



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

TIME IN	8:29am	TIME OUT	1:52pm
DATE	5-2-17	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: Dixie Cafe		OWNER: Danielle Reddick dba Ozark Vintage Cycles, LLC	PERSON IN CHARGE: Danielle Riddick		
ADDRESS: 131 North Front Street		ESTABLISHMENT NUMBER: 4530	COUNTY: 187		
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-5595	FAX: na	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					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT 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	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<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	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<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 N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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 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"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
					<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"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
Prevention of Food Contamination									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<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: Danielle Riddick		Date: May 2, 2017	
Inspector: <i>John Wiseman</i>	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5-16-17



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

ESTABLISHMENT NAME Dixie Cafe		ADDRESS 131 North Front Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler amb		28	Chest freezer		0
Hot hold gravy		148	Roper refrigerator/freezer		36, 0
Whirlpool cooler/freezer		32,0			
True cooler		32			
Burger from grill		177			

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.**

4-601.11A	Several dirty food containers were observed nested together on a tray containing food debris and dirty water. Food contact surfaces shall be clean to sight and touch. COS by removing the containers to wear washing and removing the dirty tray.	COS	DN
3-501.17A	Discard dates were not observed on various leftover food items stored in the kitchen prep cooler including corn, beans, potatoes and white and brown gravy. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven day total, by which time the food will be sold, consumed or discarded. COS by discarding these foods.	COS	
4-601.11A	A build-up of food debris was observed on the toaster and waffle iron stored on the steel table in the kitchen. Food contact surfaces shall be clean to sight and touch. Thoroughly clean and sanitize the toaster and waffle iron.	5-16-17	
4-601.11A	An accumulation of food debris was observed inside and outside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Thoroughly clean and sanitize the inside and outside of the microwave.		
4-601.11A	Food residue was observed on the meat slicer in the kitchen. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the slicer.		
4-601.11A	The wall mounted French fry cutter is very dirty. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the French fry cutter daily.		
4-601.11A			

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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 interior of the kitchen prep cooler is dirty. Non-food contact items shall be kept clean. Thoroughly clean the inside and outside of the prep cooler.	5-16-17	DN
4-601.11C	The lower shelf adjacent to the kitchen prep cooler was observed to be soiled with food debris. Soiled bowls were observed stored on this shelf as well. Non-food contact surfaces shall be kept clean. Clean this shelf and do not store clean food equipment there.		
4-601.11C	All surfaces of the steam table basins and surrounding surfaces are excessively soiled with food debris and built-up food residue. The steam table basin contains dirty, rusty water. The attached butcher block work surface and the shelf below it are covered with grease, food residue and debris. Do not attempt to use this steam table until all parts of this unit have been cleaned and sanitized.		
4-101.19	A heavy accumulation of grease was observed on foil covering the microwave cart. Surfaces subject to moisture, splash or that require cleaning shall be constructed of smooth, durable and cleanable materials. Remove the foil and replace it with a cleanable tray.		
6-501.12A	Food splatters were observed on the wall behind the steam table. Physical facilities shall be clean to sight and touch. Clean this area.		
5-501.116	All of the trash cans in the kitchen area are excessively dirty. Receptacles for refuse shall be thoroughly cleaned at a frequency necessary to prevent build-up of soil or developing conditions that are attractants for insects and rodents. Thoroughly clean the trash cans.		
5-501.116			

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 5-16-17	



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4-601.11A	The flat-top grill is in need of a thoroughly cleaning. An accumulation of grease and food debris was observed on the grill, debris trough and surrounding areas. Food contact surfaces shall be clean to sight and touch. Thoroughly clean the grill and surrounding areas.	5-16-17	JR	
4-601.11A	The side table next to the flat-top is heavily soiled with grease and food debris. Egg molds were observed stored on a tray containing grease and food debris on this table. Food contact surfaces shall be clean to sight and touch. Clean the table area thoroughly and store food contact utensils on a clean, sanitized surface.			
4-601.11A	A very heavy accumulation of grease was observed on a metal pitcher stored on top of the flat-top grill. Food contact surfaces shall be clean to sight and touch. Clean and sanitize food contact items as often as necessary to keep them clean.			
7-102.11	An unlabeled pump sprayer of deodorizer was observed stored below the three compartment sink. Working containers for storing toxic materials shall be clearly and individually labeled with the common name of the material. COS by labeling the container.			COS
7-201.11	A spray bottle of cleaner was observed stored on the work surface with food equipment and single use items in the kitchen. Toxic materials shall stored so they cannot contaminate food, equipment and single service items. COS by removing the cleaner.			COS

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3-305.11	A case of potatoes was observed stored on the floor in the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.	COS	DR
5-501.13	A cardboard box full of food debris was observed on the floor below the French fry cutter. Refuse receptacles for use with materials containing food residue shall be durable, cleanable, pest resistant, leakproof and non-absorbent. Replace the cardboard box with a cleanable trash can.	5-16-17	
4-601.11C	The steel table used for storing the waffle iron is dirty on both the upper and lower surfaces. Non-food contact surfaces shall be clean. Clean all surfaces of the table.		
5-502.11	Several of the trash cans in the kitchen area were overflowing. Refuse shall be removed from the premises at a frequency that will minimize the development of conditions that attract or harbor insects and rodents. Remove trash from the premises as necessary.		
5-502.11	A bucket of grease and food debris was observed on the floor beside the flat-top. Refuse shall be removed from the premises at a frequency that will minimize the development of conditions that attract or harbor insects and rodents. Remove trash from the premises as necessary.		
4-601.11C	Food residue was observed on the outside and inside of bulk food bins stored near the hand wash sink in the kitchen. Non-food contact surfaces shall be kept clean. Clean the inside and outside of the bulk food bins.		

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3-502.12	A vacuum sealing device was observed stored on the work counter in the kitchen. According to the owner, the vacuum sealing device was used in the past to package mashed potatoes. A food establishment that packages potentially hazardous foods using a reduced oxygen packaging method shall have a HACCP plan that contains the information specified to control the growth and toxin formation of Clostridium botulinum and Listeria monocytogenes. The owner has indicated that she will remove the vacuum packaging device from the premises.	5-16-17	D
6-501.111	Rodent droppings were observed on a shelf where the bag-in-box soda syrup was stored below the work table in the kitchen. The presence of insects and pests shall be controlled to minimize their presence on the premises. Remove evidence of pests and employ control measures including: 1) Keep the premises clean and free of food residue and debris that will attract and harbor rodents. 2) Close holes in walls, floors and ceilings to reduce entry points for pests. 3) Use traps and professional services to control the presence of rodents.		
7-201.11	A box of Prilosec was observed on a shelf above the work table in the kitchen. Toxic materials shall be stored where they cannot contaminate food, equipment and single use items. COS by removing the medicine from the shelf.	COS	
4-601.11A	Soiled utensils were observed stored in steel canisters on the work table in the kitchen. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the utensils and the canister.	5-16-17	

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6-501.11	The kitchen hand wash sink is unattached from the wall and is being propped up from below with a small shelf and a steel tray which contains dirty, fetid water. Physical facilities shall be in good repair. Repair the hand wash sink.	5-16-17	M
6-501.18	All surfaces of the kitchen hand wash sink are very dirty. Plumbing fixtures such as hand wash sinks, service sinks, toilets and urinals shall be cleaned as often as necessary to keep them clean. Clean the hand wash sink.		
4-601.11C	All surfaces of the gas range are dirty. Food residue is built-up and burnt on to the upper surface of the range. Food splatters and debris are on the front of the range. Non-food contact surfaces shall be kept clean. Thoroughly clean the gas range.		
4-601.11C	The shelf above the gas range was dirty and dirty food equipment was stored on the shelf. Non-food contact surfaces shall be kept clean. Remove all soiled equipment from this area and clean the shelf.		
4-601.11C	The fryers located at the cook line are dirty. Non-food contact surfaces shall be kept clean. Clean all surfaces of the fryers.		
4-601.11C	Food residue and debris was observed on upper and lower surfaces of the steel prep table across from the hand wash sink. Non-food contact surfaces shall be kept clean. Clean all surfaces of this table.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 5-16-17



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3-501.17A	A discard date was not observed on a container of baked potatoes stored in the True refrigerator. Potentially hazardous food held refrigerated shall be marked with a discard date that is six days from the date of preparation. COS by discarding the potatoes.	COS	
3-501.17A	A discard date was not observed on two boneless ham halves stored in the True refrigerator. Potentially hazardous food held refrigerated shall be marked with a discard date that is six days from the date of preparation. COS by marking the ham with a discard date.	COS	
4-601.11A	An accumulation of dust and grease residue was observed on various pieces of food equipment stored on the clean storage rack in the kitchen. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize all the equipment on the storage rack.	5-16-17	
7-201.11B	Several bottles of perfume were observed stored on top of the Roper refrigerator beside single use items. Toxic materials shall be stored so they cannot contaminate food, equipment and single service items. COS by removing the perfumes.	COS	
7-102.11	An unlabeled spray bottle of sanitizer was observed on the counter in the service area. Working containers of toxic materials shall be clearly and individually labeled with the common name of the material.	5-16-17	
4-601.11A	An accumulation of residue was observed inside the nozzles of the soda fountain. Food contact surfaces shall be clean to sight and touch. Remove the soda nozzles daily and wash, rinse and sanitize.		

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6-501.12A	An accumulation of grease and food debris was observed on the underside of the flat-top grill surfaces and the floor below. Physical facilities shall be cleaned as often as necessary to keep them clean. Clean the area below the grill.	5-16-17	
6-501.18	An accumulation of food debris was observed all over the service sink and the adjacent sideboard in the kitchen. Plumbing fixtures such as hand wash sinks, service sinks, toilets and urinals shall be cleaned as often as necessary to keep them clean. Clean the service sink and surrounding area.		
4-903.11A	A rolling pin and an inverted plastic cup was observed stored on top of the hot water heater. Food equipment shall be stored where it is not exposed to splash, dust or other contamination. COS by removing these items from the water heater.	COS	
6-501.12A	All basins of the three compartment sink were filled with unwashed food equipment. Soiled food equipment is not being washed at a frequency that prevents the accumulation of this equipment in refrigerators, in storage carts and on drainboards of the three compartment sink. Wash, rinse and sanitize food equipment at a frequency that prevents its accumulation and contribution to unsanitary conditions.	5-16-17	
6-501.18	The inside, outside and drainboards of the three compartment sink is dirty. Plumbing fixtures such as hand wash sinks, service sinks, toilets and urinals shall be cleaned as often as necessary to keep them clean. Clean the inside and outside of the sink.		

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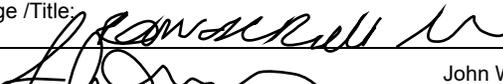
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4-601.11C	The push cart for dirty equipment was observed to have an accumulation of food residue and debris on it. Non-food contact surfaces shall be kept clean. Clean this cart as often as necessary to prevent the build-up of debris.	5-16-17		
6-501.12A	The floor is dirty throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Clean the floor in the kitchen as often as necessary to keep it clean.			
4-601.11C	An accumulation of water was observed in the bottom of the Whirlpool refrigerator. Non-food contact surfaces shall be kept clean. Clean the inside of the refrigerator.			
4-601.11C	The inside and outside of the True refrigerator was dirty. Non-food contact surfaces shall be kept clean. Clean the inside and outside of the True refrigerator.			
6-501.12A	An accumulation of dirt and debris was observed behind the chest freezer in the back room area. Physical facilities shall be cleaned as often as necessary to keep them clean. Clean this area.			
4-601.11C	The inside of the Roper refrigerator and freezer is dirty. Non-food contact surfaces shall be kept clean. Clean the inside of the Roper refrigerator and freezer.			
4-903.11A	A case of single service foam containers were observed stored on the floor in the back room area. Single service items shall be protected from contamination by storing them at least six inches off of the floor. COS by removing the items from the floor.			COS

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4-302.14	<p>Test strips for determining the concentration of chemical sanitizers were not available. This facility uses both chlorine and quaternary ammonia sanitizers. Obtain test strips for both of these sanitizers.</p> <p>Note: The restroom located in the back room area is no longer used and is not provided with water. The owner has indicated that they will use this room for storage of chemicals only.</p> <p>Note: This facility is in need of a thorough cleaning. The walls, floors, equipment, sinks, ranges, hot and cold holding units all have some level of soiling.</p>	5-16-17	<i>DR</i>
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Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573) 431-1947   EPHS No. 1507   Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5-16-17