



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

TIME IN	10:30am	TIME OUT	3:35pm
DATE	1-4-17	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 and Theresa Bauman		PERSON IN CHARGE: Grant Hopkins	
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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> IN <input 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 type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<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	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 N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 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					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 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 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:		Grant Hopkins		Date: January 4, 2017	
Inspector:		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 1-19-17					



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

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
cheese in sandwich prep		36	pizza held by time		115-129
sliced tomatoes in sandwich prep		38	hamburgers as prepared		198
lettuce in sandwich prep		40	boneless chicken held by time		136
ham in sandwich prep		36	chicken wings held by time		141
customer access tomatoes on ice		36	hot held hotdog		150

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.**

3-501.17A	Cut lettuce, diced tomatoes and sliced cheese were observed in the sandwich prep cooler without a discard date. Potentially hazardous foods held refrigerated shall be marked with a day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking with a discard date.	COS	
3-501.19B	Pizza in a heating cabinet accessed by customers is being held by time as a public health control. The pizza was not marked with a time of disposal. The temperature of the pizza was measured at 115F - 129F. Food held by time shall be individually marked to indicated the time at which the food will be discarded. COS by marking the bottom of the cardboard pizza tray with the discard time.	COS	(G/H)
4-601.11A	An accumulation of food debris was observed on the interior of the deli microwave. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the microwave interior.	COS	
2-401.11	An employee beverage was observed stored on a shelf above the deli prep surface. Employee beverages shall be located where contamination of food and food contact surfaces cannot occur. COS by discarding the beverage.	COS	
4-601.11A	An accumulation of food debris was observed in a tote used for clean utensil storage in the deli. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the tote.	1-7-17	

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.**

4-203.12B	The thermometer located in the sandwich prep cooler was observed to read 76F. The actual ambient temperature was 32F. Ambient temperature measuring devices shall be accurate to within three degrees Fahrenheit. Please replace the thermometer with an accurate device.	1-19-17	
3-602.11	Cookies received in bulk and repackaged for retail were observed for sale in a clear plastic display case in the deli. Food packaged in a food establishment shall be labeled as specified in law. Labeling information shall include: The common name of the food, a list of ingredients in descending order of predominance including artificial colors or flavors, and accurate declaration of quantity of the product, the name and place of business of the retailer and any major allergens contained in the food.		DA
6-501.11	An accumulation of water was observed in the cabinet below the hand wash sink in the deli area. The hand wash sink was observed to not be fixed nor sealed to the counter surface, permitting water to flow around the sink and into the cabinet below. Physical facilities shall be in good repair. Please fix the sink to the surface of the counter top and seal it against the infiltration of water.		
3-304.14B	Dry and wet wiping cloths stored on counter surfaces were observed throughout the deli area. Cloths in use for wiping counter and other surfaces shall be stored in an approved and appropriately concentrated chemical sanitizer between uses. Please provide labeled containers of chemical sanitizer and wiping cloths in the deli area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:	Grant Hopkins	Date: January 4, 2017
Inspector:	John Wiseman	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 1-19-17



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

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
hot held chicken and dumplings		168			
chili sauce hot held		144			
cheese sauce hot held		152			
retail sandwich reach-in amb		36			
shake freezer		20			

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
4-202.11A	A broken plastic tote was observed in use in the pizza cooler. Multi use food contact surfaces shall be free of breaks, cracks, chips and other imperfections that adversely affect cleaning and sanitation. Please replace damaged food equipment.	1-7-17	GH
3-501.17A	Thawing packages of cheese, eggs, sausage, chicken and bosco sticks were observed in the pizza prep cooler without adequate date marking. Potentially hazardous foods held refrigerated shall be marked with a day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking with a discard date.	COS	
2-301.14 3-304.15	Food employees were observed not washing their hands prior to donning new single use gloves and touching pens and other surfaces while wearing single use gloves. Food employees shall wash their hands prior to donning new gloves and shall change gloves whenever they become contaminated. This issue was discussed with the manager.	1-7-17	
7-102.11	A spray bottle of cleaner was stored in the mop sink enclosure without a label. Working containers of cleaners and toxins shall be marked with the common name of the material. COS by labeling the bottle.	COS	
5-202.13	The hand operated sprayer located at the three compartment sink was observed to hang below the drip edge of the sink. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or non-food equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Please repair the spring-suspended sprayer to hold the sprayer head at least one inch above the drip edge of the sink.	1-7-17	

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
4-204.112 A	A thermometer was not observed in the pizza prep cooler. In a mechanically refrigerated storage unit, an accurate temperature measuring device shall be located in the warmest part of the unit and in a conspicuous location. Please place a thermometer in the pizza prep cooler.	1-19-17	GH
6-301.12	The paper towel dispenser located at the deli hand wash sink was observed to be damaged and unusable. Paper towels were offered from atop the dispenser. All hand wash sinks shall be provisioned with a sanitary means of hand drying. Please replace or repair the paper towel dispenser.		
4-601.11C	An accumulation of food debris was observed in the door seals of the True freezer in the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door seals as often as necessary to keep them clean.		
6-501.12A	An accumulation of soda syrup was observed on the floor below the bag-in-box rack in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning the floor.	COS	
4-501.11B	The door seal at the bottom of door #3 of the reach-in beer cooler was observe to be broken. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Please repair or replace the door seal.	1-19-17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Grant Hopkins Date: January 4, 2017

Inspector: John Wiseman Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 1-19-17



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

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

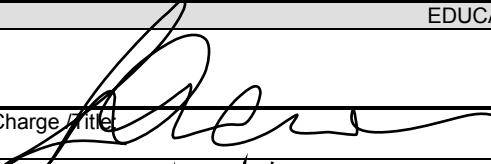

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
----------------	--	-------------------	---------

4-202.11A	Broken and damaged plastic food equipment was observed stored above the three compartment sink. Multi use food contact surfaces shall be free of breaks, cracks, chips and other imperfections that adversely affect cleaning and sanitation. Please replace damaged food equipment.	1-7-17	GH
NOTE:	The chemical sanitizer dispenser installed at the three compartment sink was not provided with sanitizer. The facility manager is using a purchased quaternary ammonia sanitizer to sanitize food equipment until the dispensing equipment is repaired.		
4-601.11A	An accumulation of food debris was observed on the interior of the customer access microwave located in the retail area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwave interior.		

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
----------------	---	-------------------	---------

4-302.14	Chemical sanitizer test strips were not available for determining the concentration of sanitizers. Please obtain an appropriate test kit for sanitizers used on the premises.	1-19-17	GH
4-302.12	The food thermometer was not available for determining correct cooking and reheating temperatures. Please obtain a food thermometer capable of measuring temperatures from 0F to 220F in two degree increments.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Title): 		Grant Hopkins	Date: January 4, 2017
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1-19-17	