



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

TIME IN	9:40 am	TIME OUT	12:35 pm
DATE	June 23, 2016	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: Holly Buxton
ADDRESS: 224 West Main Street	ESTABLISHMENT NUMBER: 0861	COUNTY: 187
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 checked="" type="checkbox"/> Other Risk Factor Study		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 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 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 <input checked="" type="checkbox"/> 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 checked="" 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 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 <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" 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 checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" 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 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						

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 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 checked="" type="checkbox"/>	<input 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					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"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title: <i>Holly Buxton</i>	Holly Buxton	Date:	June 23, 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: June 30, 2016	



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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
Hamburgers, oven hot hold		135	Hot hold bar: baked beans, corn		179, 177
Ambient, walk-in freezer		10	True cooler: milk, cooked eggs, taco meat, pea salad		48, 50, 50, 50
Ambient, chest freezer, storeroom		20	True cooler: ambient, pudding, cream cheese, shell egg		52, 48, 49, 50
Hamburger, oven		211	Walk-in cooler: ambient, raw shell egg, cut lettuce		40, 36, 40

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
2-401.11A	Employee was observed chewing gum during food preparation. Employees shall not eat while working with food. Please ensure all employees eat, drink, and use tobacco only in designated areas outside the food preparation area. CORRECTED ON SITE by discussion with employee who discarded gum and washed hands before returning to work.	COS	HB
4-202.11A	Three coffee cups, stored on shelf below the counter holding the coffee brewer, were cracked on the inside surfaces. Food contact surfaces shall be free of imperfections. Please discard all coffee cups that are cracked. CORRECTED ON SITE by discarding cups	COS	
7-207.11B	A bottle of Aleve pain reliever was stored in the cabinet above the handwashing sink with facility food. Employee medicines shall be stored in a designated location where facility food and food-related items cannot be contaminated. Please label with employee name and store appropriately.	6/23/16	
3-307.11	Employee candy and gum were stored on the work table below the hanging pots and utensils. Employee food shall be stored in a designated area where food and food-related items cannot be contaminated. Please designate an area for employees to store personal food and belongings, and ensure employees eat only in designated areas away from the food preparation and storage areas.	6/23/16	
4-601.11A	Dried food debris observed on the shaft and housing of the Kitchen Aid mixer. Please wash, rinse, and sanitize entire mixer after use to prevent debris from falling into food when in use.	6/24/16	
4-601.11A	Metal shavings observed on the blade and accumulating below the blade on the table-mount can opener. Please clean a minimum of every four hours, more often if needed to protect food from contamination during use.	6/23/16	

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
6-501.12A	Debris observed along the floor-wall juncture in several areas of the dining room. Facilities shall be kept clean. Please clean as often as needed to keep clean.	6/30/16	HB
6-501.12A	The base of the toilet in the women's bathroom was dirty. Toilets shall be cleaned daily. Please clean.	6/24/16	
6-501.14A	The grate over the mechanical vent in the women's bathroom had accumulation of dust. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean.	6/30/16	
5-501.116A	The lid on the trash can by the women's toilet was dirty. Trash receptacles shall be clean. Please clean all surfaces of trash can when emptied.	6/30/16	
6-501.12A	Debris observed beneath the ice maker. Facility shall be kept clean. Please clean as often as needed to keep clean.	6/30/16	
4-601.11C	Debris observed in a plastic container holding steak knives, stored below the heat seal machine. Nonfood contact surfaces shall be cleaned at a frequency to prevent accumulation of debris. Please clean as often as needed to prevent contamination of utensils stored in the container.	6/23/16	
4-601.11C	Accumulation of debris on the 4-shelf plastic rack across from the mechanical dish washer. Please clean as often as needed to keep clean.	6/24/16	
4-501.14	Debris observed on the top of the mechanical dish machine. Warewash machines shall be cleaned at least daily. Please clean all surfaces of machine to protect cleaned equipment from contamination.	6/23/16	
6-501.14A	Accumulation of dust on the grates of the fan attached to the wall above the serving line. Ventilation systems shall be kept clean. Please clean grates and blades to prevent dust from blowing from fan.	6/30/16	

EDUCATION PROVIDED OR COMMENTS

Menu: cheeseburgers, corn, baked beans, onion rings

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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.					
3-501.16A	Food in the True 2-door cooler, in the 3-vat sink area, had internal temperatures ranging from 48F to 50F. These foods were voluntarily discarded: pea salad, taco meat, soft cheese, milk, raw eggs, hardboiled eggs. The ambient temperature was 52F. Please have unit repaired and do not store potentially hazardous food in this unit until it reliably holds food at 41F or lower.			6/30/16	HJB
6-501.111C	A live roach was seen on the wall by the walk-in freezer. Facility shall be monitored for pests; when found, use approved method of pest control.			6/30/16	
3-202.15	A number 10 can of applesauce, stored on the can rack in the storeroom, was badly dented on the top and bottom seals, jeopardizing the integrity of the contents. Please mark and place in a designated location for returns. CORRECTED ON SITE by marking and placing in container for returns.			COS	
3-302.11A	Raw pork sausage was stored above fully-cooked foods and raw sirloin steaks. Food shall be stored to prevent cross-contamination. Please store food separated or in the following vertical order: raw poultry and eggs on bottom, then ground meats (including sausage and mechanically tenderized meats), then whole muscle meats (steaks, chops, roasts, etc.), then fish and seafood. All other foods are stored above these raw animal foods.			6/23/16	
2-301.14	Staff was observed entering kitchen from dining room, putting on gloves, and serving without first washing hands. Hands shall be washed when entering kitchen and before putting on gloves. Please ensure all staff, including volunteers, are aware of sanitation requirements, and wash hands as specified in the food code.			6/23/16	
3-501.18A	Pea salad was labeled with the day the salad was prepared, not the date of disposition. Please label all potentially hazardous food that is prepared and held for more than 24 hours with a 7-day disposition date, which is the day of preparation (or opening) plus an additional six days. COS by discarding pea salad			COS	
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.					
4-302.14	Sanitizer test strips were not available to check the concentration of quaternary ammonia sanitizer at the 3-vat sink. Please supply and use test strips to ensure concentration in solutions is between 150 and 400 ppm quaternary ammonia.			6/30/16	HJB
4-601.11C	The handles on some of the base cabinets in the 3-vat sink area were sticky. Please clean handles to protect hands from contamination when opening cabinet doors.			6/24/16	
4-203.11B	One cook's thermometer was not accurate, reading 20F when the actual temperature was 32F. Thermometers scaled in Fahrenheit shall be accurate to within +/- 2F. Please calibrate thermometers frequently to ensure accuracy. CORRECTED ON SITE by calibrating thermometers.			COS	
6-501.14	Accumulation of dust on the grate over the fan for the walk-in freezer, above the chest freezer in the storeroom. Please clean as often as needed to prevent contamination from blowing dust.			6/30/16	
4-203.12A	The thermometer inside the True cooler in the 3-vat sink area read 42F when the actual temperature was 52F. Thermometers shall be accurate. Please install an accurate thermometer in a convenient-to-read location in the warmest part of this cooler.			6/30/16	
NOTE	An Oliver system for sealing food trays is being used in this facility. The heat sealed plastic does not allow adequate oxygen transfer after sealing. According to manager, the state has allowed the facility to continue using the plastic until it is used up; the Oliver company is to supply film that allows oxygen transfer.				

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