



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

TIME IN	9:29 am	TIME OUT	12:42 pm
DATE	June 7, 2016	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: Convenience Barn #4	OWNER: Ray and Jim Johnson	PERSON IN CHARGE: Tosha House
ADDRESS: 154 Parkway Drive	ESTABLISHMENT NUMBER: 4556	COUNTY: 187
CITY/ZIP: Park Hills 63601	PHONE: (573)431-6767	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor _____		
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		
	<b>Employee Health</b>			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN <input checked="" type="checkbox"/> T 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"/> T N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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"/> T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
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		
	<b>Protection from Contamination</b>						
IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>				<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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" 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>Tosha House</i>	Date: June 7, 2016
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: June 28, 2016



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	
Creamer, dispenser, beverage area		41		
Nacho cheese, dispenser		155		
Ambient, Redline snack sticks cooler		60		
Fish, deep fryer		210, 206		

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2-201.11	An employee health policy was only partially developed, and was oral. Please develop a written employee health policy using chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook. Both documents are available online. <b>RETAIL/BEVERAGE AREA</b>	6/28/16	
7-301.11	Rotella T oil was stored on the same shelf as food and on the same level on the back-to-back shelf. Chemicals shall be stored separately from, partitioned, or below food. Please rearrange so the oil is not on the same shelf or level with the food, or partition with a barrier.	6/8/16	
3-501.18A	The Coffee Mate in the dispenser was not labeled with the date of disposition. Please label with a 7-day disposition date, which is the day of opening plus an additional six days. Please write disposal date on cartons when placed in the dispenser.	6/7/16	
4-601.11A	Accumulation of debris on the inside of the Rival microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize microwave a minimum of every four hours, more often if needed to keep clean.	6/7/16	
3-501.16A	The ambient temperature of the cooler holding the Tex Mex Snack Sticks was 60F. The snack sticks were vacuum packed and labeled "keep refrigerated." The manufacturer of the product was contacted who verified that the product must be kept refrigerated at all times. Potentially hazardous food shall be held at 41F or lower. Please discard the packages held in this unit and do not use the unit until it reliably holds food at 41F or lower. NOTE: The packages of meat held in this unit were voluntarily adulterated and discarded.	6/7/16	

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<b>MEN'S BATHROOM OBSERVATIONS:</b>				
6-501.12A	The base of the toilet, urinal, and diaper changing station were dirty. Please clean at least daily.	6/8/16		
6-501.18	The handwashing sink top, vat, and around the faucets were dirty. Please clean at least daily.	6/7/16		
4-501.11A	The faucets were deteriorating and no longer able to be effectively cleaned. Please replace.	6/28/16		
6-301.14	There was no handwashing sign. Please install sign to remind users of importance of washing hands.	6/7/16		
6-501.12A	The wall around the air hand dryer was soiled. Please clean wall as often as needed to keep clean.	6/10/16		
5-501.116	The trash can lid and outside surfaces were dirty. Please clean all surfaces when trash is emptied.	6/8/16		
<b>WOMEN'S BATHROOM OBSERVATIONS</b>				
6-501.12A	The base of the toilets and diaper changing station were dirty. Please clean at least daily.	6/8/16		
4-501.11A	The faucets were deteriorating and no longer able to be effectively cleaned. Please replace.	6/28/16		
6-301.14	The handwashing sign was not legible. Please replace with new sign to remind users to wash hands.	6/7/16		
<b>RETAIL AREA/BEVERAGE AREA OBSERVATIONS</b>				
4-601.11C	Dust and debris in the bottom of the donut cabinet and in the four slots below the display area of the cabinet. Please clean as often as needed to keep clean.	6/7/16		
5-501.116	The trash can by the shelf holding Lucas oil products was dirty. Please clean all surfaces when emptied.	6/8/16		
4-501.11B	The gaskets on these cooler doors were torn or pulled out of place: beer cave, fifth and sixth doors from the left. Please replace gaskets.	6/28/16		
4-601.11C	Accumulation of debris on the inside and door/door gasket of the Coffee Mate dispenser. Please clean as often as needed to keep clean.	6/8/16		
6-501.12A	The floor had a black dirty film. Please thoroughly clean floor and remove black film.	6/28/16		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Tosha House	Date: June 7, 2016
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: June 28, 2016



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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
Chicken, deep fryer (3 pieces)		173, 180, 178			
Chicken gizzards, deep fryer		200, 203, 212			
Chicken livers, deep fryer		206, 208, 205			
Teriyaki sauce, hot hold steamer		157			

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	<b>RETAIL AREA OBSERVATIONS</b>		
4-601.11C	Accumulation of debris under beverage dispensers on the island counter. Please clean entire counter as often as needed to keep clean.	6/10/16	
4-601.11C	Accumulation of debris on the inside and door of the cappuccino powder dispenser. Please clean as often as needed to keep clean.	6/8/16	
4-601.11C	Debris on the inside of several of the base cabinets in the island beverage counter. Please clean as often as needed to keep clean.	6/10/16	
3-305.12	Boxes of cheese were stored in the cabinet with unshielded wastewater drain lines. Food shall not be stored below unshielded drains lines. Please relocate cheese.	6/7/16	
5-501.116	The trash can at the end of the island beverage counter was dirty. Please clean when emptied.	6/8/16	
4-601.11C	Accumulation of dust and food debris beneath the hot dog roller cooker. Tongs were stored in this area. In-use utensils shall be stored on a clean and sanitized surface. Please wash, rinse, sanitize every 4 hours.	6/7/16	
4-601.11C	Accumulation of debris and dust on the shelves, top, and sides of the Hunt Brothers hot hold display. Please clean as often as needed to keep clean.	6/7/16	
4-601.11C	Debris around the housing of the soda dispenser nozzles, the ice dispenser chutes, some of the levers, and the area behind some of the levers. Please clean at least daily.	6/7/16	
4-601.11C	<b>DELI AREA OBSERVATIONS</b>		
4-601.11C	Accumulation of debris observed on the shelves holding the cleaners (behind soda dispenser). Please clean shelves as often as needed to keep clean.	6/18/16	
6-501.11	Laminate missing at base of cabinet holding tea dispensers. Please repair to make smooth and cleanable	6/28/16	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, pizza prep cooler		42	Display hot hold cabinet: ambient-left and right; corn dogs		150, 140, 175
Pork tenderloin, deep fryer		201, 210	Display hot hold cabinet: cooked apples, gravy, fried tatos		196, 172, 164

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4-601.11A	DELI AREA OBSERVATIONS The cutting board attached to the pizza prep table was deeply grooved and black in the grooves. Please resurface, invert, or replace cutting board. Wash, rinse, sanitize board at least every four hours while in use.	6/10/16	ol
4-601.11A	Accumulation of debris in the ribs of the hood which can drip onto food. Please clean at a frequency to keep hood clean.	6/10/16	
4-501.114A	The sanitizer in the 3-vat sink was greater than 400 ppm. Sanitizer shall be between 150 and 400 ppm. Please use sanitizer test strips to ensure correct concentration of sanitizer is obtained. If needed, have dispenser calibrated to ensure correct amount is dispensed.	6/7/16	
5-205.15A	Clear water was pooled in the back half of the deli. According to manager, the water is melt from the ice maker. The melt water drips into the indirect drain which is clogged, causing it to run onto the floor. Upon my observation, it appeared water was dripping from the back of the ice maker. Note that this problem has been noted in previous inspections. Please determine reason for pooling water and permanently correct the problem.	6/10/16	

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4-501.11A	DELI AREA OBSERVATIONS According to manager, the pizza prep table kept freezing up. No food was held in the unit during this visit. The ambient temperature was measured at 42F. Please do not use this unit until it is repaired or replaced and reliably holds food at 41F or lower.	6/28/16	P
4-601.11C	Accumulation of debris inside the pizza prep cooler. Please clean as often as needed to keep clean.	6/10/16	
4-601.11B	Baked on debris on the Toastmaster sandwich press, both inside and outside. Please clean all surfaces of press, and continue to clean to prevent accumulation of baked on food.	6/10/16	
3-305.11A	Dripped grease on the open box holding pizza boxes, below the pizza oven. Single-use items shall be protected from contamination while in storage. Please keep box covered or store in protected location.	6/7/16	
4-601.11B	Accumulation of debris on the sprockets and rollers of the pizza oven. Please clean at a frequency to prevent debris accumulation.	6/10/16	
6-301.14	There was no handwashing sign at the handwashing sink near the 3-vat sink. Please install sign.	6/7/16	
6-501.11	The wall behind the 3-vat sink was dirty and damaged. Physical facilities shall be clean and maintained in good repair. Please repair wall to make it smooth, nonabsorbent, and easily cleanable.	6/28/16	
6-501.12A	Litter and debris observed on the floor under and behind several pieces of equipment, including the soda dispenser counter, behind bags in boxes, under ice maker, etc. Please thoroughly clean floor.	6/28/16	
4-603.16	Soda nozzle dispensers were observed soaking in sanitizer in the 3-vat sink. When questioned about the procedure, employee stated they were not cleaned before soaking. Please ensure all food-contact surfaces are washed and rinsed before sanitizing.	6/7/16	
6-501.12A	Walls/door around office dirty, coving missing. Please clean and repaint as needed; replace coving.	6/28/16	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, walk-in deli freezer		22			
Ambient, beer cooler		38			
Ambient, walk-in retail cooler		30			

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4-202.11A 4-101.11 4-601.11A	<b>DRIVE UP AREA</b> The ice bucket was cracked on the bottom and dirty on all surfaces. Also, it is not known whether this bucket is approved for food contact. Food contact surfaces shall be smooth and free of imperfections, clean, and safe. Please discard this bucket and obtain a food-grade bucket. Wash, rinse, and sanitize bucket at least daily.	6/8/16	of
3-302.11A	<b>WALK-IN FREEZER AND COOLERS</b> Raw animal foods were stored above and intermixed with other foods in the deli freezer. Please store food separated from or in the following vertical order: raw poultry and eggs on bottom, then ground meats (including mechanically tenderized meats), then whole muscle meats, then fish and seafood. Store all other foods above these foods.	6/7/16	
3-302.11A	Ground beef was stored above meat snack sticks in the retail walk-in cooler. Food shall be stored to prevent cross contamination. Please store ground meats below or separated from ready-to-eat foods.	6/7/16	

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6-501.18	<b>DRIVE-UP/CHECK-OUT AREA OBSERVATIONS</b> The handwashing sink was dirty in the vat and ledges, as well as the cabinet front and sides. Please clean daily.	6/7/16	of
5-205.11B	The handwashing sink had ice in the vat, indicating it is used for purposes other than handwashing. Please ensure all employees use handwashing sinks only for handwashing.	6/7/16	
4-601.11C	The Summit refrigerator was dirty on the inside and outside, and needed defrosting. Please defrost and clean refrigerator.	6/10/16	
3-305.11A	The housing around the soda nozzles on the soda dispenser had a white accumulation. Please clean.	6/8/16	
4-601.11C	The wall below the drive-up window was dirty and the coving was damaged. Please repair and clean.	6/28/16	
6-501.11	The floor was covered in a black debris and was sticky. Please remove all black from the floor and clean.	6/28/16	
6-501.12A	<b>WALK-IN FREEZER AND COOLERS</b> Food and bagged ice stored on floor of deli freezer. Please store all food at least six inches off the floor.	6/7/16	
3-305.11A	The floor was black with dirt in the walk-in beer cooler. Please clean to remove all black.	6/28/16	
6-501.12A	The glass entry door into the beer cooler, and the entry door into the walk-in retail cooler were dirty. Please clean as often as needed to keep clean.	6/10/16	
4-601.11C	Boxes of potatoes were stored on the floor of the beer cooler. Please store food at least six inches off floor.	6/7/16	
3-305.11A	Several light fixtures were not functioning in the walk-in retail cooler. Lighting shall be adequate for cleaning. Please replace bulbs or fixtures.	6/28/16	
6-301.11A	Litter observed beneath the shelves and pallets in the walk-in retail cooler. Please clean floor.	6/28/16	

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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: June 28, 2016



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4-203.11B 4-302.14 3-602.11	<p>The non-digital food thermometer was not accurate, reading 10 degrees too warm. Calibrate or replace.</p> <p>There were no test strips to check the concentration of quaternary sanitizer solutions. Please provide test strips.</p> <p>An ingredient and allergen list was not available upon request for the donuts which were provided from an outside vendor. Please provide the name of the manufacturer, ingredient list, and allergen declaration for each type of donut sold in this facility.</p>	6-8-16 6/14/16 6/14/16	

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