



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

TIME IN	8:53 am	TIME OUT	11:29 am
DATE	March 7, 2017	PAGE	1 of 3

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 Senior Center		OWNER: The City of Park Hills		PERSON IN CHARGE: Missi Bleckler	
ADDRESS: 224 West Main Street			ESTABLISHMENT NUMBER: 0861		COUNTY: St. Francois
CITY/ZIP: Park Hills 63601		PHONE: (573)431-4974		FAX: (573)431-4967	
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 RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input checked="" 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 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 <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> 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 <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 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 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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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				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"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" 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					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 checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" 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"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Missi Bleckler</i> Missi Bleckler		Date: March 7, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: March 17, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Park Hills Senior Center		ADDRESS 224 West Main Street		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Egg omelets, steam table		179	True cooler, kitchen: ambient, ham, milk		38, 39, 39
Potato pancakes, being packaged		80-90	Walk-in cooler: ambient, cut lettuce		34, 38
Egg omelets, in oven		117 to 128	GE chest freezer, ambient		0
True freezer, ambient		0	Egg omelet, stovetop		198-203
Walk-in freezer, ambient		10			

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 cup, stored on shelf below coffee brewer, was dirty on the inside. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by moving to 3-vat sink for cleaning.	COS	MB
3-501.16A	Egg omelets being held in an oven had internal temperatures ranging from 117 to 128F, and potato cakes being packaged for transport had internal temperatures of 80 to 90F. Potentially hazardous food shall be held hot at 135F or higher. CORRECTED ON SITE by placing extra potato pancakes in oven for hot holding (182F), placing tray of potato pancakes being packaged directly on top of opened steam well (135F), and covering containers and eggs and turning on the oven for hot holding (165F). Please monitor temperatures of food that is held hot.	COS	
4-601.11A	"Icicle-like" debris observed under the hood over the stoves. Please clean pipes, grease catcher, and hood to prevent debris from falling into food.	3/10/17	
4-601.11A	Debris observed on the blade of the counter-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize blade after use.	37/17	
4-601.11A	Debris observed on the inside surfaces of the food chopper, stored in wall cabinet above microwave. Please disassemble, clean and sanitize after use. COS by taking to sink for cleaning.	COS	
3-801.11B	Raw shell eggs were pooled to prepare omelets. Eggs that are pooled and served to a highly susceptible population shall be pasteurized. NOTE: reason for rule was discussed. Eggs used to prepare fresh pan of omelets were washed prior to use. Please use pasteurized eggs (raw shell or liquid) when pooling eggs.	3/17/17	

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
6-301.14	There was no sign at the handwashing sink located next to the ice maker. Signs shall be installed at handwashing sinks to remind users to wash hands. Please install sign.	3/7/17	MB
6-202.15A	Upon arrival, the front entry door was not fully-closed, and the inside door was propped open. Outside entries shall be fully self-closing. Please adjust or replace door closure on outside door so door fully closes and seals against pest entry.	3/17/17	
4-601.11C	Accumulation of powder and liquid debris observed on the inside and outside of the Cappuccino machine. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean machine as often as needed to keep clean.	3/7/17	
4-903.11A	Several boxes of single-use items were stored on the floor in the service area. Single-use items shall be stored a minimum of six inches off floor. Please elevate boxes.	3/7/17	
4-802.11A	Potholders were observed dirty. Linens shall be laundered when visibly soiled or wet Please launder potholders when dirty.	3/7/17	
6-501.14A	Debris accumulation observed on the wall-mounted fan by the mechanical dishwasher. Ventilation systems shall not be a source of contamination. Please clean all parts of fan.	3/17/17	
6-501.14A	Accumulation of dust observed in the ceiling vents above the ice maker and in room with 3-vat sink. Please clean vents as often as needed to prevent accumulation of debris.	3/17/17	
4-501.14	Debris observed inside the mechanical dish washer, especially the inside surfaces of the doors. Warewash machines shall be cleaned at least daily. Please clean all surfaces of machine.	3/7/17	

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME Park Hills Senior Center	ADDRESS 224 West Main Street	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	Correct by (date)	Initial
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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.**

4-501.114 A	The chlorine concentration in the sanitizing cycle of the mechanical warewash machine was less than 10 ppm. Chlorine concentration shall be 50 to 100 ppm. CORRECTED ON SITE by changing near-empty container of sanitizer with fresh container.	COS	mb ↓
3-302.11A	Raw ground beef was stored above raw fish and cooked turkey, and raw fish was above cooked turkey in the walk-in freezer. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods separately or below all other foods. Store different kinds of raw animal-derived foods in the following vertical order (bottom to top order): raw poultry, then ground meats, then whole muscle meats, then fish and seafood. All other foods above these foods.	3/7/17	
3-202.15	A 28 oz. can of Roland red peppers was dented in two places on its top seam, and a 14 oz. can of Nestle sweetened condensed milk was crimped-dented. Packaging shall protect the contents. Please dispose or place in designated area for return to distributor. CORRECTED ON SITE by placing in crate for returns.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-601.11C	The outside surfaces of the microwave were sticky. Please clean as often as needed to keep clean.	3/8/17	mb ↓
4-601.11C	The handles and doors on some of the cabinets in the food prep area were sticky and greasy. Please clean handles and outside of cabinets as often as needed to keep clean.	3/10/17	
6-501.12A	The base of the toilet and area of floor behind toilet were dirty in the women's bathroom. Toilets and facility shall be clean. Please clean base of toilet and floor.	3/8/17	
6-501.14A	Accumulation of dust observed on the grate of the condenser fan, mounted above the chest freezer in the dry storage room. Please clean grate.	3/17/17	
4-903.11A	Single-use sealing film was stored in a box on the floor in the dry storage room. Single-use items shall be stored a minimum of six inches off floor. Please elevate film.	3/7/17	
NOTE	It could not be determined if the sealing film for food trays allowed adequate oxygen transfer to prevent growth of Clostridium botulinum. Photos were taken of the box labels for checking manufacturer.		

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