



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
 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
Chicken gizzard, deep fryer		198	Deli hot hold case, left side: ambient corn, chicken
Pizza prep cooler, bottom: corn		101	Deli hot hold case, right side: ambient, potatoes, corn dog
Fish, deep fryer		199	Pizza prep cooler, top: cheese, hamburger, pepperoni
Nacho cheese, dispenser, ambient		140	Pizza prep cooler, top: sausage
Summit freezer, ambient		0	Pizza prep cooler, bottom: ambient, spaghetti, milk

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	KITCHEN Pizza slices are held by Time as a Public Health Control in the deli pizza case. The boxes were not labeled with the time for disposition. Please label all food that is held by time with a disposition time that does not exceed four hours. CORRECTED ON SITE by labeling boxes with a disposition time.	COS	<i>WJ</i>
4-601.11A	The cutting board on the deli hot hold display case was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize cutting board.	6/19/18	
4-601.11A	Debris observed on a square, plastic container, stored below the pizza oven. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize container.	6/19/18	
4-202.11A	The cutting board on the pizza prep cooler was deeply grooved. Food contact surfaces shall be free of imperfections and easily cleanable. Please resurface or replace the cutting board.	6/26/18	
3-501.16A	The pizza prep cooler had an ambient temperature of 48F, and all food held within had temperatures between 47 and 49F. Potentially hazardous food shall be held at 41F or lower. NOTE: all food held in the cooler was voluntarily discarded. Please do not use this cooler until it reliably holds food at 41F or lower.	6/21/18	
3-101.11	Milk held in the bottom of the pizza prep cooler was soured and curdled. Food shall be safe. Please discard food that is unsafe to eat. CORRECTED ON SITE by voluntarily discarding milk.	COS	
3-501.14	Corn held in the pizza prep cooler had an internal temperature of 101F. The corn was being cooled without monitoring. Please use a log and monitor food for time and temperature as it is being cooled. Cool from 135F to 70F within 2 hours, and from 70F to 41F within another 4 hours. Facilitate cooling by placing food in a shallow pan and nesting pan in an ice bath; stir; provide vents if covered; add ice as an ingredient. NOTE: corn was voluntarily discarded.	6/19/18	
3-501.15			

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.18	KITCHEN Accumulation of debris observed around the faucets/handles of the handwashing sink. Please thoroughly clean all parts of handwashing sinks at least daily.	6/19/18	
4-601.11C	Accumulation of debris observed at the edges of the door glides (runners) of the sliding doors for the hot hold display case. Please clean door glides and inside of case as often as needed to keep clean.	6/19/18	
4-601.11B	A pot that is used to heat thermo-bags of food, stored on the stove, was encrusted with lime and debris. Please remove encrustations and clean pot, or discard pot.	6/26/18	
4-601.11C	Accumulation of grease and debris observed on the sides of the deep fryers. Please clean all surfaces of deep fryers as often as needed to keep clean.	6/26/18	
4-601.11C	Debris observed on the outside top of the pizza prep cooler, inside top in the back, and inside the bottom. Please clean all surfaces of the prep cooler as often as needed to keep clean.	6/19/18	
5-501.116	The outside surfaces of trash cans were dirty. Trash cans shall be cleaned when emptied. Please clean all surfaces of trash cans each time they are emptied.	6/26/18	
4-501.11A	The paper towel dispenser was held together with tape. Tape is not an acceptable repair. Please replace the dispenser.	6/26/18	
6-501.12A	The floor had a coating of black grime around some of the equipment, and the paint was missing from other parts, exposing bare concrete. Physical facilities shall be clean and floors shall be sealed to allow effective cleaning. Please remove grime and reseal concrete floor.	7/10/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page one indicates the item was not observed or is not applicable.
 NOTE: Mr. Jim Yount, refrigeration and cooling, was contacted. He planned to be on-site this afternoon to service the cooler and freezer.

Person in Charge /Title:	<i>[Signature]</i> Tosha House	Date:	June 19, 2018
Inspector:	<i>[Signature]</i> Rose Mier	Telephone No.	EPHS No.
	(573)431-1947	1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: July 10, 2018



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Walk-in coolers, ambient		40, 40	Cream in dispenser: ambient, original, vanilla	
Walk-in freezer, ambient		32		

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3-501.17A, B	KITCHEN Food held in the bottom of the pizza prep table was not labeled with the date of disposition. Please label all potentially hazardous food that is held for more than 24 hours with the date of disposition, which is the day of preparing or opening, plus an additional six days. NOTE: all food was voluntarily discarded because the temperatures were above 45F.	6/19/18	[Handwritten Initials]
3-501.16A 3-501.13	A large quantity of foods were held at room temperature, awaiting frying. The foods were covered in water at 69F to 72F. According to cook, the foods were finishing thawing for the next shift to cook. Foods may be thawed in the refrigerator; submerged under cold, running water; as part of the cooking process; or microwaved if immediately cooked. Please do not remove large portions of food from temperature control, and remove only when ready to be prepared for cooking. Thaw food using an approved method.	COS	
4-601.11A	Black mold was observed inside, top and inside, bottom of the ice maker. Please discard ice, wash, rinse, sanitize, and air dry all inside surfaces prior to returning to service.	6/20/18	
3-501.17A	RETAIL Creamers inside the cream dispenser were not labeled with the date of disposition. Please label boxes of creamer when placed in the unit with a 7-day disposal date (day placed in the dispenser plus six).	6/19/18	
4-601.11A	The donut case was dirty on the inside, as well as in the cubbies holding the bags. Please wash, rinse, and sanitize inside of donut case daily, and clean cubbies as often as needed to protect clean bags from contamination.	6/19/18	
4-601.11A	Mold and debris observed on the housing around the nozzles of the soda dispensers. Please wash, rinse, and sanitize the areas around the nozzles, as well as the nozzles, daily.	6/19/18	

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4-601.11C	RETAIL Accumulation of debris and liquid observed in the base cabinets in the self-service island. Please clean all base cabinets.	6/26/18	[Handwritten Initials]
6-501.11	The laminate was separating from the pressboard on several of the doors of the island base cabinets, and the laminate on the top of the counter was very worn. Also, several of the doors would not stay shut. Please repair or replace this island counter and cabinets to make it smooth, cleanable, and in good repair. Repair any leaks on hoses.	7/10/18	
3-304.14B	Wet wiping cloths were stored on the island countertop. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare labeled buckets of sanitizer in which to store wiping cloths.	6/19/18	
5-501.116	Trash cans were dirty. Please clean all surfaces of trash cans when emptied.	6/26/18	
3-602.11C	An ingredient and allergen list for the donuts (obtained from Krak N Jack's) was not available for customers. Please obtain an ingredient/allergen list for each type of donut sold in retail.	6/26/18	
4-601.11C	An accumulation of dust was observed on several surfaces, including the round Pepsi cooler, shelves holding medicines, medicine and food packages, and other shelving. Please clean all surfaces of all equipment and packages in the retail area as often as needed to keep clean.	6/26/18	
6-202.15A	Daylight observed between the front entry doors. Outside entries shall be sealed. Please seal doors.	7/10/18	
6-501.12A	BATHROOM: Women's The toilets were dirty. Toilets shall be clean. Please clean all surfaces (base, under rims and seats, behind seat, etc.) of toilets at least daily.	6/19/18	
6-301.14	There was no handwashing sign. Please post a sign to remind users to wash hands.	6/19/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: [Signature] Tosha House Date: June 19, 2018

Inspector: [Signature] Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: July 10, 2018



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5-205.15B	BATHROOMS Women's, continued A leak was observed below the right side sink. Plumbing shall be maintained in good repair. Please repair leak.	6/26/18	
6-301.12	There were no paper towels. Please supply paper towels in the dispenser at all times. COS,	COS	
6-302.11	Toilet paper was not in the dispenser in one of the stalls. Please provide toilet paper through a sanitary dispenser at all times.	6/19/18	
6-501.14A	The vent on the mechanical fan (in the ceiling) was dirty. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	6/26/18	
5-501.116	The trash cans were dirty. Please clean all surfaces of trash cans when emptied.	6/26/18	
6-501.18	BATHROOM, Men's The handwashing sinks were dirty. Please clean handwashing sinks at least daily, more often if needed to keep clean.	6/19/18	
4-601.11C	The tile facing on the left side sink was coated with black grime. Please clean all grime off tiles and clean frequently to prevent build-up.	6/19/18	
6-301.11	One of the soap dispensers was broken. Please provide soap through a dispenser.	6/19/18	
5-501.116	The trash cans were dirty. Please clean all surfaces of trash cans each time they are emptied.	6/26/18	
6-501.14A	Accumulation of debris observed on the vent for the mechanical ceiling fan. Please clean vent.	6/26/18	
6-501.11	Several ceiling tiles were stained from leaks. Please ensure there are no leaks, then either replace or paint the stained ceiling tiles.	7/10/18	

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3-302.11A	WALK-IN FREEZER Raw animal-derived foods were stored intermixed and above fully cooked foods, and different kinds of raw animal foods were stored intermixed. Food shall be stored to prevent cross contamination. Please store all raw animal-derived food separately from or below all other food. Store raw animal-derived foods in the following order: raw poultry and eggs on bottom, then ground meats (sausage, hamburger, Philly steak, etc.), then whole muscle meats (bacon, chops, steaks, etc.), then fish and seafood. Store all other food above these foods. Please arrange food in freezer correctly; it is suggested shelves be labeled to aid staff in stocking shelves.	6/20/18	[Handwritten Initials]
3-501.11	The ambient temperature of the freezer was 32F. Some of the food was not solidly frozen. Frozen food shall be held at a temperature to keep it frozen. Please monitor the temperature of this freezer; if it rises above 41F, discard the food. Please repair freezer so it holds food frozen, preferably around 0F.	6/21/18	
4-601.11A	DRIVE-UP AND REGISTER AREA Debris observed on the housing above and behind the nozzles on the soda dispenser. Please wash, rinse, and sanitize all areas of the nozzles and nozzle holders/housing at least daily.	6/19/18	

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6-501.12A	WALK-IN COOLER (food and soda) Debris observed on the floor, especially under shelves; liquid spills observed under the milk shelves. Please clean floor as often as needed to keep clean.	7/10/18	[Handwritten Initials]
6-501.14A	Debris observed on the covers over the condenser fans. Please clean covers as often as needed to keep clean to prevent contamination from blowing debris.	6/26/18	
6-501.12A	WALK-IN FREEZER Accumulation of debris and grime observed on the floor of this freezer. Please clean floor and remove all grime.	7/10/18	
6-301.11	DRIVE-UP AND REGISTER AREA The soap dispenser was broken at the handwashing sink. Please supply soap in a usable dispenser at all times.	6/19/18	
6-501.18	The sink was dirty, especially around the handles and back ledge areas. Please clean sink at least daily.	6/19/18	
4-601.11C	The Summit freezer was dirty on the door shelves and the bottom of the freezer. Please clean all surfaces of freezer.	6/26/18	
5-501.116	The trash cans were dirty. Please clean all surfaces of trash cans each time they are emptied.	6/26/18	
6-501.12A	The floor had a thick coating of black grime. Physical facilities shall be clean. Please remove grime or replace flooring.	7/10/18	

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4-601.11A	OUTSIDE The inside of the Home City ice freezer was dirty. Please clean inside of freezer, removing all loose ice, plastic bags, and dirt.	6/20/18	ND
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5-501.115	OUTSIDE A lot of trash was on the ground and in a crate, and unused or broken equipment was inside the dumpster enclosure. Dumpster enclosures shall be kept free of litter and unused equipment to reduce pest harborage. Please clean enclosure and remove all items that are no longer needed.	6/26/18	
5-501.113	The lids on the outside trash dumpster were open. Lids shall be kept closed. Please inform all staff to close lids after dumping trash.	6/19/18	
5-501.115	The recycling dumpster was overflowing. Please have this dumpster emptied more often, flatten boxes, or obtain a larger dumpster.	6/26/18	
5-501.114	There was no plug in the drain of the recycling dumpster. Drains on outside trash bins shall be plugged. Please ask the trash company to install a plug in the drain.	6/26/18	
6-202.15A	The hole where AC pipes and cords entered the building on the far right, back of the building, was not sealed. Please seal to reduce pest entry.	6/26/18	

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