



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

TIME IN	10:22am	TIME OUT	3:55pm
DATE	3-7-17	PAGE	1 of 5

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: Cafe' Redux	OWNER: Gary Robinson dba Cafe' Redux, LLC	PERSON IN CHARGE: Nicole Brewer
ADDRESS: 3413 Rosener Road	ESTABLISHMENT NUMBER: 0870	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: 573-327-8555	FAX:
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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 type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled pending _____ 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 N/O N/A	Proper cooking, time and temperature		
	Employee Health						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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		

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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" 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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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>Nicole Brewer</i> Nicole Brewer	Date: March 7, 2017
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 3-21-17



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

ESTABLISHMENT NAME Cafe' Redux		ADDRESS 3413 Rosener Road		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Refrigerated drawers: grnd beef,		33	Hisense chest freezer amb		0
steak, raw chicken		35, 33	Salad prep cooler amb		36
Cold hold: Sliced tomatoes, lettuce		37, 40	Cold hold: lettuce, cheese, tomato,		41,40,38
Hot hold: chz soup, potato soup		150, 153	HB eggs		38
Saturn cooler amb		38	Burger from grill		167

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)	Initial
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3-501.17A	Foods stored refrigerated in the Saturn and salad prep coolers were observed to be marked with a date of preparation. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. Please mark all potentially hazardous food held refrigerated with a discard date.	3-10-17	
2-301.14	Food employees were observed donning new single use gloves with out first washing their hands. Food employees shall wash their hands prior to donning new single use gloves. This condition is exacerbated by accessibility to hand wash sinks as two of the three sinks located in the kitchen are out of order.		
7-201.11	Quat sanitizer buckets were observed stored on the prep surfaces in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, single service items or clean linens. COS by moving the sanitizer to a lower shelf.		
3-501.16 3-501.19	A basin of egg wash was observed in use at the fryer with out temperature control. The temperature of the egg wash was 47F. It had just been prepared and place beside the fryer. Potentially hazardous foods shall be held under temperature control or by time as a public health control. This food will be held by time as a public health control. This procedure will be established during this inspection.		
4-601.11A	Food residue was observed on the fry cutter stored in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the fry cutter.		

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)	Initial
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3-304.14E	A bucket of sanitizer was observed stored on the floor near the salad prep cooler. Wet wiping cloths in chemical sanitizers shall be stored off of the floor. COS by storing of a lower table shelf.	3-21-17	
4-501.11C	An accumulation of metal fragments was observed in the gear housing of the table mounted can opener in the kitchen. Can openers shall be maintained to minimize the creation of metal fragments that can contaminate food when a container is opened. Please wash, rinse and sanitize the can opener, removing the metal fragments and replace the blade if it is dull.		
3-304.12B	The handle of a metal scoop stored in dry breading was observed in contact with the food in a bin beside the fryers. In use food utensils shall be stored with their handles above the surface of the food. Please place utensil handles above the food surface.		
6-501.12A	An accumulation of grease and food debris was observed on the floor below the equipment at the cook line and below refrigerators. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below kitchen equipment.		
3-304.14	Wet and dry wiping cloths were observed in use throughout the kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held between use in a chemical sanitizer. Dry wiping cloths may not be used repeatedly to remove spills or food residue.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
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Egg wash at fryer(no temp control)		47	Dessert display case amb		40
Front walk-in cooler amb.		38	Beer cooler at bar amb		34
Bkd potatoes & cooked chicken in w/i		39, 39			
Back walk-in cooler		34			
Walk-in freezer		0			

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4-601.11A 6-501.111	Food debris and rodent droppings were observed in a tub of equipment on the bottom shelf of the clean storage rack in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the tub and equipment to ware washing. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control rodents by routinely inspecting the premises, removing harborage conditions and sealing points of entry and using control methods such as traps.	3-10-17	SM
4-601.11A	Food residue was observed in a plastic food container stored on the clean storage rack in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the container to ware washing.		
4-501.114 A	A chlorine residual was not detected in the rinse cycle of the mechanical dishwasher. Chlorine sanitizers shall be in the range of 50 - 100 ppm. Until the dishwasher has been repaired and sanitation restored, sanitize equipment in the three compartment sink.		
5-203.14	A hose was observed connected to a spigot below the drainboards of the mechanical dishwasher. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas into the water supply. Install an American Society of Sanitary Engineers (A.S.S.E.) approved hose bibb vacuum breaker between the spigot and the hose.		

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4-901.11A 5-205.15 6-403.11 4-901.11A 3-305.11A	Plastic food equipment was observed wet nested on the clean storage rack in the kitchen. After cleaning and sanitizing, equipment shall be air dried. Please air dry all equipment. The hand wash sinks located outside the ware washing room and across from the ice machine were observed to be out of order and not in use. A plumbing system shall be maintained in good repair. Please restore function to the hand wash sinks. Employee beverages were observed stored on open wire shelving above clean equipment in the ware washing room. Employee beverages shall be located where contamination of food, equipment, single service items and clean linens cannot occur. Employees may drink from closed vessels if they are stored away from and below food, equipment and single service items. Clean steel pans were observed wet nested in the ware washing room. After cleaning and sanitizing, equipment shall be air dried. Please air dry all equipment. Raw onions were observed being cut on the drainboard across from the three compartment sink in the ware washing room. Cut onions were observed stored in a container on the floor of the ware washing room. Food shall be protected from sources of contamination. Do not prepare food in the ware washing room.	3-21-17	R
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Person in Charge Title: <i>Nicole Brewer</i>	Nicole Brewer	Date: March 7, 2017
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)-431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 3-21-17



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
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.					
7-201.11B	A tube of caulking material was observed stored on open wire shelving above clean equipment in the ware washing room. Toxic materials shall be stored where contamination of food, equipment and single use items cannot occur. Store all toxic materials where contamination cannot occur.			3-10-17	RB
7-102.11	Unlabeled spray bottles of cleaning chemicals were observed stored hanging from the mop sink. Working containers if toxic materials shall be labeled with the common name of the material. Please label all toxic materials not stored in their original packaging.				
3-302.11A	Raw beef and fish was observed stored above ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods below ready to eat foods. Please stored raw animal foods below ready to eat foods.				
3-501.17A	Discard dates were not observed on baked potatoes, cooked pasta and cooked chicken stored in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. Please mark all potentially hazardous food held refrigerated with a discard date.				
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.					
5-501.16C	A trash can was not provided at the hand wash sink in the second kitchen. Hand wash sinks shall be provided with a waste can for used paper towels. Please provide a trash can at this sink.			3-21-17	RB
4-601.11C	Dust and debris was observed on prep table and equipment in the second kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces in the second kitchen.				
6-201.13A	The walls and floors in the second kitchen were not sealed by coving. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1/32". Please install cove molding at all wall/floor junctures in the second kitchen.				
6-501.11	Holes were observed in the walls in the second kitchen. Physical facilities shall be maintained in good repair. Please close the holes in the walls.				
6-501.12A	Dirt and debris was observed on the floor of the second kitchen, especially below equipment and the bag-in-box soda racks. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in this area.				
5-205.15B	The hand wash sink in the employee restroom was not provided with hot and cold water, paper towels or a covered trash can. Please restore water service to the hand wash sink and adequately provision the sink.				
6-301.12					
5-501.16					
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Nicole Brewer GM</i> Nicole Brewer				Date: March 7, 2017	
Inspector: <i>John Wiseman</i> John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-21-17	



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ESTABLISHMENT NAME Cafe' Redux	ADDRESS 3413 Rosener Road	CITY /ZIP Park Hills, 63601
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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)	Initial
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6-501.11	Holes were observed in the walls of the employee restroom. Physical facilities shall be maintained in good repair. Please close the holes in the walls.	3-21-17	MB
6-501.18	The mop sink is dirty and cluttered with equipment. Please clean the mop sink.		
6-501.12A	The utility area is cluttered and dirty. Please clean this area.		
4-903.11A	Single use napkins and gloves were observed stored on the floor in the dry storage room. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store these items off of the floor.		
3-305.11A	Cases of food were observed stored on the floor of the walk-in cooler and walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor.		
4-903.11A	Drinking straws were observed stored beside the hand wash sink in the front wait station. Single service items shall be protected from sources of contamination. Please store the straws away from the hand wash sink.		
5-501.114	One of the facility dumpsters were not equipped with a drain plug and the other did not have the lids closed. Please install a plug in the drain hole and keep the lids closed.		
5-501.113			

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