



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

TIME IN	8:39am	TIME OUT	2:58pm
DATE	6-5-17	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: Convenience Barn #4		OWNER: Ray and Jim Johnson		PERSON IN CHARGE: Victoria Lawson	
ADDRESS: 154 Parkway Drive			ESTABLISHMENT NUMBER: 4556		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-6767		FAX: na	
P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L					
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
	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				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"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" 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 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 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: <i>Victoria Lawson</i> Victoria Lawson			Date: June 5, 2017		
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: 6-26-17					



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

ESTABLISHMENT NAME Convenience Barn #4		ADDRESS 154 Parkway Drive		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot bar: potato wedges, fried chicken,		145,170	Cold hold: cheese, grnd beef,		49, 49
Corn dogs		154	ham, raw egg		54, 45
Chicken gizzards from fryer		211	Mini freezer at drive-up		0
Pizza cooler amb		48	Coffee Mate creamer		37
Walk-in freezer		20	Nacho cheese		161

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4-601.11A	A heavy accumulation of burned on food debris was observed on all surfaces of the burger press/cooker located in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize all surfaces of this piece of equipment every day.	6-8-17	VL
7-201.11	Razor blades were stored above the cold wells of the pizza cooler in the kitchen. Hazardous items shall be stored where they cannot contaminate or adulterate food. COS by removing the razor blades from the area.	COS	
3-501.16B	The ambient temperature of the pizza cooler was measured at 48F. Foods inside were; cheese, ham, raw eggs and cooked ground beef. Potentially hazardous foods held refrigerated shall be held at 41F or lower. All the foods in the cooler, with the exception of the raw eggs, were voluntarily discarded. According to the employee present, the raw shell eggs were placed in the pizza cooler from the walk-in cooler about two hours earlier. The raw shell eggs were measured at 45F and placed in the walk-in cooler. Discontinue the use of the this cooler until it has been demonstrated to maintain temperatures of 41F or less.	6-8-17	
3-302.11	Raw shell eggs and empty shells were observed stored above ready to eat foods in the pizza cooler in the kitchen. Food shall be protected from cross contamination by storing raw animal foods below or away from ready to eat foods. COS by removing the eggs from the cooler.	COS	
4-202.11	The plastic cutting board on the pizza cooler work surface was observed to be deeply abraded. Multi-use food contact surfaces shall be free of cracks, pits and similar imperfections that prevent adequate cleaning and sanitation. Please replace or resurface the cutting board.	6-8-17	

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5-205.11A	Access to the service area hand wash sink was blocked by supplies and equipment. Hand wash sinks shall be accessible at all times. COS by removing the obstruction.	COS	VL
5-205.11B	Cleaning supplies and wiping clothes were observed in the hand wash sink in the service area. Hand wash sinks shall be used for hand washing exclusively. COS by removing cleaning items.	COS	
6-202.11A	Plastic shielding coating the fluorescent bulb installed in the hot bar is peeling off of the bulb. Light bulbs installed in areas of exposed food shall be fully shielded or shatter resistant. Please replace the bulb with a new shatter resistant bulb.	6-26-17	
4-601.11C	An accumulation of grime and food residue was observed on the doors and door frame of the hot bar. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the doors, frames and door tracks of the hot bar.		
6-501.12A	An accumulation of dust and food residue was observed on the counter surfaces and on under-counter shelving below and beside the hot bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the counter and shelving surfaces in this area.		
4-601.11C	The interior and the door seals of the pizza cooler were dirty. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of this cooler.		

EDUCATION PROVIDED OR COMMENTS

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Beer cooler amb		50			
Walk-in cooler amb		41			

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3-501.17A	An open package of ham stored in the pizza cooler was not marked with a discard date. Potentially hazardous food stored refrigerated shall be marked with a discard date which is six days after opening or preparation.	6-5-17	VL
4-601.11A	The three compartment sink is dirty inside and outside. Food contact surfaces shall be clean to sight and touch. Please clean all surfaces of the sink.		
4-601.11A	The potato wedge cutter, clear plastic Cambro containers and various other pieces of equipment stored on the clean storage rack were observed with food soiling. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize all food equipment.		
4-601.11A	The pan storing the ice machine scoop contained dirty water. Food contact surfaces shall be clean to sight and touch. COS by cleaning and sanitizing the pan.	COS	
4-601.11A	Mold was observed on the interior of the Manitowoc ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the ice from the machine; and wash, rinse and sanitize prior to returning to service.	6-8-17	
4-702.11	An employee was observed washing and rinsing food equipment without sanitizing. All food contact surfaces shall be washed, rinsed and sanitized. COS by providing sanitizer solution at the three compartment sink.	COS	
4-601.11A	An accumulation of dried soda syrup was observed on the nozzle housing of the soda fountain in the drive-up area. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize this area.	6-8-17	

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4-501.11B	The door seal of the pizza prep cooler was observed to be broken. Equipment components such as door seals shall be kept intact and adjusted in accordance with the manufacturers specifications. Please replace the door seals on this unit.	6-26-17	VL
4-601.11C	An accumulation of grease and food debris was observed on surfaces of the fryers, the gas range, and on the sides of these pieces of equipment in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all equipment surfaces in the kitchen.		
4-601.11C	Dust and food debris was observed on the inside and outside surfaces of the pizza oven. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the pizza oven.		
6-501.12A	An accumulation of dust was observed on the baffles of the exhaust hood. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the hood baffles.		
6-201.11	The walls in the kitchen area are generally soiled where covered with a cleanable surface such as FRP board. Most of the walls of exposed drywall are damaged by gouges, scrapes and peeling gypsum board paper. Non food contact surfaces such as walls shall be constructed and maintained to be durable, non-absorbent and cleanable. Clean the walls throughout the kitchen area and repair and paint damaged drywall.		

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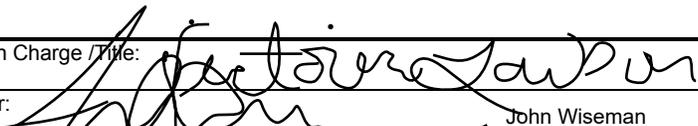
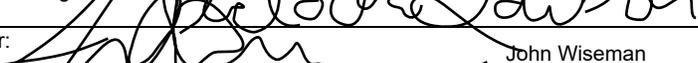
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6-501.111	Drain flies were observed in and around the indirect drain below the coffee bar. The presence of insects and pests shall be controlled to minimize their presence on the premises. Please thoroughly clean and disinfect the indirect drain.	6-8-17	VL
4-601.11A	An accumulation of mold was observed on the nozzle housing of the soda fountains at the beverage station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.		

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6-201.11	A heavy accumulation of dirt, grease and debris was observed on the floor throughout the kitchen area; especially under cooking equipment, the three compartment sink and in corners and wall/floor junctures. The floor has been previously painted and is worn to the bare concrete in many places. Please thoroughly clean the floor and seal or paint it.	6-26-17	VL
6-201.11	The vinyl cove molding throughout the kitchen area is damaged and missing in several places.		
6-201.13A	The drywall is crumbling in areas where it has not been protected by cove molding. Non food contact surfaces such as walls shall be constructed and maintained to be durable, non-absorbent and cleanable. Floor and wall junctures shall be coved and closed to no larger than 1/32" to provide and cleanable surface. Repair areas of damaged drywall and seal the wall/floor juncture with new molding.		
4-601.11C	An accumulation of food residue was observed on the underside of the breading table and on the casters of the table. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of the breading table including the underside and casters.		
6-501.18	The wall and grout at the hand wash sink in the kitchen is dirty. Plumbing fixtures such as hand wash sinks shall be cleaned as often as necessary to keep them clean. Please clean the hand wash sink and the surrounding area and wall.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 6-26-17



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6-501.14	An accumulation of dust was observed on AC vents and on ceiling lights in the kitchen. Intake and exhaust air ducts shall be cleaned so they are not a source on contamination by dust, dirt, and other materials.	6-26-17	
4-803.11	A milk crate of soiled, wet linens was stored below the three compartment sink. Soiled linens shall be kept in clean, non-absorbent receptacles and removed and laundered at a frequency that prevents them from becoming an attractant for insects and rodents. Please store dirty linens in a leak proof and durable container and launder promptly.		
4-801.11	Heavily soiled aprons were observed hanging from the clean equipment rack in the kitchen. Soiled linens such as aprons shall be stored to prevent contamination of equipment and placed in the soiled linens receptacle when dirty. Clean linens shall be free from food residues and other soiling matter.		
4-601.11C	The chemical storage cart in the kitchen is dirty. Please clean this item.		
4-601.11C	The step ladder and tall folding ladder in the kitchen is very dirty. Please clean the ladders.		
6-501.12A	The area behind the beverage station in the kitchen area is dirty and cluttered. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-201.15	The floor mats in the kitchen are dirty. Removable floor coverings shall be cleaned as often as necessary to keep them clean. Replace dirty mats as often as necessary.		

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6-501.12A	Mold and debris was observed on hoses and plumbing behind the bag in box soda syrups in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	6-26-17	
4-601.11C	Grime and mold was observed on the inside and outside of the walk-in freezer door as well as in the door seals and on the outside of the freezer itself. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the walk-in cooler door, seals and walls.		
6-501.12A	An accumulation of grime was observed on the swinging doors of the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean both sides of both sets of doors.		
6-501.12A	A very heavy accumulation of grime was observed on the floor throughout the service area. Physical facilities shall be cleaned as often as necessary to keep them clean. Clean the floor in the service area.		
6-501.12A	The area below and behind the drive-up soda fountain is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
5-205.15B	The coffee makers and the La Grands flavor dispenser are leaking onto the counter surface at the coffee bar. A plumbing system shall be maintained in good repair. Please repair the equipment so that it does not leak.		

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4-601.11C	An accumulation of creamer residue was observed inside the creamer dispenser at the coffee bar. Non-food contact surfaces shall be kept clean. Please clean the interior of the dispenser.	6-26-17	
4-601.11C	A heavy accumulation of mold was observed on the doors, sills and walls of the reach-in freezer. Non-food contact surfaces shall be kept clean. Please clean this area.		152
6-501.12A	The floor in the walk-in cooler is dirty, including below the beverage racks. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walk-in cooler floors.		
6-501.12A	The walls in the men's restroom are dirty, especially the area beside the toilet and below the hand dryer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in the men's restroom.		
5-501.114	The dumpster appears to be leaking. Outside refuse receptacles shall be leak proof. Please investigate the leak and replace or repair the dumpster if necessary.		
5-501.111	The dumpster enclosure is cluttered and dirty. Storage areas, enclosures, and receptacles for refuse shall be maintained in good repair and clean. Please clean this area.		

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