



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

TIME IN	10:28 am	TIME OUT	2:40 pm
DATE	August 11, 2016	PAGE	1 of 5

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: The Dixie Cafe	OWNER: Danielle Reddick DBA Ozark Vintage Cycles, LLC	PERSON IN CHARGE: Jason Miller
ADDRESS: 131 North Front Street	ESTABLISHMENT NUMBER: 4530	COUNTY: 187
CITY/ZIP: Park Hills 63601	PHONE: (573)431-5595	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input 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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O 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)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input 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				<b>Highly Susceptible Populations</b>		
<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		
	<b>Approved Source</b>				<b>Chemical</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	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"/> Q/T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>			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"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <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		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 type="checkbox"/>	<input checked="" 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 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 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: <i>Jason Miller</i> Jason Miller	Date: August 11, 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: August 25, 2016



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 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Eggs, grill		162	Ambient, Wood's chest freezer		12
Sausage, grill		157	Hamburger, grill		200
Raw shell egg, sitting on counter		75	Chicken (2 pieces), deep fryer		209, 212
Ambient, Frigidaire freezer, kitchen		20	Hot hold: milk gravy, brown gravy, corn		112, 137, 140
Ambient, Roper refrigerator/freezer		20/40	Make table: ambient on bottom, cut tomato on top		38, 38

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
5-203.14B	A hose was attached to the hose bibb on the outside front of the building. There was no backflow prevention on the hose bibb. Water shall be protected from contamination. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on this hose bibb.	8/25/16	
3-501.16A	A flat of raw shell eggs were sitting by the flat grill, to use as orders came in. The eggs had an internal temperature of 75F. Eggs shall be held at 45F or lower. Please remove fewer eggs at one time; return unused eggs to cooler when not used; or store eggs in an ice bath while kept on counter. CORRECTED ON SITE by discussion with manager and cook, and discarding the eggs that were sitting out.	COS	
4-601.11A	Accumulation of debris observed on the wall-mounted potato slicer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all surfaces of cutter after use.	8/11/16	
4-601.11A	Debris observed on the stem of the metal-stemmed cook's thermometer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after each use, and sanitize before use.	8/11/16	
4-601.11A	Debris observed on several food-contact surfaces of equipment stored on shelf above mop sink. Please wash, rinse, sanitize, and store in an area where clean equipment is protected from contamination from water splash and cooking debris.	8/11/16	
3-201.11A	A jar of home-canned pickled okra and a jar of home-canned peppers were stored in the bottom of the make table. Food shall be obtained from approved sources. Please remove or discard all food that is not from an approved source. CORRECTED ON SITE by discarding two, and put one jar in employee refrigerator.	COS	
4-601.11A	Mold observed on the black deflector, and brown debris on the blue plastic parts, on the inside of the ice maker. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	8/15/16	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
6-501.18	Accumulation of debris observed on the inside and outside surfaces, and handles, of the handwashing sink in the kitchen. Sinks shall be kept clean. Please all surfaces of sink as often as needed to keep clean.	8/25/16	
6-501.11	Caulk was deteriorating between the back of the handwashing sink and the wall. Please remove and replace with new caulk to allow effective cleaning.		
6-501.12A	Accumulation of debris observed on many wall and floor surfaces in the kitchen, especially around the cooking area, and beneath equipment. Physical facilities shall be kept cleaned. Please clean all walls, ledges, and floors as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on cooking equipment and preparation surfaces: stove, deep fryers, grill, and tables. Please clean all equipment as often as needed to keep clean.		
4-204.112	A thermometer was not found in the Frigidaire freezer. Thermometers shall be placed in a convenient to read location in the warmest part of coolers. Please install an accurate thermometer. CORRECTED ON SITE by installing a thermometer.	COS	
4-601.11C	Accumulation of debris observed on the inside of the following coolers: the upright Frigidaire freezer; the Roper refrigerator/freezer in the back storeroom; the Whirlpool freezer		
3-305.11A	A box of potatoes were stored on the floor beneath the paper towel dispenser in the kitchen. Food shall be protected from contamination. Please store all food at least six inches off the floor, and do not store where it can be contaminated from splash.		
4-203.11B	The cook's thermometer read 30F when the actual temperature of ice water was 32.8F. Thermometers shall be accurate. Please calibrate thermometers frequently.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Jason Miller		Date: August 11, 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: August 25, 2016



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Ambient, Whirlpool freezer		12	Whirlpool refrigerator: ambient, potato salad, cooked beets		42, 40, 40
Ambient, Coke cooler		40			
Ambient, under counter cooler, dining room		44	Half and Half, under counter cooler, dining room		47

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3-501.16A	Milk gravy, held in a pot on the counter of the steam table, had a temperature of 112F. According to manager, the gravy is prepared by adding hot water to a powder; this batch was prepared approximately 1.75 hours prior. Please heat food that is prepared from ingredients at ambient temperature and held hot to a minimum of 135F within two hours of preparation. <b>CORRECTED ON SITE</b> by placing gravy in container in steam table.	COS	<i>JM</i>
5-203.14B	There was no backflow prevention observed on the spray hose on the mop sink. Please install an ASSE rated backflow prevention device, or remove hose and cap.	8/25/16	<i>JM</i>
4-601.11A	Four portable cutting boards were observed deeply grooved and black, indicating bacterial growth. Food contact surfaces shall be clean to sight and touch. Please resurface boards; of black is not removed after cleaning and sanitizing, replace boards.	8/15/16	
7-202.11A	A can of paint was stored in the kitchen. Items not necessary to the operation of the facility shall not be stored in the facility. Please remove paint, or store in a separate area where food and food-related items cannot be contaminated.	8/11/16	
4-601.11A	Debris observed on the meat/cheese slicer. Food contact surfaces in continual use shall be washed, rinsed, and sanitized a minimum of every four hours. Please disassemble and clean all every four hours, or after use if used less often.	8/11/16	
7-202.12A	Hot Shot insecticide was stored on the laminated work counter. This insecticide was not labeled for use in a food facility. Please remove from facility and use insecticides labeled for use in food facilities.	8/11/16	
7-202.11B	The following were stored on the laminated work counter: two cans of insecticide, one can stainless steel cleaner, one spray bottle of Awesome cleaner. Please store toxins where food and food-related items cannot be contaminated.	8/11/16	

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6-501.18	Accumulation of debris observed inside and on the ledges of the service (mop) sink. Sinks shall be clean. Please clean sink as often as needed to keep clean.	8/25/16	<i>JM</i>
4-501.11A	Water was dripping into a tub container in the bottom of the make table; the water was overflowing onto the bottom of the cooler. Please determine source of water and repair. Please keep bottom of cooler dry to prevent bacterial and fungal growth.		
6-501.14A	Accumulation of debris on the fan covers of the cooling unit, and on the inside, of the bottom of the make table. Please clean as often as needed to keep clean.		
4-601.11C	The water in the steam table, and the outside surfaces of the steam table, were dirty. Please empty water daily and clean steam table as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on the toaster and waffle grill. Please clean all surfaces as often as needed to keep clean.		
6-501.14A	Accumulation of debris on the grates, blades, and housing of the portable floor fan. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean.		
4-904.11B	Utensils were stored handles down in containers on the stainless steel work table, on the laminated counter, and in plastic buckets hung above the laminated counter. Please store utensils with handles up to prevent contamination upon retrieval.		
4-101.19	A towel was kept inside a container holding utensils. Equipment shall be nonabsorbent. Please remove.		
6-202.11A	Three heat lamps were in use. The bulbs extended beyond the reflective covers. Please use a shatter-proof bulb, provide a bulb shield, or use a lamp where the bulb does not extend beyond the cover to protect food and equipment should the bulb shatter.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: August 25, 2016



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4-601.11A	Debris observed on the attachments and housing of the Hamilton Beach food processor, stored on the laminated work counter. Please wash, rinse, and sanitize all parts and surfaces after use.	8/11/16	
3-302.11A	Raw meats were stored intermixed with and above other foods, and various types of raw meats were stored intermixed or in the incorrect vertical order in the Frigidaire freezer and in the True 2-door cooler. Please store food to prevent cross-contamination: raw animal foods, in vertical order, from bottom to top: poultry (including eggs), then ground meats (including sausages and mechanically tenderized meats), then whole muscle meats, then fish and seafood. All other foods above these foods.	8/12/16	
5-203.14A	The drain for the ice maker bin appeared to be directly plumbed. Drains from equipment that hold food shall be indirectly plumbed. Please plumb this drain indirectly to provide an air break to prevent sewage from backing up into equipment (if it is directly plumbed).	8/25/16	
3-603.11B	Menus provided a consumer advisory, but not a disclosure. Items that may be ordered raw or undercooked, or that contain raw or undercooked ingredients, shall be disclosed with a mark that is asterisked to the consumer advisory. Please asterisk those items, and asterisk the advisory.	8/25/16	
3-501.17A	Several containers of food held in the coolers were not date labeled. Potentially hazardous food that is prepared on site, or commercially prepared food that is opened, and held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation (or opening) plus an additional six days. Please label these foods with a seven-day disposition date.	8/12/16	
3-501.16A	The internal temperature of the Half and Half cream, stored in the refrigerator below the cash register, was 47F. Potentially hazardous food shall be stored at 41F or lower. Please discard cream and do not store potentially hazardous food in this unit until it reliably holds food at 41F or lower. NOTE: cream was voluntarily discarded	8/25/16	

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3-302.11A	The bulk containers of flour and sugar, stored on the shelf below the work table, were not covered. The containers were dirty on the outside surfaces. Please cover containers when not in use, and clean containers as often as needed to keep clean.	8/25/16	
4-101.17A	Wood utensils were observed in container on the laminated work counter. Wood may not be used for food-contact surfaces except hard maple rolling pins and cutting boards. Please remove wood utensils from facility.		
3-307.11	Employee lint brush and Mio energy additive were stored on the laminated work counter. Personal items shall be stored in a designated area where food and food-related items cannot be contaminated. Please designate an area for all personal items.		
3-305.11A	Several ceiling tiles in the kitchen were peeling, and most were stained with an accumulation of grease. Please replace tiles to prevent flakes from falling into food and on equipment, and clean or replace stained tiles.		
6-501.12A	The back storage area, unused bathroom, and employee areas were observed to be cluttered and dirty. Please remove all unnecessary items, organize, and clean floors and equipment to allow effective cleaning and pest monitoring.		
6-202.15A	The back entry door was not self-closing. Outside entries shall be tight fitting, sealed, and self-closing. Please install a device to make this door self-closing.		
6-202.15A	Daylight was observed around a pipe exiting the building next to the baseboard heater near the back entry door. Please seal around all pipes and other utilities that enter the building to reduce pest entry points.		

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2-401.11A	An opened, employee beverage drink was stored by the cash register, which also held single-use napkins and toothpicks. Employees shall drink only in designated areas and store food/drink in an area where food, single-use items, equipment, and clean linens cannot be contaminated. Employees may drink from a container with a tight-fitting lid and a straw, but container shall be stored appropriately.	8/11/16	
4-501.114A	The quaternary ammonia concentration in the spray bottle used in the dining room was greater than 400 ppm. According to manufacturer's label, the concentration shall be between 200 and 400 ppm. Please prepare sanitizer solution according to manufacturer's labeling instructions, and use test strips to ensure correct concentration.	8/11/16	
7-102.11	The spray bottle containing sanitizer, used in the dining room, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label.	8/11/16	
NOTE	The manager did not know if the owner had an employee health policy. At the follow-up inspection, an FDA Employee Health and Hygiene Handbook will be provided, and a discussion with the owner of the requirements in a policy.		

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6-501.18	Mold and debris observed on the base of the faucet in the dining room bathroom handwashing sink. Please clean and sanitize to reduce mold growth.	8/25/16	
5-501.17	The lid on the trashcan in the dining room bathroom did not stay closed. Bathrooms used by females shall have lidded trash cans. Please repair or replace trash can.		
4-601.11C	Accumulation of debris observed on shelf holding the under-counter refrigerator, and below the cash register counter, in the dining room. Please clean as often as needed to keep clean.		
4-501.11A	Large tears were observed in the vinyl covering on several booth benches. Equipment requiring frequent cleaning shall be smooth and nonabsorbent. Please repair or replace to allow effective cleaning.		
4-302.14	Test strips were not available. Please provide test strips to check the chlorine concentration in bleach sanitizer solutions, and to check the quaternary ammonia concentration in quat sanitizer solutions. Bleach solutions shall have a chlorine concentration between 50 and 100 ppm (1/2 to 1 tsp. of bleach per gallon of water), and quaternary ammonia between 150 and 400 ppm (depending upon manufacturer's label).		
3-304.14B	Wet wiping cloths were not stored in sanitizer. Please store cloths in sanitizer solution between uses, or place dry cloths in laundry when soiled or damp.		
6-501.18	The mop bucket was dirty. Please clean mop bucket after use.		
6-202.15A	The plywood in the base of the overhang in the front of the building was loose, allowing an opening for pests. Please repair to seal.		
6-202.15A	A hole was observed in the exterior wall, near the grate over a drain in the sidewalk on the north side of the building. Please seal to reduce pest harborage areas.		
5-501.114	There was no plug in the drain of the outside dumpster. Please ask trash company to plug the drain.		

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