



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

TIME IN	2:55 pm	TIME OUT	5:01 pm
DATE	July 29, 2015	PAGE	1 of 7

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: Save-A-Lot	OWNER: David Hawkins	PERSON IN CHARGE: Jon Berry
ADDRESS: 110 Strauss Street	ESTABLISHMENT NUMBER: 0012	COUNTY: 187
CITY/ZIP: Park Hills 63601	PHONE: (573)431-4311	FAX: (573)431-8918
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 type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 <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 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"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input 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 <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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 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 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"/>	<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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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:	Jon Berry	Date:	July 29, 2015
Inspector:	Rose Mier	Telephone No.:	(573)431-1947
	Jon Peacock, #880	EPHS No.:	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	August 21, 2015



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

ESTABLISHMENT NAME Save-A-Lot		ADDRESS 110 Strauss Street	CITY /ZIP Park Hills 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Meat prep room, ambient	46	Poultry walk-in cooler, meat prep area, ambient	41
		Beef/pork walk-in cooler, meat prep area, ambient	38

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
7-201.11A	Single use plastic wrap and waxed paper was stored next to employee medicines on a table in the storage room off the cold meat prep room. Personal items and chemicals shall be stored in a designated area where facility food, single-use items, clean equipment and utensils, or clean linens cannot be contaminated. Please store these items separately.	7/31/15	JB
3-302.11A	Raw tenderized beef and pork was stored above and touching whole-muscle meat in the walk-in cooler in the meat department. Please store mechanically tenderized meats the same as ground meats, below or separated from whole-muscle meats.	7/31/15	
4-202.11A	The cutting boards in the meat prep room were deeply grooved and stained. Food contact surfaces shall be smooth and free of imperfections. Please invert, resurface, or replace boards.	8/21/15	
4-601.11A	Two knives were stored with the blades between the splash guard of the prep table for shrink-wrapping produce and the wall (across from bathrooms in warehouse). The knives had food debris on them. Please wash, rinse, sanitize and air dry knives after use and store clean knives on clean and sanitized surfaces.	7/31/15	
4-601.11A	Accumulation of debris observed on the shrink wrap machine for produce. Please clean after use.	7/31/15	
6-202.13B	Fly strips were stored above the produce prep table. Strips shall be located where insect debris cannot contaminate food, clean equipment, utensils, linens, or single-use items. Please relocate fly strips.	7/31/15	

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
5-501.17	There was no lid on the trashcan in the bathroom labeled as male/female in the warehouse area. Bathrooms used by females shall have lidded trash cans. Please supply.	8/21/15	B
6-501.14	Accumulation of dust observed on the grates over the vents in the bathroom labeled as male/female. Air intake vents shall be kept clean. Please clean as often as needed to keep clean.	8/21/15	
6-202.14	The door to the bathroom labeled male/female did not fully self-close in the warehouse area. Please adjust to make door fully self-closing.	8/21/15	
5-501.17	There was no trash can in the bathroom lacking a sign on the door in the warehouse area. Please supply a lidded trash can if this bathroom is used by females.	8/21/15	
5-205.15B	There was no hot water at the handwashing sink in the bathroom that lacked a door sign in the warehouse area. Water that is a minimum of 100F shall be supplied at all handwashing sinks. Please repair to make hot water available at this sink.	8/21/15	
3-305.11A	Water was dripping from the condenser and ceiling onto food packages in the walk-in poultry cooler off the meat prep room. Food shall be protected from contamination from splash. Please do not store boxes below drippage and repair unit to prevent drippage.	7/31/15	
6-501.12A	A broken pressboard shelf was observed on the floor in the poultry walk-in cooler. Please remove and clean floor. Use only smooth, nonabsorbent materials for shelving in walk-in coolers.	8/2/15	

EDUCATION PROVIDED OR COMMENTS

NOTE: Due to time constraints, the exit interview was scheduled for July 31, 2015. Rose, Jon and John left the facility at 4:55 pm. On July 31, 2015, Rose returned and conducted exit interview with manager Jon Berry, from 10:07 am to 10:50 am

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4-601.11A	A Cuisinart sandwich grill, stored below the produce prep area, had dried food debris on its surfaces. According to employee, this is an employee device. Please keep clean if kept on premises.	7/31/15	<i>JB</i>
7-201.11B	Cobntainers of Gold Bond body powder were observed stored above peanut roll candy on a wire cart in aisle 5. Toxic materials shall be stored so that they cannot contaminate food. COS by moving body powder away from candy.	COS	<i>JB</i>
3-302.11A 1	Packages of Old South raw sausage was observed stored above ready to eat corn dogs in wall freezer #4. Food shall be protected from contamination by separating raw animal foods from cooked and ready to eat foods. COS by rearranging foods.	COS	
3-302.11A 1	Raw beef liver was observed stored above ready to eat Dino Nuggets in wall freezer #5. Food shall be protected from contamination by separating raw animal foods from cooked and ready to eat foods. COS by rearranging foods.	COS	
3-302.11A 1	Raw turkeys were observed stored in contact with raw beef patties in wall freezer #5. Food shall be protected from contamination by separating raw animal foods from cooked and ready to eat foods. COS by rearranging foods.	COS	
3-302.11A 1	Raw sausage was observed stored above fully cooked chicken breast in wall freezer #4. Food shall be protected from contamination by separating raw animal foods from cooked and ready to eat foods. COS by rearranging foods.	COS	

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5-205.15B	A leak was observed in the faucet of the 3-vat sink in the meat prep room when the hot water was turned on. Please repair leak.	8/21/15	<i>JB</i>
5-205.15B	There was no cold water available at the 3-vat sink in the meat prep room. According to employee, the water was turned off because of a leak. Sinks shall be provided with hot and cold water. Please repair to restore cold water to this sink.	8/21/15	
6-501.11	The wall was damaged, exposing drywall, by the holder for the detergent at the entry into the meat prep room. Please repair wall to make it smooth, nonabsorbent and cleanable.	8/21/15	
6-501.11	FRP board was damaged on the door leading into the storage area from the meat prep room. Please repair to make the door smooth, nonabsorbent and cleanable.	8/21/15	
5-5-501.1 3A	A cardboard box was used as a trash receptacle in the meat prep room. Trash receptacles shall be durable, cleanable, leakproof, and nonabsorbent. Please provide an appropriate trash receptacle for this room.	8/1/15	
4-903.11A	A coffee pot was stored on the produce prep table. Employee foods shall be stored in a designated area where facility food and clean equipment cannot be contaminated. Please relocate coffee pot.	7/31/15	
2-401.11A	According to employee, the produce prep table is sometimes used as an employee break area. Employees shall eat only in designated areas where equipment and food cannot be contaminated. Please provide a separate table and area for employees to eat and drink.	7/31/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Jon Berry</i> Jon Berry		Date: July 29, 2015
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: August 21, 2015



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7-201.11A	One spray bottle of cleaner was stored on top of a bag of dri-loc pads, and one bottle of cleaner was lying under the bag. Toxins shall be stored separately from single-use items. Please ensure employees return containers of cleaners to the chemical rack.	7/31/15	JB
3-302.11A 2b	Raw chicken drumsticks were observed stored above pork ribs in freezer #4. Food shall be protected from contamination by separating types of raw animal foods from each other. COS by separating the foods.	COS	
3-302.11A 1	Packages of Kuntry Boy sausage were observed stored above ready to eat garlic bread in wall freezer #2. Food shall be protected from contamination by separating raw animal foods from cooked and ready to eat foods. COS by rearranging foods.	COS	
3-302.11A	Raw shell eggs were stored above cottage cheese in the walk-in dairy cooler. Please store raw foods below ready-to-eat foods.	7/31/15	
3-302.11A	Raw pork sausage was observed stored above ready to eat Lunchables in the refrigerated lunch meat case. Food shall be protected from cross contamination by placing raw animal foods below or away from ready to eat foods. COS by relocating Lunchables over the sausage.	COS	
3-302.11A	Raw bratwurst patties were observed stored above whole muscle pork in the fresh meat display case. Foods shall be protected from cross contamination by placing comminuted meats below whole muscle meats. COS by relocating whole muscle meats.	COS	

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4-903.11A	Shrink wrap was stored with employee personal food and cookware below the produce prep table. Please store employee items where single-use items cannot be contaminated.	7/31/15	JB
6-202.11A	Bulbs in the ceiling by the produce prep table were not shielded. Please provide shields are install shatter-resistant bulbs.	8/21/15	
4-903.11A	A bag of dri-loc absorbent pads were stored on the floor beside the chemical rack in the warehouse. Please store single-use items at least six inches off the floor.	7/31/15	
6-202.11A	A damaged fluorescent bulb shield cap was observed on the light bulb in the far right wall freezer. Light bulbs located above food shall be shielded or shatter resistant. COS by replacing the shield cap.	COS	
4-903.11A	Single use items were stored on the floor in the upstairs storage area. Please store single-use items at least six inches off the floor.	8/1/15	
4-903.11A	Shrink wrap was stored on the floor by the dock door. Please store six inches off floor.	7/31/15	
3-305.11A	Corn was stored on the floor in the walk-in dairy cooler. Please store food a minimum of six inches off the floor.	7/31/15	
6-501.18	The mop sink was dirty. Please clean as often as needed to keep clean.	8/1/15	
6-501.12A	The floor around the mop sink and chemical storage area was dirty. Please clean as often as needed to keep clean.	8/1/15	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: August 21, 2015



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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.**

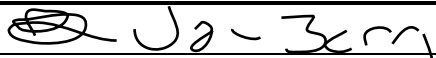

Temps	Ambient Aisle 5 floor freezers: F 1=20, 2=28, 3=4, 4=12, 5=10, 6=8, 7=4, 8=4, 9=4, 10=10, 11=11, 12=0 Ambient Aisle 5 wall freezers: F 1=0, 2=0, 3=0, 4=0, 5=0 Dairy reach-in/walk-in = 42 F Dairy case = 38 F - 40 F Fresh meat case = 26 F - 32 F Produce case = 41 F Lunch meat case = 40 F - 36 F Dipping Dots freezer = 0 F Glass front Pepsi fridge aisle #4 = 40 F Glass front Pepsi fridge aisle #3 = 38 F Glass front Pepsi fridge aisle #2 = 38 F		
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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.**

6-202.15A	Daylight was observed at the bottom of the front entry door of the facility. Outer openings of a food establishment shall be protected against the entry of insects and pests. Please repair the gap.	8/21/15	JB
6-202.11A	Fluorescent light shielding located above loose produce in the produce display case was observed to be broken and not sealed to the end-cap. Light bulbs located in areas where there is exposed food shall be shielded or shatter resistant. Please repair the shielding to completely enclose the bulb.	8/21/15	
6-501.12A	Dust and debris was observed on the top of the produce display case. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	8/7/15	
6-501.12A	Debris and build-up was observed on the floor in front of the produce display case. Physical facilities shall be cleaned as often as necessary to keep clean.	8/7/15	
6-501.12A	Debris and build-up observed below open shelving on aisle #1 below mac & cheese and paper plates. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	8/7/15	
4-501.11B	The door seal for the reach-in door of the walk-in dairy cooler was observed to be torn. Equipment components such as door seals shall be kept in tact and adjusted in accordance with manufacturer's specifications. Please replace the door seal.	8/21/15	

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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3-302.11A	Raw frozen bratwurst was observed stored on top of boxes of Totino's pizza rolls in the walk-in freezer. Food shall be protected from cross contamination by separating raw animal foods from ready to eat foods. Please place raw animal foods below ready to eat foods.			7/31/15	
3-302.11A	Bagged ice was observed stored next to boxes of ground turkey in the walk-in freezer. Food shall be protected from cross contamination by separating raw animal foods from ready to eat foods. Please separate raw animal foods from ready to eat foods.			7/31/15	
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.					
6-501.12A	Debris was observed on the floor in the rear warehouse. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the warehouse floor.			8/21/15	
6-501.12A	Debris was observed in the wall pockets between studs and behind plywood in the walk-in rear warehouse. Please clean and enclose the wall pockets.			8/21/15	
6-202.15A	Daylight was observed around the side entry door into the warehouse corridor near the walk-in freezer. Outer openings of a food establishment shall be protected against the entry of insects and pests. Please seal gaps at this location.			8/21/15	
6-501.12A	Water and a hose were observed on the floor near the drain in the rear warehouse corridor. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.			8/21/15	
3-305.11A	Ice droplets were observed on the ceiling and ice build-up/drippage observed on food packages in the walk-in freezer. Food shall be protected from contamination by storing where it is not exposed to splash or other contaminants. Please protect food from contamination by intercepting drippage with a pan or tray and repairing the source of the ice drippage.			7/31/15	
6-501.12A	An accumulation of debris was observed on the outside top of the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.			8/21/15	
5-501.115	Debris was observed on the ground around the facility dumpster. A storage area and enclosure for refuse shall be maintained free of unnecessary items and kept clean. Please clean this area.			8/21/15	
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: Jon Berry				Date: July 29, 2015	
Inspector: Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
DISTRIBUTION: WHITE - OWNER'S COPY Jon Peacock, #880				CANARY - FILE COPY John Wiseman, #1507	



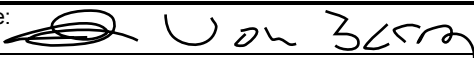
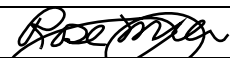
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ESTABLISHMENT NAME Save-A-Lot		ADDRESS 110 Strauss Street		CITY / ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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

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
6-202.15A 1	Holes were observed in the exterior walls and daylight observed where electrical conduit enters the building by the dairy walk-in cooler. Outer openings of a food establishment shall be protected against entry by insects and pests. Please seal these areas against pest entry.	8/21/15	JB
5-501.15A	The outside refuse dumpster lids were observed to be not tight fitting and are damaged. Waste handling units shall be insect and rodent resistant. Please repair or replace the dumpster lids.	8/21/15	
5-501.110	Numerous flies were observed in the outside refuse dumpster. Waste handling units shall be inaccessible to insects and rodents. Please have the refuse disposal company empty the dumpster and clean the interior and exterior.	8/21/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Jon Berry		Date: July 29, 2015
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: August 21, 2015

