



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

TIME IN	8:33am	TIME OUT	1:00pm
DATE	7-9-15	PAGE	1 of 6

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: C-Barn #4		OWNER: Ray & Jim Johnson		PERSON IN CHARGE: Lacy Reaves	
ADDRESS: 154 Parkway Drive			ESTABLISHMENT NUMBER: 4556		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-6767		FAX: 573-431-6969	
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 type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" 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					
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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT 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			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN 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		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="checkbox"/>	
		Food 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"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>				Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 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					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 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 checked="" type="checkbox"/>	<input 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>Lacy Reaves</i> Lacy Reaves		Date: July 9, 2015	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 7-23-15 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME C-Barn #4		ADDRESS 154 Parkway Drive	CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
True pizza prep cooler amb		40	Summit freezer	
Cold hold: bacon, pepperoni		41,41	walk-in freezer	
ground beef, sausage		42,42	Gehls nacho cheese	
Hot hold: potato wedges, chic strips		179,163	Iced coffee	
chicken liver, corn dogs, burritos		170,160,165	Nestle creamer	

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	Shredded cheese, sliced ham, open bags of bacon and ground beef, and cut lettuce were observed stored in the True pizza prep cooler without dates of disposition. Potentially hazardous foods stored at 41F for longer than 24 hours shall be clearly marked with the day or date by which it will be sold, consumed, or discarded. Please label these items with a date of disposition that is six days from the date that it was prepared or opened. COS by labeling with dates of disposition.	COS	WR
7-201.11B	An open box of chicken batter mix was observed stored with cans of grill cleaner in the cabinet below the condiment storage counter. Poisonous or toxic items shall be stored so they cannot contaminate food. COS by moving the batter mix.	COS	
4-601.11A	Food debris was observed on plastic Cambro containers and a potato wedge cutter located on the clean equipment rack in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please clean to sight and touch.	7-23-15	
4-601.11A	Mold was observed on the baffles and on the door surfaces of the Manitowoc ice machine. Food contact surfaces shall be clean to sight and touch. Please empty of ice, wash, rinse, sanitize and air dry before returning to service.		
3-302.11A 2b	Raw fish was observed stored above cheese cubes in the walk-in freezer. Foods shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging foods.	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.			
4-204.112	A thermometer was not observed in the True pizza prep cooler. A mechanically refrigerated storage unit shall be equipped with a temperature measuring device. Please place an appropriately scaled thermometer in this unit.	7-23-15	WR
3-501.13A BC	A frozen bag of green beans and bacon was observed thawing at ambient temperatures below the pizza oven. Foods shall be thawed either in a temperature controlled environment of 41F or less, under running water of 70F, or in a manner that is part of the cooking process. COS by placing the bag of food into boiling water to heat.	COS	
3-304.12B	A foam cup was observed being used as a scoop in a container of shortening preserver. Only cleaned and sanitized portions of utensils may com in contact with food. COS by removing cup.	COS	
3-304.12C	In use metal tongs were observed stored hanging from the drawer handle beside the hot bar. In-use utensils shall be stored on a surface that is cleaned and sanitized. COS by removing tongs from the drawer handle.	COS	
3-501.19B 2	Slices of pizza held by time as a public health control were observed in the pizza display case without times of disposition. Disposition times were recorded by kitchen employees on a log corresponding to the displayed food. Food held by time shall be marked to indicate the time that is four hours past the discard date. COS by labeling the food containers with times of disposition that is consistent with that on the kitchen log.	COS	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
walk-in cooler		38		
beer cooler		40		

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7-202.11A	A gasoline can was observed stored on the floor in the service area. Only those materials necessary for the maintenance and operation of a food establishment shall be permitted on the premises. COS by removing the gas can from the premises.	COS	UR
4-601.11A	Mold and debris was observed on the nozzle housing of the soda fountain located at the drive-up window. Food contact surfaces shall be clean to sight and touch. Please, rinse and sanitize this area.	7-23-15	
4-601.11A	Food debris was observed on the interior surfaces of the Rival microwave located on the customer self-service island. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize and air dry the interior of the microwave.		
4-601.11A	Mold and debris was observed on the nozzle housing and the ice chutes of both customer self service soda fountains located in the retail area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize and air dry these surfaces.		
3-302.11A 2b	Raw ground beef was observed stored above a case of raw potatoes on the shelves in the walk-in cooler. Foods shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. Please move the raw meat to a position below the potatoes.		

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4-601.11C	An accumulation of food debris was observed on the shelving below the scales at the hot bar. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. COS by cleaning.	COS	UR
4-903.11A	Cases of single service foam cups and food containers were observed stored on the floor in the kitchen area. Single service items shall be protected from sources of contamination by storing at least six inches off of the floor. COS by placing on a shelf.	COS	
6-501.12A	An accumulation of grease and food debris was observed on the wall and floor below the fryers and chicken breading station. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	7-23-15	
6-501.12A	An accumulation of dust was observed on the fan covers in the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the fan covers.		
4-903.11A	Cases of fish breading were observed stored on the floor in the walk-in freezer. Foods shall be protected from sources of contamination by storing at least six inches off of the floor. COS by moving off of the floor.	COS	
4-903.11A	A case of single use napkins was observed stored on the floor in the service area. Foods shall be protected from sources of contamination by storing at least six inches off of the floor. COS by moving off of the floor.	COS	

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4-903.11A	A bag of clean kitchen towels was observed stored on the floor in the service area. Clean linens shall be protected from contamination by storing at least six inches off of the floor. COS by removing from the floor.	COS	WR
4-601.11C	Spilled food residue was observed on the interior surfaces of the Summit freezer located at the drive-up window. Non food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.	7-23-15	
6-501.12A	Boths sets of swinging doors separating the kitchen from the retail area were observed to have a heavy accumulation of dirt and grime on all surfaces. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean all surfaces of these doors.		
4-903.12A 5	A box of soda straws was observed stored below sink drain lines in the customer self service island. Single service items may not be stored under unshielded sewer lines. COS by moving the straws.	COS	
3-305.12F	A gallon of vanilla syrup was observed stored below the sink drain lines in the customer self service island. Foods may not be stored under unshielded sewer lines. COS by moving the syrup.	COS	

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6-501.12A	An accumulation of debris, spilled food and litter was observed on the floor in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors of the walk-in cooler.	7-23-15	<i>[Signature]</i>
6-202.15A	Daylight was observed between the front entry doors. The outer openings of a food establishment shall be protected against the entry of insects and pests by providing tight fitting doors. Please repair the gap.		
3-602.11B	Donuts from David's Bakery in Farmington MO were observed on display and for sale in the retail area. A list of donut ingredients including major allergens was not posted nor available from management. Please obtain for all donuts sold, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives and any major food allergens.		
2,5			
4-302.14	Sanitizer test strips were not available to test sanitizer concentration. A test kit of device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. Please obtain an appropriate test kit.		
5-501.113	The lids to the facility dumpster were open. Outdoor refuse receptacles shall be water-tight. COS by closing the dumpster lids.	COS	

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6-501.11	Stained ceiling tiles were observed in the men's restroom. Physical facilities shall be maintained in good repair. Please replace damaged tiles.	7-23-15	LR
6-501.12A	An accumulation of dust was observed on the mechanical vent in the men's restroom. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
5-501.17	The women's restroom was not provided with a covered receptacle. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. Please provide a covered receptacle at this location.		
5-501.115	An accumulation of crates and debris was observed in and around the dumpster enclosure. The refuse enclosure shall be maintained free of unnecessary items, and clean. Please remove unnecessary items from the area.		

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