



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

TIME IN	10:07 am	TIME OUT	11:50 am
DATE	Dec. 27, 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: Central R-3 Field House Concession Stand		OWNER: Central R-3 School District		PERSON IN CHARGE: Stacey Easter	
ADDRESS: 116 Rebel Drive			ESTABLISHMENT NUMBER: 4736		COUNTY: St. Francois
CITY/ZIP: Park Hills 63601		PHONE: (573)431-2616, x4102		FAX:	
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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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/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/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices						
<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 checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<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	Proper date marking and disposition		
<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				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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 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"/>	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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Stacey Easter</i> Stacey Easter		Date: December 27, 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 Central R-3 Field House Concession Stand		ADDRESS 116 Rebel Drive		CITY /ZIP Park Hills 63601		
FOOD PRODUCT/LOCATION Hamburgers, grill		TEMP. in ° F 178 to 193	FOOD PRODUCT/ LOCATION Ambient, heated cabinet		TEMP. in ° F 145	
Hotdoggs, on roller cooker, for hot holding		165 to 183	Nacho cheese, opened cans in Frigidaire refrigerator		44, 47	
Pulled pork, in heated cabinet		60	Ambient, beverage coolers in service area		33, 40	
Chest freezer, ambient		2	Hamburgers and hotdogs in roaster for hot holding		179 to 183	
Upright refrigerator/freezer		38/40	Nacho cheese, dispensers		70, 68	
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
NOTE	Pizzas are delivered from Domino's and placed in a cabinet that is heated by canned ethanol that is lit and placed in the back of the cabinets. During past inspections, it was noted that these cabinets do not hold the pizza at 135F or higher. Therefore, please use Time as a Public Health Control. Label pizzas with a 4-hour discard time upon delivery. NOTE: pizzas were labeled with a 4-hour discard time during this visit.					
3-403.11D	Pulled pork is obtained cold from Country Mart. This morning it was purchased, brought to the facility, and placed in the heated cabinet at approximately 9:00 am. The temperature was 60F at 10:30 am. Food heated for hot holding shall be reheated quickly to 165F, then held at 135F or higher. Hot-holding cabinets are not designed to heat food quickly. Please reheat pulled pork to 165F in an oven, stovetop or microwave prior to placing in the hot hold cabinet. COS by reheating in a microwave to above 170F.				COS	
3-501.14A	Two cans of opened nacho cheese were in the refrigerator. One had an internal temperature of 44F, the other of 47F. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. Please use a log to monitor time and temperature of foods that are cooled. Discard foods that are not cooled correctly. Please discard this cheese. COS by voluntarily discarding cheese and discussion with manager on correct cooling methods. Manager stated leftover nacho cheese and chili will be discarded.				COS	
3-403.11D	Pulled pork and chili were being heated in roasters for hot holding. The food was in aluminum trays. Food shall be heated rapidly to 165F for hot holding. If these foods are to be heated in the roasters, the food will need to come in contact with the roaster pan sides and bottom. The roaster thermostats will need to be put on high temperature and the foods stirred and temperature monitored during the reheating process. OR, reheat the foods to 165F or higher in an oven, stovetop, or microwave before placing in roasters for hot holding. COS by taking these foods to the school kitchen to heat in the oven.				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
4-903.11A	A box of single-use cups were stored on the floor in the storage room. One of the plastic sleeves was observed stained and with a dead spider on it. Single-use items shall be stored a minimum of six inches off the floor, and protected from contamination while in storage. Please discard cups that are inside the stained plastic, and elevate box off floor.				12/28/17	
3-305.11A	Crates of bread or buns were stored on the floor in the storage room. Food shall be stored a minimum of six inches off the floor. Please elevate so bread is at least six inches off the floor.				12/27/17	
4-903.11A	A box of drinking straws, a box of lids, and a box of single-use cups were stored on the floor below the service counter. Please store single-use items at least six inches off the floor.				12/28/17	
5-205.11B	There is a 2-compartment (2-vats) sink in this facility. One of the vats is designated as a handwashing sink. Dirty utensils were inside this vat. Handwashing sinks shall be used only for handwashing. Please ensure all employees know which vat is the handwashing sink and that it may not be used for any purpose other than handwashing. COS by discussion with manager.				COS	
4-601.11C	Debris observed inside the pizza holding cabinets. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cabinets at least daily.				12/27/17	
NOTE	There is not a 3-vat sink for cleaning and sanitizing equipment and utensils in this facility. This arrangement is acceptable as long as staff have access to the school's kitchen for cleaning and sanitizing all equipment and utensils, which has been the method in the past. Please take all portable equipment and utensils that are in contact with food to the school kitchen for washing, rinsing, sanitizing, and air drying.					
EDUCATION PROVIDED OR COMMENTS						
— A line through an item on page 1 indicates that item was either not observed or is not applicable.						
Person in Charge /Title: <i>Stacey Easter</i>		Stacey Easter		Date: December 27, 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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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		pulled pork in roaster for hot holding	62
		chili, opened from can, in roaster for hot holding	60
		Beverage cooler in storage area, ambient	41

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.**

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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.**

3-304.12C	In-use utensils (spatulas, ladles, spoons) were stored in a sink and on the cooking surface. In-use utensils shall be washed, rinsed, and sanitized at least every four hours, and stored on a surface or in a container that is washed, rinsed, and sanitized a minimum of every four hours. Please clean and sanitize utensils that are in-use for potentially hazardous food, and clean and sanitize the surfaces on which they are stored, at least every four hours; or store utensils on a disposable surface (example aluminum foil or paper plate) that is discarded and replaced with clean, at least every four hours. COS by discussion with manager	COS	
6-301.14	There were no handwashing signs in the bathrooms used by staff. Please install signs to remind users of the importance of washing hands. COS by installing signs.	COS	
A copy of this inspection report will be emailed to Ms. Easter.			

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>Stacey Easter</i>	Stacey Easter	Date: December 27, 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
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