



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

TIME IN	9:56 am	TIME OUT	1:52 pm
DATE	April 18, 2016	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 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:
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 Risk Factor Study		
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 checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<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 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	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 <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/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 type="checkbox"/> IN <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 <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <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 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 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		<input checked="" type="checkbox"/>
<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: <i>Teresa Bauman</i>	Teresa Bauman	Date:	April 18, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	May 2, 2016



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
Ambient, True 2-door freezer		0	Sausage, hamburger, cheese, ham, pizza prep table, top		28, 32, 39, 57
Hamburgers, grill		187, 173	Pizza prep table, bottom: ambient, ham		31, 38
Spinach, sandwich prep cooler, top		53	Sandwich prep cooler, top: ham, turkey, cheese		35, 35, 36
Pizza hot hold cabinet: ambient, pizza		135, 127, 117	Sandwich prep cooler, bottom: ambient, raw hamburger		31, 42
Pulled pork, crock, reheat from frozen		153	Ambient, Shake freezer		2

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	Ham, stored in the top of the pizza prep table, but not nested in a "well", had internal temperature of 57F. Potentially hazardous food shall be held at 41F or lower. Please discard ham; store potentially hazardous food in the "well" of the cooler to allow effective cooling of food. CORRECTED ON SITE by discarding ham and storing all potentially hazardous food in the well of the unit.	COS	
3-501.17A	Food that was repackaged from bulk, stored in the prep coolers, was labeled with the date of re-packaging. Ready-to-eat food that is opened from bulk and held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening plus an additional six days. Please label correctly.	COS	
3-501.16A	Cut spinach, stored on top of the containers in the top of the sandwich prep cooler, had internal temperature of 53F. Cut spinach is potentially hazardous and shall be held at 41F or lower. CORRECTED ON SITE by discarding spinach and storing in the "well" of the cooler.	COS	
4-601.11A	The cutting boards attached to the pizza prep cooler and the cutting board attached to the sandwich prep cooler were deeply grooved, stained, and black in the grooves. Food contact surfaces shall be clean to sight and touch. Please resurface, invert, or replace cutting boards.	5/2/16	
3-501.16A	Pizza, held in the hot hold display cabinet, had internal temperatures that ranged from 117 to 127F. This food was not labeled or logged for disposition. According to employee, the pizza is discarded every thirty minutes. Please use a log or other means of labeling the time of disposition for each pizza when it is placed in the unit.	4/18/16	
4-601.11A	Food splatters observed in the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch (food can fall into food that is being warmed in unit). Please wash, rinse, sanitize a minimum of every four hours while in continual use.	4/18/16	

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
4-204.112A	A thermometer was not found in the bottom of the pizza prep table. Thermometers shall be installed in cooling units in a convenient-to-read location in the warmest part of the unit. Please install thermometer. COS	COS	
3-501.19B	Several sandwiches and pizza, held by time in the deli display unit, were not labeled with the time of disposition. Hot food that is held by time shall be labeled with the time of disposition, which is a maximum of four hours when removed from temperature control. Please label all foods held by time. NOTE: this food was placed in the units at 10:30 am this morning. CORRECTED ON SITE by labeling with the time of disposition.	COS	
5-205.15B	A leak was observed in the faucet of the 3-vat sink, and an accumulation of lime was observed. Plumbing shall be maintained in good repair. Please have leak repaired and remove all built-up lime to allow effective cleaning.	5/2/16	
4-601.11C	Accumulation of debris observed in the cabinet below the handwashing sink in the kitchen. Please clean nonfood contact surfaces at a frequency to prevent debris accumulation.	5/2/16	
3-602.11B	Food that is packaged on site and held for retail in the retail aisles cooler was not fully labeled. This included salads, sandwiches, cut grapefruit, fruit cups. Food shall be labeled with: (A) the common name of the food; (B) the quantity of contents; (C) if made from two or more ingredients, a list of ingredients in descending order of predominance by weight; (D) the name and location of business; (E) major food allergens contained in the food. Please remove foods that are not correctly labeled from retail until correctly labeled.	5/2/16	
4-302.14	Test strips to check the concentration of sanitizer in solutions was not available upon request. Please provide and use test strips daily to ensure concentration of sanitizers is correct.	5/2/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Teresa Bauman		Date: April 18, 2016
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: May 2, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, tiered retail display cooler		58, 60	Iced Coffee: ambient, product		39, 41
Display cooler: cheesecake, roast beef, salad		63, 61, 60	Cream, dispenser		37, 38
Dippin Dots freezer, ambient		0	Steam hot hold: chicken soup, ;chili		162, 162
Ambient, walk-in freezer		0	Hot dogs, roller		143, 151, 157
Ambient, walk-in coolers		38, 34	Nacho cheese, dispenser		142

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
4-601.11A	A plastic container holding utensils was stored on the lower shelf of the pizza cutting table in the kitchen. Debris was observed on some of the utensils, and debris was observed on the inside of the container. Please wash, rinse, sanitize all utensils and container. Cover container to keep utensils clean while in storage.	4/18/16	
7-102.11	Two spray bottles holding green liquid, stored in the mop sink, were not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label. CORRECTED ON SITE by labeling bottles.	COS	
5-203.14B	There was no backflow prevention on one arm of the "Y" connector on the hose bibb at the mop sink. A hose was connected to this arm. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on this arm of the "Y" connector. CORRECTED ON SITE by installing hose bibb vacuum breaker.	COS	
5-203.14A	A pipe was observed ending below the rim of the mop sinks in the kitchen and in the storage room. The pipes appeared to be for the T/P discharge line on the hot water heaters. Water shall be protected from backflow by an air gap that is two times the inside diameter of the pipe between the end of the pipe and the rim of the sink. Please cut end of pipes to provide an air gap at each mop sink. COS by cutting pipes	COS	
3-501.16A	The containers of Coffee Mate creamer, placed in the dispenser, were not labeled with the date of disposition. Please label each box with a seven-day disposal date when it is placed in the dispenser.	4/18/16	
3-501.17A	Food stored in the 4-tier retail deli cooler had internal temperatures that ranged from 60F to 63F. The ambient temperature of this unit ranged from 58F to 60F. Food shall be held at 41F or lower. Please discard all potentially hazardous food held in this unit and do not use until it reliably holds food at 41F or lower. COS by discarding potentially hazardous food and cleaning coils. Final ambient temperature was 37F to 39F	COS	

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4-302.12A	There was no thermometer available to check the cooking temperatures of food. Food thermometers shall be provided that read from 0F to 220F in two degree increments. Please provide accurate food thermometers. NOTE: two digital thermometers were purchased during this visit. Please calibrate thermometers before first use, and at least weekly. COS by purchasing thermometers	COS	
6-301.12	There were no disposable towels available at the handwashing sink by the ice maker in the storage room. Please supply disposable towels at all times at all handwashing sinks.	4/18/16	
6-501.12A	The basin of the handwashing sink by the ice maker was dirty. Please clean handwashing sinks as often as needed to keep clean.	4/19/16	
4-903.11A	Boxes of single-use items were stored on the floor in the storage room. Please store all single-use items at least six inches off the floor. It is suggested pallets be used for temporary storage of boxes when a truck delivery is made.	4/18/16	
6-501.14A	Accumulation of dust and debris observed on the grates, blades, and housing of the portable fan in the kitchen. Please clean ventilation systems as often as needed to prevent contamination from blowing dust.	5/2/16	
4-903.11A	Boxes of food were stored on the floor in the walk-in deli freezer. Please store all food at least six inches off the floor.	4/18/16	
6-501.12A	Litter and debris observed on the floor of the walk-in food cooler. Please clean floor as often as needed to keep clean.	5/2/16	
3-304.14B	A wet wiping cloth was stored by the sink in the kitchen. Wet wiping cloths shall be stored in sanitizer between uses. Please use buckets of sanitizer to store wet wiping cloths.	4/18/16	

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Inspector:		Rose Mier	Telephone No.	(573)-431-1947
			EPHS No.	1390
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	May 2, 2016



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Park Hills River Mart	ADDRESS 10 Flat River Drive	CITY /ZIP Park Hills 63601
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Final temperature, 4-tier deli display case	37, 38, 39, 39

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4-601.12A	Ice scoops were stored on the top of the ice makers. Clean equipment shall be protected from contamination during storage. Please store scoops on a surface that is cleaned and sanitized, or in a container that is washed, rinsed, and sanitized. Wash, rinse, and sanitize scoops and storage containers daily.	4/18/16	<i>TB</i>
3-302.11A	Raw "philly" steaks (comminuted meat) was stored above biscuits in the walk-in deli freezer. Raw animal foods shall be stored below other foods. Please store food in the following order: raw poultry and raw eggs on bottom, then ground or mechanically tenderized meats (i.e. comminuted), then whole muscle meats, then fish and seafood. Store all other foods separately from or above raw animal foods.	4/18/16	
2-301.14	Food employee were not observed to wash their hands during this inspection. For example, employees observed entering kitchen from outside, changing jobs, and cleaning without washing hands prior to returning to food preparation. Also, when observed washing hands, they did not do so for a long enough time (20 seconds). Please ensure employees know when, where, and how to wash hands.	4/18/16	

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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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