



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

TIME IN	9:47 am	TIME OUT	12:21 pm
DATE	March 23, 2018	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: Hunt's Dairy Bar		OWNER: David Hunt	PERSON IN CHARGE: David Hunt	
ADDRESS: 1300 East Main Street		ESTABLISHMENT NUMBER: 1854	COUNTY: St. Francois	
CITY/ZIP: Park Hills 63601		PHONE: (573)431-4011	FAX: none	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-12897, Exp. 12-31-18		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 checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT 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"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O	Hands clean and properly washed	✓		<input checked="" type="checkbox"/> OUT 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				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input 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"/> Q/C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	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 N/O <input checked="" type="checkbox"/> Q/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food separated and protected			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 N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			Physical Facilities				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: David Hunt		Date: March 23, 2018	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: April 10, 2018 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 1300 East Main Street		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Frigidaire freezer, cook line		0	Chili, cooling (15 minutes) with ice paddle		121
Hamburgers, grill		188-191	Chest freezers in room with stove		10, 10
Chicken, deep fryer		193, 175	Frigidaire cooler: ambient, potato salad, ham		41, 35, 41
Freezers, ambient		9, 5, 0	Steam table: potato soup, bean soup, chili, ham & beans		172, 162, 168, 168
Chest freezer, ambient		0	3-door True cooler: ambient, slaw, baked potato		38, 40, 40

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	Food debris observed on the slaw cutter. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all surfaces of this cutter.	3/23/18	DCH
3-302.11A	Raw sausage and raw bacon were stored above fully-cooked foods in the Frigidaire cooler in the cook line. Raw animal-derived foods shall be stored below fully cooked foods. Please arrange to protect food from cross contamination.	3/23/18	
4-601.11A	The food thermometers were dirty. Please clean and sanitize the thermometers and cases after use. Sanitize the thermometer stems before each use.	3/23/18	
4-501.114A	The chlorine concentration in the container of sanitizer was less than 50 ppm, and the water was dirty. Chlorine concentration shall be 50 to 100 ppm in sanitizer solutions, and the water and wiping cloths changed when soiled. Please use sanitizer test strips to ensure the chlorine concentration remains between 50 and 100 ppm, and change the solution when soiled. COS	COS	
4-702.11	According to manager, food trays are wiped after service to a customer. Trays shall be washed, rinsed, and sanitized after use.	3/23/18	
4-601.11A	Grease accumulation observed in the hood and ribs over the deep fryers, posing the potential of contamination of food from grease drippage. Please clean hood and ribs as often as needed to keep clean.	3/31/18	
2-301.14I	Staff was observed going outdoors with gloved hands, then re-entering and work with food without washing hands. Staff shall wash hands and put on fresh gloves when changing jobs, or after leaving cooking area. COS by discussion with manager.	COS	
4-202.11A	A plastic storage container, stored on the drainboard of the 3-vat sink in the mop room, was marred and stained. Food contact surfaces shall be smooth and free of imperfections. Please discard all containers that are marred or stained.	3/24/18	

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
3-304.14B	Wet wiping cloth was on the work counter by the stove. Wet wiping cloths shall be stored in sanitizer between uses. Please store cloth in sanitizer.	3/23/18	DCH
6-501.11	The base of the drywall in the warewashing room was damaged. There was no coving on wall/floor juncture. Please install coving to seal the wall, preventing moisture damage and the accumulation of debris.	4/10/18	
6-201.13A	The floor in the warewashing room was dirty, with a black coating in places. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean floor, especially under and behind equipment, removing black residue.	4/10/18	
6-501.110B	A purse was stored on top of potatoes in the warewashing room. Employee items shall be stored in a designated location where facility food, equipment, etc. cannot be contaminated. Please store purse in a designated location.	3/23/18	
6-501.11	There was damage in the wall by the warewashing sink, exposing insulation. Facility shall be sealed to reduce pest entry points. Please repair/seal wall.	4/10/18	
4-203.11B	Both cooks' thermometers read 30F when the actual temperature was 32F. Thermometers shall be accurate. COS by calibrating thermometers.	COS	
5-205.15B	A leak was observed under the handwashing sink on the north end of the cook line. Plumbing shall be maintained in good repair. Please repair leak.	4/10/18	
4-601.11C	Accumulation of grease on the underside surface of the flat grill that dripped onto the shelf. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of grill as often as needed to keep clean.	4/10/18	
4-601.11C	Accumulation of grease on the side of the deep fryer. Please clean as often as needed to keep clean.	4/10/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page one indicates the items was not observed or is not applicable.

Person in Charge /Title: David Hunt		Date: March 23, 2018
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: April 10, 2018



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

ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 1300 East Main Street		CITY / ZIP Park Hills 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
			True 2-door cooler: ambinet, slaw		30, 37	
			Soft serve mix in hoppers: chocolate, vanilla, shake		30, 30 , 37	
			Chest freezers, ambient, in service area		0, 1	
			Dessert prep cooler, ambient		31	
			Cooler in dining room: ambient		39,	
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	Black debris, possibly mold, was observed inside the ice maker. Please discard ice, wash, rinse, sanitize and air dry before returning to service.				3/27/18	DCH
7-207.12	Employee stomach relief medicine was stored on the top shelf of the 2-door True cooler. Only those medicines required for the health of employees are allowed in the facility. Medicines shall be stored on the lowest shelf, in a leak-proof container, and identified with the employee's name. Please remove or store correctly.				3/23/18	
4-501.114A	The chlorine concentration in a container of sanitizer, stored on the work table in the service area, was less than 50 ppm. Please use test strips to ensure the sanitizer remains at 50-100 ppm; discard when weakens below 50 ppm or when solution is soiled.				3/23/18	
7-201.11A	A bucket of sanitizer and spray bottles of cleaners were stored on the work table with food and equipment in service table. Sanitizers, cleaners, and other toxics shall be stored below or separately from clean equipment, food, single-use items, and clean linens. Please store chemicals to protect these items from contamination. COS by moving to lowest shelf.				COS	
7-102.11A	One spray bottle containing a blue liquid was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. COS by labeling bottle.				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
6-501.11	The wall cover behind the mop sink did not totally cover the board behind. Walls shall be smooth and nonabsorbent. Please seal wall behind mop sink.				4/10/18	DCH
4-903.11A	Shelves holding clean equipment above the 3-vat sink and next to the mop sink were dirty. Clean equipment shall be protected from contamination while in storage. Please clean shelves.					
4-601.11C	The outside surfaces of several freezers/refrigerators were dirty or greasy feeling. Please clean as often as needed to keep clean.					
6-501.14A	Debris observed on all surfaces of all portable floor fans. Ventilation systems shall not be a source of contamination. Please clean blades, stands, etc. as often as needed to keep clean.					
6-501.11	Ceiling tile was stained in the service area. Please ensure there are no leaks, then either paint or replace the ceiling tile.					
6-202.11A	The hole where the HVAC pipe entered the building on the east wall was not sealed. Please seal hole around pipes to reduce pest entry points.					
6-202.11A	Daylight observed between the doors on the outside storage shed. Please seal to reduce pest and debris entry points.					
EDUCATION PROVIDED OR COMMENTS						
Person in Charge / Title:  David Hunt				Date: March 23, 2018		
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: April 10, 2018			