



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

TIME IN	11:11am	TIME OUT	3:32 pm
DATE	4-19-2016	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: Hunt's Dairy Bar		OWNER: David Hunt		PERSON IN CHARGE: David Hunt/Donna King	
ADDRESS: 1300 East Main Street			ESTABLISHMENT NUMBER: 1854		COUNTY: St. Francois (187)
CITY/ZIP: Park Hills, MO 63601		PHONE: 573-431-4011		FAX: NA	
P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L					
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					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other <u>Risk Factor Study</u>					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-12897 (Exp. 12/31/16)		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 N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<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	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	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 checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 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"/>	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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 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				<input checked="" type="checkbox"/>	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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: David Hunt/Donna King		Date: April 19, 2016	
Inspector: <i>Jon Peacock</i>	Jon Peacock	Telephone No. (573) 431-1947	EPHS No. 880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 5/12/16	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 1300 East Main Street		CITY /ZIP Park Hills, MO 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sliced tomatoes in container on ice		41	Cut lettuce in container on ice		45
Cole slaw in container on ice (vinegar)		39	Raw ground beef balls in container on ice		41
Cooked hamburger on cook top		181	Cooked hamburger patties on steam table		166
Milk gravy on steam table		166	Cooked corn on steam table		166
Chili on steam table		165	Vanilla/chocolate soft serve mix in Taylor hoppers		33/33

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.			
3-302.11A	A bag of lettuce was observed in contact with box containing raw shell eggs in the True 3 door refrigerator. Ready-to-eat (RTE) foods must be stored separately from raw animal foods. Please relocate the lettuce away from the box of shell eggs. (Corrected by moving lettuce)	Corrected 4/20/16	DK
4-601.11A	Plastic shield observed with mold within the ice storage bin of the Scotsman ice machine. Food contact surfaces must be clean to the sight and touch. Please wash, rinse, sanitize and air dry the plastic shield and the ice storage bin.	4/24/16	
5-203.14B	The Scotsman ice machine appeared to be a water cooled model. No backflow prevention device was observed on any water line entering the ice machine. A plumbing system must be installed to preclude the backflow of a solid, liquid or gas contaminant into the water system at each point of use within a food establishment. Please install an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device on the water line connecting into the refrigeration unit. The backflow device must be installed in a visible location and where the A.S.S.E. rating tag can be observed.	5/12/16	
5-203.14A	The water cooling pipe from the Scotsman ice machine refrigeration unit was observed direct plumbed into a PVC pipe where previous handwashing sink had been located. A plumbing system must be installed to preclude the backflow of a solid, liquid or gas contaminant into the water system at each point of use within a food establishment. Please install a visible air gap between the water drain line and where it enters the sewage piping. The air gap vertical distance is 2x the diameter of the draining line but not less than 1 inch.	5/12/16	

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.			
6-202.15A	Rear door propped open upon arrival to food establishment. Outer openings of a food establishment must be protected against the entry of pests. Please keep door closed between uses. (COS by closing door)	COS	DK
4-203.12B	Integral thermometer on the True 3 door refrigerator was observed at 30F while the ambient temperature within was observed at 38F. Thermometers measuring the ambient air temperatures of refrigeration units must be accurate to +/- 3F. Please install additional thermometer within the refrigerator.	5/12/16	
4-601.11C	Debris observed in the storage drawer of the Frigidaire gas range. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, dirt, food residue and other debris.		
5-205.15B	Wetness was observed on the floor around the commode in the employee restroom. The seal on the commode may be leaking. Plumbing systems must be maintained in good repair.		
6-304.11	No mechanical exhaust fan was observed in the employee restroom that opens directly into the kitchen. Please install a mechanical exhaust fan to remove odors.		
6-202.15A	Daylight observed around the perimeter of the door into the out-building where single-use items are stored. Outer openings must be protected against the entry of pests. Please seal.		
4-903.11A	Boxes of single-use cups and other single-use items observed on wooden flats less than 6 inches above the floor. Single use items must be stored above floor surfaces a minimum of 6 inches.		

EDUCATION PROVIDED OR COMMENTS

I departed from this site at approximately 3:32 pm. I returned to this facility on April 20, 2016 from 2:00 pm - 3:20 pm to complete the exit interview with Ms. King.

Person in Charge /Title: <i>David Hunt/Donna King</i>		Date: April 19, 2016	
Inspector: <i>Jon Peacock</i>	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 5/12/16



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Soft serve shake mix in Taylor mach.		38	Sliced tomatoes in True 3 door fridge		42
Cooked green beans in True 3 dr fridge		39	Baked potato in True 3 door fridge		41
Raw shell egg in True 3 dr fridge		42	Cooked ham in True 2 door fridge		36
Shredded cheese in True 2 dr fridge		41	Ham pieces/Tuna salad in Crosley fridge		39/44
Cooked chicken strips from deep fryer		200			

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
3-501.16A	Tuna salad 44F, hard boiled eggs (shells removed) 45F & 47F and the ambient temperature within the Crosley refrigerator noted at 47F in the kitchen. Potentially hazardous foods (PHF's) must be refrigerated at or below 41F. Please monitor/service this refrigerator to ensure the temperature of PHF's is maintained at 41F or lower.	4/21/16	DK
2-201.11 A-E	During this inspection it was determined an employee illness policy was not present in written form. Please develop a written policy that will require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. The US FDA Employee Health and Personal Hygiene Handbook or the Missouri Food Code may be utilized for developing this policy. The US FDA Employee Health and Personal Hygiene Handbook may be copied/downloaded and used as the employee illness policy. If so, please provide a written statement acknowledging the use of this handbook.	5/12/16	
7-201.11 A-B	A bottle of dish detergent was observed stored on metal shelving next to boxes of single-use gloves and aluminum foil and by/above 3-vat sink drainboard. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens and single-use items. Please store the dish detergent below or away from such items. (Corrected by relocating)	Corrected 4/20/16	
3-501.16A	Cut lettuce observed at 45F in a container on ice in the kitchen. Potentially hazardous foods must be stored at or below 41F.	4/21/16	

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3-304.14B	Wet wiping cloths observed in several plastic containers without any sanitizing agent present. In-use cloths for wiping counters and other equipment surfaces must be held in a chlorine sanitizer solution of 50-100 ppm or in a quaternary ammonia sanitizer concentration specified by the product manufacturer. (COS by making up new containers of chlorine sanitizer at 100 ppm prior to leaving).	COS	DK

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 		David Hunt/Donna King		Date: April 19, 2016	
Inspector: 		Telephone No. (573)-431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 5/12/16					



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Frigidaire/Coronado upright freezers		0/0	Crosley upright freezer/chest freezer		4/0
True 2 & 3 dr fridges		38/38	True reach-in prep. fridge (upper & lower)		40/30
Small chest/Frigidaire chest freezer		10/4	Crosley upright freezer		20
Crosley refrigerator in dining room		40	Crosley chest/Kenmore chest freezer in dish room		0/10
Crosley refrigerator		47			

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7-102.11	An unlabeled spray bottle containing a "blue liquid" was observed below the large 3-vat sink. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers must be clearly and individually identified with the common name of the material. (Corrected)	Corrected on 4/20/16	DK
7-201.11 A-B	A bottle of dish detergent was observed stored on wire metal shelving above the large 3-vat sink. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens and single-use items. Please store the dish detergent below or away from such items. (Corrected by moving)	Corrected on 4/20/16	}
4-702.11	Employees observed wiping down the shake mixer with wiping cloths taken from a container lacking the chlorine sanitizer concentration of 50-100 ppm. Food-contact surfaces of equipment that cannot be taken to the 3-vat sink must have a 3 step clean-in-place (CIP) procedure that washes, rinses, sanitizes and allows the equipment to air-dry at least every 4 hours or less. Please complete this procedure for all food-contact surfaces of equipment that cannot be cleaned and sanitized in the 3-vat sink.	4/20/16	
4-101.11A	The interior of the microwave oven near the dish room was observed with the top interior coating coming free. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food. Please replace the microwave oven.		
2-301.14 A-I	A food employee was observed changing single-use gloves and not washing their hands. Employees must clean their hands and exposed portions of their arms when donning/doffing gloves.	Corrected 4/20	

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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Donna King</i> David Hunt/Donna King		Date: April 19, 2016	
Inspector: <i>Jon Peacock</i> Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5/12/16



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3-603.11 A-C	When a food establishment prepares and serves raw or undercooked foods, a consumer advisory must be provided to the consumer. The consumer advisory consists of two parts: "a disclosure and a reminder". The disclosure describes or lists the specific animal foods that are served in a raw or undercooked form. The reminder is a notification that alerts the consumer that by consuming raw or undercooked animal foods it might increase ones risk of contracting foodborne illness, especially those persons having certain medical conditions. Currently, there was no information on the menu and no signage posted within the dining room. Please provide a means for the listing of the specific foods either by adding them to the menu, table toppers or additional signage postings in a highly visible location within the food establishment.				5/12/16
					PK
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Donna King</i>		David Hunt/Donna King		Date: April 19, 2016	
Inspector: <i>Jon Peacock</i>	Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 5/12/16