



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

TIME IN	8:40am	TIME OUT	11:52am
DATE	3-9-18	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: Factory Diner Park Hills		OWNER: Mehmet Memis	PERSON IN CHARGE: Mehmet Memis	
ADDRESS: 239 West Main Street		ESTABLISHMENT NUMBER: 4826	COUNTY: 187	
CITY/ZIP: Park Hills, 63601		PHONE: 573-518-0161	FAX: NA	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> IN <input 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓			Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	✓			Toxic substances properly identified, stored and used	✓	
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
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"/>	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		
Utensils, Equipment and Vending									
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
Prevention of Food Contamination									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean	✓	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" 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: Mehmet Memis		Date: March 9, 2018	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 3-23-18



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Factory Diner Park Hills		ADDRESS 239 West Main Street		CITY / ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot held gravy		141	Egg cold table ambient		38
Cold table ambient		30	Cold hold: tomatoes, ham, lettuce		38,40,41
Cold hold: sausage, ham, tomato		41,36,32	Traulsen freezer		0
Omlette made from pooled eggs		191	Trausen 2-door cooler		32
Pooled raw eggs on ice		41	Bar cooler, Pie cooler		38, 40

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.**

4-501.114 A	Temps cont. (F) Walk-in cooler = 36, Walk-in freezer = 10, Condiment cooler = 44 (no PHFs in this cooler)		
4-601.11A	The chlorine sanitizer in use in the kitchen was measured at a concentration greater than 100 ppm. Chlorine sanitizer concentrations shall be between 50 and 100 ppm. COS by remaking the sanitizer.	COS	
4-601.11A	Food residue was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the microwave interior.	COS	
4-601.11A	An accumulation of dried food debris was observed on the inside of the blade guard of the slicer in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the slicer.	COS	
7-201.11B	Bleach was observed stored on the work table in the ware washing area. Toxic materials shall be stored where they cannot contaminate food, equipment, single service items or clean linens. COS by moving the bleach to the chemical storage area.	COS	
4-601.11A	Food residue was observed on various pieces of the food equipment in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. The manager instructed staff to re-wash all of the stored food equipment. COS by cleaning.	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.**

4-601.11C	Minor food debris was observed inside the cold table cooler at the grill. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler. COS by cleaning the area.	COS	
5-205.11B	Coffee had been dumped into the hand wash sink at the north end of the kitchen. Hand wash sinks shall be used for hand washing exclusively. Do not use the hand wash sinks to dispose of waste liquids or ice. COS by discussion.	COS	
6-301.12	Paper towels were not available at the hand wash sink at the south end of the kitchen. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by providing paper towels.	COS	
6-501.12A	An accumulation of food debris was observed on the floor below cook-line equipment, especially at the wall/floor juncture below the grills. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the area below cook-line equipment daily.	3-23-18	
3-304.14B	A wet wiping cloth was observed stored on the prep surface near the stove. Cloths in use for wiping counters and other equipment surfaces shall be stored in an approved chemical sanitizer when not in use. COS by placing the cloth in the sanitizer bucket.	COS	
4-901.11A	Clean equipment was observed to be wet-nested in the clean storage rack in the ware washing area. After cleaning, equipment shall be air dried prior to placing in storage or nesting. COS by cleaning, sanitizing and drying affected equipment.	COS	

EDUCATION PROVIDED OR COMMENTS

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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
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3-501.16B	A container of recently diced tomatoes was stored on the work surface in the ware washing area. Potentially hazardous foods shall be held under temperature control to inhibit pathogen growth. COS by moving the tomatoes to the prep cooler.	COS	
2-401.11A B	Employee beverages were observed stored on the counter surface near single use items and clean beverage equipment in the wait-station. Employees may drink from a closed vessel if it is handled and stored in a manner that prevents contamination of food, equipment and single use items. COS by moving the beverages to the far end of the wait-station area.	COS	
4-501.114 A	The chlorine sanitizer in use in the wait-station was measured at a concentration less than 50 ppm. Chlorine sanitizer concentrations shall be between 50 and 100 ppm. COS by remaking the sanitizer.	COS	
6-501.111	Rodent droppings were observed on the floor near the floor drain below the counter in the bar area. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Take action to control the presence of rodents. Abatement actions should include: 1. Sealing entry into the premises by filling holes in interior and exterior walls, 2. Maintaining a clean establishment that does not provide an extraneous food source for rodents in the form of food debris on the floors and in accessible equipment, 3. Protecting food from access by rodents by placing it in durable containers (flour, breadings, rice, pasta, sugar, etc.), 4. Using professional pest services and traps and bait stations in appropriate area.	3-23-18	

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
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6-303.11	Light bulbs were not installed in the light fixture above the three compartment sink. Work area shall be sufficiently lighted. Please install shielded light bulbs in the light fixture.	3-23-18	
4-901.11	An employee was observed using a cloth towel to dry cleaned and sanitized equipment in the ware washing area. Clean food equipment shall be air dried. The employee switched to using paper towels for drying equipment but reused the paper towels for drying. This activity was corrected by the manager. Please be aware that cloth towels may not be used for drying equipment. Disposable paper towels may be used once to dry an item but this is not the preferred nor optimum method. It is recommended that fans be used to rapidly dry equipment that has been cleaned and sanitized. COS by discussion with the manager.	COS	
6-501.12A	Dust and dirt was observed on the floor below equipment in the bar area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in the bar area.	3-23-18	
6-501.114 A	There are some unused pieces of equipment on the premises. A large unused double oven is located in the kitchen area. According to the manager, the oven is too big to fit through the existing openings of the kitchen area. An espresso machine and a steel heating cabinet were observed in the private party room. The premises shall be free of items that are unnecessary to the operation and maintenance of the establishment such as equipment that is nonfunctional or no longer used. Please remove unused equipment.	3-23-18	

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