15, 2023		
Inspector:		John Wiseman	Telephone No. EPHS No	. Follow-up:	□Yes	■No
		John Wiseman	(573)431-1947 1507	Follow-up Date:		



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		EDUCATION PROVID	DED OR COMMENTS			
Person in Ch	narge /Title:		Randi McDowell	Date: May 15, 2023		
Inspector:		John Wiseman	Telephone No. EPHS No. (573)431-1947 1507	-	□Yes	■No



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			D OD COMMENTS			
		EDUCATION PROVIDE	D OK COMMENTS			
Person in Ch	narge /Title:	Ra	ındi McDowell	Date: May 15, 2023		
Inspector:				1	□Yes	■No
mopeotor.		John Wiseman	Telephone No. EPHS No. (573)431-1947 1507	Follow-up Date:	03	_110



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Porcon in Ch	parao /Titlo:			Data		
Person in Ch Inspector:	iaiye / Filie.	John Wiseman	Randi McDowell Telephone No. EPH	Date: May 15, 2023	□Yes	■No
			(573)431-1947 1507	Follow-up Date:		



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	Standard Operating procedures (SSOPS			n or as stated.		
		EDUCATION PROVID	ED OR COMMENTS			
Person in Ch	narge /Title:		Randi McDowell	Date: May 15, 2023		
Inspector:		John Wiseman	Telephone No. EPH (573)431-1947 1507	HS No. Follow-up: Follow-up Date:	□Yes	■No



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Person in Ch	narge /Title:		Randi McDowell	Date: May 15, 2023		m v
Inspector:		John Wiseman	Telephone No. EPHS No. (573)431-1947 1507	Follow-up: Follow-up Date:	□Yes	■No



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Code		CORE ITEMS	8		Correct by	Initial
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Person in Ch	narge /Title:	R	andi McDowell	Date: May 15, 2023		
Inspector:		John Wissman	Telephone No. EPHS N	o. Follow-up:	Yes	■No
		John Wiseman	(573)431-1947 1507	Follow-up Date:		



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ESTABLISHMEN [®] Lean Kitchen		ADDRESS 556 Walmart Dr. CITY/ZIP Farmington, 63640				
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Reference	Priority items contribute directly to the or injury. These items MUST RECEIVE	elimination, prevention or reduction to	o an acceptable level, hazards associ	ated with foodborne illness	(date)	muai
Code		CORE ITEM	9		Correct by	Initial
Reference	Core items relate to general sanitation, standard operating procedures (SSOPs	operational controls, facilities or stru	ictures, equipment design, general ma	nintenance or sanitation	(date)	IIIIdai
	Standard operating procedures (OCO)	. These items are to be corrected	a by the next regular inspection of	as statea.		
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Person in Ch	narge /Title:		Randi McDowell	Date: May 15, 2023		
Inspector:			Telephone No. EPHS N	way 15, 2023	□Yes	■ No
πιομευισι.		John Wiseman	(573)431-1947 1507	Follow-up Date:	□ 1€3	⊒ INU



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Person in Ch	arge /Title:	Ra	ndi McDowell	Date: May 15, 2023	.	
Inspector:						



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Person in Ch	narge /Title:		Randi McDowell	Date: May 15, 2023		
Inspector:		John Wise	Telephone No. EPH (573)431-1947 1507	IS No. Follow-up:	Yes	■No



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ESTABLISHMENT NAME Lean Kitchen		ADDRESS CITY/ZIP 556 Walmart Dr. Farmington, 63640				
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Inspector:		John Wise	Telephone No. EPH (573)431-1947 1507	IS No. Follow-up:	Yes	■No



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Inspector:		1.1 140	Telephone No. EPHS No	. Follow-up:	Yes	■No
		John Wiseman	(573)431-1947 1507	Follow-up Date:		-