



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

| | | | |
|---------|-----------|----------|---------|
| TIME IN | 10:29am | TIME OUT | 12:30pm |
| DATE | 4/29/2024 | 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: Steak n Shake | | OWNER: In Sight Partners | | PERSON IN CHARGE: Hailey Fuller | |
| ADDRESS: 796 Maple Valley Drive | | | ESTABLISHMENT NUMBER: | | COUNTY: St. Francois |
| CITY/ZIP: Farmington, 63640 | | PHONE: 573-760-0100 | | FAX: N/A | |
| 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 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cooking, time and temperature | | |
| | Employee Health | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper reheating procedures for hot holding | | |
| <input checked="" type="checkbox"/> OUT | Management awareness; policy present | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cooling time and temperatures | | <input checked="" type="checkbox"/> |
| <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction and exclusion | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper hot holding temperatures | | <input checked="" type="checkbox"/> |
| | Good Hygienic Practices | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper date marking and disposition | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | No discharge from eyes, nose and mouth | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A | Time as a public health control (procedures / records) | | |
| | Preventing Contamination by Hands | | | | Consumer Advisory | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Hands clean and properly washed | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw or undercooked food | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A | Pasteurized foods used, prohibited foods not offered | | |
| | Approved Source | | | | Chemical | | |
| <input checked="" type="checkbox"/> OUT | Food obtained from approved source | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Food additives: approved and properly used | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Food separated and protected | | | | | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | | | | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O | 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"/> | <input type="checkbox"/> | Pasteurized eggs used where required | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment and linens: properly stored, dried, handled | | |
| | | Food Temperature Control | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use/single-service articles: properly stored, used | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Adequate equipment for temperature control | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | | | | | Utensils, Equipment and Vending | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Thermometers provided and accurate | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| | | Food Identification | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, used; test strips used | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled; original container | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Nonfood-contact surfaces clean | | |
| | | Prevention of Food Contamination | | | | | Physical Facilities | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Insects, rodents, and animals not present | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hot and cold water available; adequate pressure | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage and display | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Sewage and wastewater properly disposed | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used and stored | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied, cleaned | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Fruits and vegetables washed before use | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage/refuse properly disposed; facilities maintained | | |
| | | | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Physical facilities installed, maintained, and clean | | |

| | | | |
|--|-------------------------------|-------------------------|---|
| Person in Charge/Title: <i>Hailey Fuller</i> Hailey Fuller | | Date: April 29, 2024 | |
| Inspector: <i>Nicholas Joggerst</i> Nicholas Joggerst | Telephone No. 573-431-1947 | EPHS No. 1687 | Follow-up: Follow-up Date: May 17, 2024 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |



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|---|--|-----------------------------------|--|-------------------------------|--|
| ESTABLISHMENT NAME Steak n Shake | | ADDRESS 796 Maple Valley Drive | | CITY/ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Salad prep top: cut tomato/cottage cheese | | 41/46 | Whip cream maker top bin | | 41 |
| Salad prep bottom(amb.) lettuce | | 36/41 | Hot held: chili/sausage/srammbled eggs/ | | 191/155/149 |
| Grill cooler: slice cheese/raw burger | | 41/41 | Burger prep cooler: noodles/lettuce/tomato | | 40/49/48 |
| Grill cooler bottom(amb.) | | 39 | Hot held cheese sauce | | 106-115 |
| Sandwich prep top: tomato/lettuce | | 41/41 | Walk-in cooler(amb.) lettuce/tomato/cooked noodles | | 37/39/40/39 |
| 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) |
| 3-501.16A2 | A large container of cottage cheese in the top potion of the salad prep unit was observed at 46F. Potentially hazardous food in the burger prep unit was held cold above 41F. Potentially hazardous food shall be held cold at 41F or less. The container was also preventing the unit from completely closing at the top. Please use smaller cottage cheese container or place in bottom of the unit so it can be held cold at 41F or less. | | | | 4/30/2024 |
| 3-501.16A1 | Hot held cheese sauce in the large hot hold cabinet near the drive-through window was observed held hot at 106-115F. Potentially hazardous food shall be held hot at 135F or greater. COS by asking staff to immediately reheat to 165F then hold at 135F or greater. | | | | COS |
| 3-501.16A1 | Hot held cheese sauce in the pull out drawers to the right of the grill was observed held at 121F. Potentially hazardous food shall be held hot at 135 F or greater. COS by asking staff to use all or discard within 4 hours of opening from sealed container (9:15am-1:15pm). | | | | COS |
| 4-601.11A | Mold was observed in the top portion of the ice machine. Food-contact surfaces shall be clean to sight and touch. Please empty machine and wash, rinse, and sanitize. | | | | 4/30/2024 |
| 4-601.11A | Debris was observed on the baby high chairs near the bathrooms. Food-contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize. | | | | 5/1/2024 |
| 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) |
| NOTE: | The bottom portion of the dessert prep cooler did not appear to be operational but no food was observed in the unit. Please ensure the unit can hold at 41F or less before putting into service. The shake machine was also not able to be checked during this visit. | | | | - |
| 3-305.11A | Several boxes were observed on the floor of the walk-in freezer. Food shall be protected from contamination by storing at least 6 inches up off the floor. Please move items up off the floor. | | | | 5/1/2024 |
| 4-601.11C | An accumulation of debris was observed in the Hoshizaki freezer unit and door seals in the prep line area. The reach in cooler beneath the sandwich cooler which did not appear to be in use was observed with a minor accumulation of debris in the bottom of the unit. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris. | | | | 5/3/2024 |
| 6-501.12A | An accumulation of dust was observed on the ceiling in the prep line area and was also observed around the ventilation system. Debris was observed on the wall above and behind the ice machine and on the wall behind the dessert prep table. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris. | | | | 5/4/2024 |
| EDUCATION PROVIDED OR COMMENTS | | | | | |
| Person in Charge Title: | | Hailey Fuller | | Date: April 29, 2024 | |
| Inspector: | Nicholas Joggerst | | Telephone No. 573-431-1947 | EPHS No. 1687 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: May 17, 2024 |



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| ESTABLISHMENT NAME Steak n Shake | | ADDRESS 796 Maple Valley Drive | | CITY/ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Reach-in cooler prep line(amb.) | | 36 | Pull out drawers right of grill: cheese sauce | | 121 |
| Hoshizaki Freezer(amb.) | | 31 | Reach-in cooler(amb.) beneath sandwich prep(no PHF) | | 42 |
| | | | Cooked burger on flat top | | 169 |
| | | | | | |
| | | | | | |

| Code Reference | PRIORITY ITEMS | Correct by (date) | Initial |
|----------------|----------------|-------------------|---------|
|----------------|----------------|-------------------|---------|

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.**

| | | | |
|-----------|---|-----|--|
| 3-501.14B | Several containers of cheese sauce in the kitchen area were observed at room temperature prepared at about 9:15am. Potentially hazardous food shall be held cooled to 41F within 4 hours if prepared from reconstituted ingredients or ingredients at ambient temperature. COS by asking staff to immediately place in walk-in cooler with 7 day discard date and to ensure it reaches 41F within 4 hours of opening from sealed container. | COS | |
|-----------|---|-----|--|

| Code Reference | CORE ITEMS | Correct by (date) | Initial |
|----------------|------------|-------------------|---------|
|----------------|------------|-------------------|---------|

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.**

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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Hailey Fuller Date: April 29, 2024

Inspector: Nicholas Joggerst Telephone No. 573-431-1947 EPHS No. 1687 Follow-up: Yes No Follow-up Date: May 17, 2024