



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

TIME IN	8:25am	TIME OUT	12:05pm
DATE	8-12-15	PAGE	1 of 4

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: Park Hills River Mart		OWNER: Paul & Teresa Bauman		PERSON IN CHARGE: Teresa Bauman	
ADDRESS: 10 Flat River Drive			ESTABLISHMENT NUMBER: 4776		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-1455		FAX: na	
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 type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input 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					
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <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 type="checkbox"/> IN <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"/> OUT <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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>Teresa Bauman</i> Teresa Bauman			Date: August 12, 2015		
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: 8-26-15		



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ESTABLISHMENT NAME Park Hills River Mart		ADDRESS 10 Flat River Drive		CITY /ZIP Park Hills, 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Sandwich prep cooler amb		32	Cold hold: shrd cheese, bacon, pepperoni		39,36,36	
Cold hold: tomato, lettuce, ham		34,37,35	True kitchen freezer		0	
Cold hold: turkey, beef, sld cheese		34,35,39	W/I freezer, bev cooler, beer cooler		0,32,34	
Pizza prep cooler amb		30	Sandwich reach-in freezer		40	
Cold hold: ham, sausage, beef		34,34,39	Dipping Dots freezer		0	
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
3-501.17A	Dates of disposition were not observed on packages of ham, beef, cheese chunks, lettuce and tuna salad stored in the True sandwich prep cooler. Potentially hazardous foods held cold shall be clearly marked with the day or date by which they will be sold, used, or discarded. COS by affixing dates of disposition.				COS	
7-202.11A	A can of Raid flying insect killer was observed stored on the lower shelf of the storage rack in the kitchen area. Only those toxic material that are necessary for the maintenance and operation of a food establishment shall be present on the premises. COS by removing from the premises.				COS	
4-601.11A	Dried food debris was observed on the blades of the French fry cutter stored on the prep surface in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by removing to the ware washing area.				COS	
4-601.11A	Grease and food debris was observed on steel pans and plasticware stored on clean equipment shelf above the three compartment sink. Food contact surfaces shall be clean to sight and touch. COS by moving soiled items to the ware washing area.				COS	
4-601.11A	Mold was observed on the interior baffle of the Scotsman ice machine in the mechanical room. Food contact surfaces shall be clean to sight and touch. Please remove the baffle and wash, rinse, and sanitize prior to reinstalling.				8-15-15	
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.						
5-205.11B	A bucket of sanitizer was observed stored in the hand wash sink in the kitchen. A hand wash sink may not be used for purposes other than hand washing. COS by removing sanitizer from sink.				COS	
3-304.12	Food service utensils were observed stored in a container of water at ambient temperatures on the prep counter in the kitchen. In-use utensils may be stored on a clean sanitized surface, in running water of sufficient velocity to flush away particles, or in water maintained at a temperature of 135F or greater. COS by removing utensils from water to ware washing.				COS	
6-403.11A	An employee beverage container was observed stored on top of an open container of sausage patties in the True kitchen freezer. Employee food and equipment shall be stored where they cannot contaminate food. COS by removing beverage container.				COS	
3-304.12A	The handle of the ice scoop in the ice basin of the soda fountain at the drive-up area was observed in contact with the ice. Handles of food service utensils shall be stored above food. COS by positioning scoop handle above food.				COS	
3-302.12	An un-labeled squeeze bottle was observed at the drive-up window. Food storage containers shall be identified with the common name of the food. COS by labeling the bottle.				COS	
3-305.11A 2	Ice was observed dripping from the walk-in cooling unit onto a case of rolls in the walk-in freezer. Foods shall be protected from sources of contamination. Please place a tray below the drip to protect food.				8-26-15	
EDUCATION PROVIDED OR COMMENTS						
Cream from dispenser=38F, Nacho cheese=141F, hot hold hotdog=154, Sandwich reach-in=40						
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3-305.11A 3	A case of frozen rolls was observed stored on the floor in the walk-in freezer. Foods shall be protected from sources of contamination by storing at least six inches off of the floor. COS by moving the rolls off of the floor.	COS	
3-602.11A B	Donuts were observed on sale from a customer self-service cabinet without adequate labeling. Obtain a list of donut ingredients including any major food allergens and maintain on the premises. On the front of the donut display case; post a sign indicating where the donuts are purchased from and that the ingredients can be obtained from management.	8-26-15	
6-501.12A	Dust was observed on the fan covers of the cooling units in the walk-in beverage cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the fan covers.		
4-501.11B	The door seals were observed to be damaged on the bagged ice freezer door, on the door of the walk-in beer cooler, and on doors #3, #4, #7, #11 of the beverage reach-in cooler. Equipment components such as door seals shall be kept intact and adjusted to manufacturer's specifications. Please replace the damaged seals.		
5-205.11B	Rags and plastic gloves were observed stored in the hand wash sink in the mechanical room. Hand wash sinks shall be used for hand washing exclusively. Please remove items from the hand wash sink.		

EDUCATION PROVIDED OR COMMENTS

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6-3-1.12A	Disposable towels were not provided at the hand wash sink in the mechanical room. A hand wash sink shall be provided with hand drying provisions. Please install paper towels at this location.				8-26-15
3-602.11A B	Containers of fruit cocktail were observed for sale from the customer reach-in sandwich cooler. Food shall be labeled with: 1. The common name of the food. 2. The ingredients in descending order of predominance including any major allergens. 3. An accurate declaration of the quantity of contents: volume, weight, etc. 4. The name and place of the business of the manufacturer, packer, or distributor.]
EDUCATION PROVIDED OR COMMENTS					
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