



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

TIME IN	8:33 am	TIME OUT	10:52 am
DATE	August 30, 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: The Donut Palace	OWNER: Suos Socunthea	PERSON IN CHARGE:	
ADDRESS: 1414 Saint Joe Drive	ESTABLISHMENT NUMBER: 4773	COUNTY: St. Francois	
CITY/ZIP: Park Hills 63601	PHONE:	FAX:	P.H. PRIORITY : <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> NO <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> YES <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" 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"/> NO <input checked="" type="checkbox"/> YES	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 checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 type="checkbox"/>	<input checked="" 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"/>	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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	<i>Ruthen D</i>	Date:	August 30, 2017
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:	Sept. 6, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME The Donut Palace		ADDRESS 1414 Saint Joe Drive		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, beverage cooler		33	Egg, ham, cheese sandwich, in donut cabinet		68
Sausage in dough, in donut cabinet		69	Sausage and egg on biscuit in donut case		67
Sausage/egg wrap, in donut cabinet		68	Bacon, egg, cheese tortilla, in donut case		69
Ambient, beverage cooler		36	2-Door cooler: ambient, sausage, hot dog		39, 38, 38
1-door freezer, ambient		0	Chest freezer, ambient		0

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.			
3-501.17A	All potentially hazardous food that is ready-to-eat, or fully cooked, and held for more than 24 hours, shall be labeled with a 7-day disposition date. This is the day of preparation, or opening if commercially prepared, plus an additional 6 days. Please label open packages of cooked sausage, ham, in the 2-door cooler.	8/30/17	
3-501.16A	All the sandwiches that contain bacon, cheese, eggs, and/or sausage were held at ambient temperature in the donut display cases. Potentially hazardous food shall be held at 41F or lower, or at 135F or higher. Please store all potentially hazardous sandwiches, wraps, etc. in the cooler. One of each may be left in the donut case for display only, not for sale. NOTE: According to manager, these sandwiches were prepared and placed in the display case approximately 45 minutes prior to this visit. These items were initially to be labeled for a 4-hour discard time, but a discard time was not recorded. Please label with discard time or place in cooler. COS by placing sandwiches in cooler.	COS	
4-601.11A	According to manager, the microwaves are wiped out with a dry cloth or with Windex when soiled. Microwaves are considered food-contact surfaces, so shall be washed, rinsed, and sanitized a minimum of every four hours, more often if needed to keep clean. Please wash, rinse, and sanitize the microwaves.	8/30/17	
3-302.11A	Eggs were stored above fully-cooked foods in the 2-door cooler in the kitchen. Raw eggs shall be stored below all other foods. Please move eggs to bottom shelf. COS by moving eggs to bottom shelf	COS	
3-302.11A	Fully cooked ham was stored directly on top of raw bacon in the 2-door cooler. Raw animal-derived products shall be stored below all other foods. Please store foods to prevent cross contamination in the following vertical order: raw poultry (including eggs) on the bottom, then raw ground meats (including raw sausage), then whole muscle meats (raw bacon). Store all other foods above these foods. COS by moving ham to container holding ham.	COS	

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.			
6-202.11A	Endcaps were missing from the shields on the fluorescent bulbs in the donut display cases. Bulbs shall be fully shielded, or be shatter resistant, in areas of food display.	9/6/17	
5-501.13	A cardboard box was used as a trash can, located next to the donut fryer. Trash receptacles shall be smooth, nonabsorbent, and easily cleanable. Please use a trash receptacle that is cleanable.	8/31/17	
3-304.12B	A handle of a sifter was in contact with the flour in a bulk container, stored below the maple wood top work table. Handles shall be stored above the surface of the food. COS by placing sifter on top of lid.	COS	
6-501.11	The ceiling tile was stained in the donut preparation room. Facility shall be maintained in good repair. Please repair leak, then either paint or replace the stained tiles.	9/6/17	
4-101.19	A piece of raw wood was used as a stand beneath the Presto mixer. Nonfood contact surfaces that require frequent cleaning shall be made of smooth, nonabsorbent materials. Please seal the wood, or replace with a cleanable surface.	9/6/17	
4-101.19	A wire wall shelf, near the kitchen handwashing sink, was lined with cardboard. The cardboard was observed dusted with powder. Please remove cardboard as it is absorbent and non-cleanable.	9/6/17	
3-304.14B	Wet cloths were observed stored on the counter in the service area, on the shelf in the warewash room, and the shelf in the donut making room. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare a bucket of sanitizer (1/2 to 1 teaspoon of bleach per gallon of water to make a solution of 50 to 100 ppm chlorine).	8/30/17	
4-501.11A	The Pepsi cooler in the dining room was not operating. According to manager, the cooler does not hold temperature correctly. Equipment that is not functioning or no longer used shall be removed from the facility. Please repair to hold food at 41F or lower, or remove.	9/6/17	
6-501.114A			

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Date: August 30, 2017	
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: Sept. 6, 2017	



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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.**

NOTE	Sandwiches that are prepared using eggs, sausage, hot dogs, or cheese were approved to be held by Time as a Public Health Control (four hours at ambient temperature) during the pre-opening inspection. The manager will discuss the issue with the owner to determine whether they will hold the sandwiches by time, or in the cooler. If held by time, then please label the trays with a four-hour disposal time. The food shall be at 41F or lower before being placed in the display cabinet. If held in the cooler, then monitor the cooling process: cool the sandwiches from 135F to 70F within two hours, and from 70F to 41F within another four hours. Label the sandwiches with a disposal date (day of preparation plus an additional six days), or less.		<i>RM</i>
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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.**

6-501.12A	The toilet was dirty (inside the bowl, seat, and base). Toilets shall be kept clean. Please clean all surfaces as often as needed.	9/6/17	<i>RM</i> ↓
6-501.18	The handwashing sink in the bathroom was dirty. Sinks shall be cleaned as often as needed to keep clean. Please clean.	9/6/17	
4-101.11D	Bamboo wood spoons were observed in the warewash room. Wood utensils may not be used unless made from a dense, close-grained wood such as hard maple. Please remove these wood utensils from the facility.	8/31/17	
6-501.110B	A backpack was stored on a shelf in the donut prep room with facility items. Employee personal items shall be stored in a designated location where facility food, single use items, clean equipment, and clean linens cannot be contaminated. Please move backpack to a location where facility items are protected from contamination.	8/30/17	

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Sept. 6, 2017