



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

TIME IN	10:35am	TIME OUT	12:45pm
DATE	4-13-17	PAGE	1 of 4

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: Hunt's Dairy Bar		OWNER: David Hunt	PERSON IN CHARGE: David Hunt	
ADDRESS: 1300 East Main Street		ESTABLISHMENT NUMBER: 1854	COUNTY: 187	
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-4011	FAX: na	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-12897, exp. 12-31-17		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 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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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			<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)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<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	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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	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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input 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 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					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"/>	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 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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input 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: David Hunt		Date: April 13, 2017	
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: 4-27-17	



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 1300 East Main Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sausage from grill		180	Frigidaire freezer at cook line		0
Hot hold green beans		172	Frigidaire cooler at cook line		38
Hot hold mashed potatoes		162	Raw hamburger stored on ice at the grill		37
Hot hold chili		154	South warewashing freezer #1		5
Burger from grill		166	South warewashing freezer #2		5

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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3-501.17A	A discard date was not observed on containers of diced tomatoes and sliced ham in the cooler at the cook line. Potentially hazardous foods shall be marked with a discard date. COS by discarding the tomatoes and date marking the ham.	COS	
4-501.114 A	Chlorine was not detected in spray bottles marked as bleach water stored under the hand wash sink at the south side of the cook line. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	
3-302.11A	Raw shell eggs were observed stored atop raw hamburger in the ice cooler beside the grill. Food shall be protected from cross contamination by separating raw animal foods from other raw animal foods that require differing cooking temperatures. Please store the raw eggs separate from the raw hamburger.	COS	
4-601.11A	An accumulation of grease was observed on strainers hanging from the clean equipment rack in the north warewashing room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the strainers.	4-13-17	
4-601.11A	Food debris was observed on the upper interior of the microwave at the north side of the cook line. Food contact surfaces shall be clean to sight and touch. Please clean the interior of the microwave.	4-13-17	

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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6-501.12A	An accumulation of dust and debris was observed on all surfaces of a stand fan at the south side of the cook line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the stand fan.	4-27-17	
5-501.116 B	The trash cans and lids throughout the kitchen area were observed to be soiled. Soiled waste receptacles shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. Please clean the trash cans as often as necessary.		
6-501.12A	A heavy accumulation of grease and grime was observed on a wooden encasement on the floor at the south side of the cook line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the wooden structure.		
4-601.11C	An accumulation of grease, dust and debris was observed on the interior of ducts and baffles of the hood at the fry station. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the duct work and baffles above the hoods.		
6-501.14A	An accumulation of dust was observed on the HVAC ceiling vent at the south side of the cook line. Intake and exhaust air ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Frigidair freezer at west side	0	American cheese in 3-door cooler	38
Coronado freezer at west side	0	Crosley chest freezer	5
Freezer #3 t west side	0	True 20door cooler	38
True 3-door cooler at west side	40	True dairy cooler	32
Baked potatoes in 3-door cooler	40	Soft serve mix #1 & #2	31, 31

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		

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Code Reference	CORE ITEMS	Correct by (date)	Initial
	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	An accumulation of grease and grime was observed on the interior of the steel cabinets at the south side of the cook line. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the cabinet.	4-27-17	DCH
6-501.12A	Solidified grease, food debris and dirt was observed on the floor below equipment at the cook line. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below equipment in this area.		
6-501.12A	An accumulation of food debris was observed on the wall, fire extinguisher and adjacent equipment around the trash can at the south side of the cook line. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		
3-302.12	An unlabeled container of salt was observed on a shelf at the cook line. Food that is not in it's original packaging and is not readily identifiable shall be marked with the common name of the food. COS by labeling the salt.		
3-304.14E	Buckets of chlorine sanitizers were observed on prep surfaces in the kitchen. Containers of chemical sanitizers in which wet wiping cloths are held shall be stored in a manner that prevents contamination of food, equipment and single use items. Please store the sanitizer buckets on the lower shelf of the prep tables.		

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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:	4-27-17



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ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 1300 East Main Street		CITY / ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chest freezer #1 west side		5			
Chest freezer #2 west side		10			

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3-304.14B	A wet wiping cloth was observed stored on top of the ice cooler beside the grill. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in an appropriately concentrated and approved chemical sanitizer. Please hold wiping cloths in sanitizer between uses.	4-27-17	DCH
6-501.12A	An accumulation of stuck-on black debris was observed on the floor of the south ware washing room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this room.		
6-201.13A	The drywall in the south ware washing room was observed to be deteriorating at the floor level. The walls in this room are not sealed to the floor. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1/32 inch. Please install vinyl molding in this room to prevent deterioration of the walls and to provide a durable cleanable surface.		
6-501.12A	The floor and walls around the mop sink and the hot water heater were observed to be soiled with food debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls and floor in this room.		

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