



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

TIME IN	9:25 am	TIME OUT	11:48 am
DATE	Sept. 5, 2017	PAGE	1 of 3

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: American Dining Creations at MAC		OWNER: American Food and Vending	PERSON IN CHARGE: David Alexander		
ADDRESS: 5270 Flat River Road		ESTABLISHMENT NUMBER: 0183	COUNTY: St. Francois		
CITY/ZIP: Park Hills 63601		PHONE: (573)518-2117	FAX: none	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>		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 checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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 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 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				
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>David Alexander</i>		David Alexander	Date: September 5, 2017	
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:		



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ESTABLISHMENT NAME American Dining Creations at MAC		ADDRESS 5270 Flat River Road		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, beverage coolers, self-service area		40,42,30,40,34	Ambient, open air cooler, self-service area		36
Chicken, fish, deep fryers		199, 201	Hot hold, salad bar: chicken/rice soup, chili		178, 167
Freezer, across from deep fryers, ambient		0	Cold hold, salad bar: peas, cut tomatoes, cut lettuce		39,
Tomatoes, lettuce, serving line		59, 60	Eggs, sausage on Merco hot hold display table		136, 101
Vegetable burger, grill		198	Beverage Air cooler, ambient, ham		46, 47

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 held on the Merco hot hold display table ranged in temperature from 101F to 136F. The heated base was on but not hot; the element in the top of the unit did not appear to be working. Food shall be held at 135F or higher. According to staff, the food has been on display for less than four hours. NOTE: the thermostat for the base was increased, raising the temperature to . Please ensure the top element is turned on when in use. NOTE: According to manager, the element was not turned on this morning. CORRECTED ON SITE by turning on top element, turning up bottom element, and voluntarily discarding food.	COS	DA
3-302.11A	Raw chicken and fish were stored above vegetable burgers in the freezer across from the deep fryers. Raw-animal derived foods shall be stored below all other foods. Please store foods to prevent cross-contamination. CORRECTED ON SITE by placing chicken and fish on bottom, and vege burgers on top.	COS	
3-501.16A	Cut lettuce and cut tomatoes were stored above ice in the service line. The temperatures were 59 and 60F. Potentially hazardous food shall be held cold at 41F or lower. CORRECTED ON SITE by voluntarily discarding lettuce and placing these foods on Time as Public Health Control. NOTE: Manager stated these foods will be rotated between the display and the cooler.	COS	
3-501.16A	The Beverage Air refrigerator had an ambient temperature of 47F, and ham held within was 48F. NOTE: all potentially hazardous food held in this unit was moved to the walk-in cooler. Please monitor temperatures of cooling units and of food held cold at least every four hours. Please do not use this unit until it reliably holds food at 41F or lower.	Temp. COS	
3-501.16A	Deli meats, cut lettuce and tomatoes, held in the deli cooler, had temperatures of 47 to 48F. These items were removed from the Beverage Air cooler (see above) just prior to placing them in the deli cooler. COS by covering containers with plastic wrap and agreeing to discard all PHF at end of lunch	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.			
4-903.11A	Accumulation of dust observed on the trays at the base of the utensil dispensers in the dining room (trays that "catch" dispensed utensils). Please clean as often as needed to prevent contamination of utensils. CORRECTED ON SITE by cleaning	COS	DA
3-304.12E, F	An in-use pair of tongs and spatula were stored in a bucket of water between uses. The water was not kept hot. In-use utensils may be stored on a clean and sanitized surface, or in water that is at 135F or higher. Please store in-use utensils using one of these methods. COS by discarding water	COS	
3-302.15A	Apples and oranges were stored inter-mixed in the open-air cooler and by the iced tea dispensers in the self-service area. The apples had labels on them. Produce shall be washed before service, whether peeled, cooked, cut, or served whole. Please remove labels and wash all fruit and vegetables prior to preparation or serving. NOTE: According to manager, the fruit is washed, but the labels were not removed. Please remove labels prior to washing. CORRECTED ON SITE by discussion and re-washing fruit, removing labels.	COS	
4-903.12A	Single-use paper trays were stored below an unshielded drain line below the sink located next to the panini grill. Single-use items, food, clean equipment, and clean linens may not be stored below an unshielded drain. CORRECTED ON SITE by moving trays.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *David Alexander* David Alexander Date: September 5, 2017

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date:



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Ambient, cooler holding bread		38	Serving line cooler: cut tomatoes, deli meats, lettuce		47 to 48
Hamburger, grill		160	Cooler, kitchen: ambient, chicken salad		38, 40
Freezers, kitchen, ambient		5, 3, 0	Hot hold cabinet, kitchen: potatoes, chicken, ambient		144, 139, 148
beef fritters, deep fryer		195 to 208	Walk-in cooler: ambient, raw shell egg		40, 42

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	Dried debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can opener blade at least every four hours while in continual use, or after each use if used less often, and keep holster and area around mounting clean. CORRECTED ON SITE by taking 3-vat for cleaning.	COS	DA
4-601.11A	Debris observed inside the ice bucket, especially around the silicon patch. Please wash, rinse, sanitize ice bucket daily. CORRECTED ON SITE by taking to 3-vat sink for wash, rinse, sanitize.	COS	

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

EDUCATION PROVIDED OR COMMENTS

David Alexander *Mixage*

Person in Charge: *Rose Mier* David Alexander Date: September 5, 2017

Inspector: Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No
 Follow-up Date: