



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

TIME IN	9:32 am	TIME OUT	12:45 pm
DATE	Oct. 3, 2017	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: Park Hills River Mart		OWNER: Paul and Teresa Bauman	PERSON IN CHARGE: Michaela Bellfield	
ADDRESS: 10 Flat River Drive		ESTABLISHMENT NUMBER: 4776	COUNTY: St. Francois	
CITY/ZIP: Park Hills 63601		PHONE: (573)431-1455	FAX: none	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input 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				
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> 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 <input 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			Highly Susceptible Populations			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<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/C <input 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"/>
<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 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input 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 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 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 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>M</i> Michaela Bellfield		Date: October 3, 2017	
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: Oct. 17, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, walk-in deli freezer		0	Pizza prep cooler, top: sausage, hamburger, ham		24, 24, 30
Pizza, oven		178	Pizza prep cooler, bottom: ambient, eggs		33, 28
Ambient, True freezer, deli		12	Hot hold: chicken sandwich, cheeseburger, taco meat		136, 145, 162
			Pizza hot hold cabinet: ambient, pizza		145, 135
			Sandwich prep cooler, top: lettuce, tomatoes, turkey		49-54, 35, 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.		
7-201.11A	A used can of Raid wasp and hornet spray was stored beneath the 3-vat sink. Pesticides shall be labeled for use in a food establishment. Please remove this can from the facility. CORRECTED ON SITE by moving to outside storage shed	COS	MB
4-601.11A	DELI Black marks and grooves observed on the pizza prep cooler cutting board. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean, invert, resurface, or replace the cutting board.	10/5/17	MB
4-601.11A	Dust accumulation observed in the hood over the pizza oven. To prevent contamination of food from falling debris, please clean hood at a frequency to prevent debris accumulation. COS by cleaning	COS	
3-501.16B	Two zip-lock bags of cut lettuce were stored on top of the sandwich prep cooler inserts. The temperature of the lettuce were 49F (dated 10/3) and 54F (dated 10/1). Cut leafy greens are potentially hazardous and shall be stored at 41F or lower. Please store cut lettuce in the inserts (not on top) or in the bottom of the cooler. CORRECTED ON SITE by voluntarily discarding the lettuce dated 10/1 and placing the lettuce dated 10/3 in the bottom of the cooler, and discussion with manager.	COS	
3-501.17A	Two zip-lock bags of cut lettuce held in the top of the sandwich prep cooler were labeled with the date the lettuce was cut from a head of lettuce. Potentially hazardous food that is ready-to-eat or fully cooked and held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening (or preparation) plus an additional six days. CORRECTED ON SITE by discarding lettuce labeled 10/1 and labeling remaining bag with correct discard date.	COS	
3-501.17A	An opened package of turkey, stored in the bottom of the sandwich prep cooler, was not labeled with a discard date. Commercially prepared, ready-to-eat foods shall be labeled with a 7-day discard date once opened. CORRECTED ON SITE by labeling with discard date.	COS	

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.		
6-501.114A B	Build-up of trash in plastic bags, empty food boxes, dirty linens and mopheads, and other debris in the enclosure at the back of the building. The perimeter of the building shall be free of debris and trash to reduce pest attraction and harborage. Trash shall be stored outdoors in non-absorbent and pest-proof, lidded containers. Please clean enclosure and install lidded, outdoor trash receptacles and cleanable containers to hold dirty linens and trash in this area; locate the containers away from the back entry door. COS	COS	MB
5-501.110, 5-501.113 5-501.115	Debris and overflowing trash, and an unlidded trash can, was observed in the enclosure for the outside trash dumpster. According to manager, the trash is removed daily. Please have trash company install more or larger trash receptacles to prevent overflow, use only lidded trash cans, and keep the enclosure clean to reduce pest attraction.	10/17/17	
6-501.12A	Accumulation of debris observed on the floor of the deli walk-in freezer. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean floor.	10/17/17	
3-305.11A	Food was stored on the floor in the deli walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please place food boxes on shelves or pallets. COS by placing food on pallets	COS	
3-305.11A	Ice was dripping from the condenser onto packages. Please protect food packages from contamination from dripping ice by using flat trays, flattened cardboard, or moving boxes from beneath dripping ice. Repair unit to prevent ice drippage.	10/17/17	
6-501.14A	DELI Accumulation of dust on the portable floor fan. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan (including stand and blades) as often as needed to keep clean.	10/5/17	

EDUCATION PROVIDED OR COMMENTS

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				Follow-up Date: Oct. 17, 2017



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Ambient, Freal Shake freezer		3	Cold hold on ice: cut lettuce, cut tomatoes		36, 40
Cream, dispenser		38	Hot hold: chili in crock, cheese in dispenser, chili in dispen		139, 159, 169
4-tier open air cooler, retail, ambient		41, 38, 40	Cook and hold hot on roller: hot dog, brat		171, 155
Dippin Dots freezer, ambient		0	Iced coffee dispenser: ambient, coffee		41, 39
Walk-in coolers, ambient		35, 34	Ambient, freezer holding ice and ice cream		0

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3-307.11	Ice packed on-site was stored inside a freezer outside. The freezer was not locked. Food shall be safe and protected from contamination. Please lock door to freezer to prevent intentional adulteration of the ice.	10/4/17	MB
4-601.11A	DELI, continued Black in grooves observed on the cutting board on the sandwich prep cooler. Please clean to remove black marks, invert, resurface, or replace board.	10/5/17	↓
7-201.11	A bucket of sanitizer was stored above a box of sandwich bags. Chemicals shall be stored separately from or below single-use items. CORRECTED ON SITE by moving sandwich bags.	COS	
4-601.11A	Food debris observed inside the West Bend microwave. Microwaves shall be washed, rinsed, and sanitized a minimum of every four hours while in continual use, or after each use if needed. CORRECTED ON SITE by cleaning microwave.	COS	
7-201.11	A can of stainless steel cleaner an a can of glass cleaner were stored on a shelf with napkins and above straws. Please store chemicals in a separate location or below single-use items. CORRECTED ON SITE by moving to chemical area	COS	

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6-501.110B	DELI A purse was stored on the same shelf with food and single-use items. Personal items shall be stored in a designated location where food, clean equipment and utensils, clean linens, and single-use items cannot be contaminated. COS by moving purse to office	COS	↓
4-903.11A	Pizza boxes and pudding were stored on the floor below the pizza oven. Single-use items and food shall be stored a minimum of six inches off the floor. Please store boxes and food on pallets or shelves. COS	COS	
4-601.11C	Accumulation of dust observed on the equipment behind the pizza oven. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean equipment. COS by cleaning	COS	
4-601.11C	Water inside a container in the Hatco hot hold cabinet was dirty. Please discard water when soiled. CORRECTED ON SITE by dumping water.	COS	
4-302.12	RETAIL The digital cook's thermometer was not working. Please replace battery or thermometer.	10/4/17	
3-602.11C	The following items, held in the 4-tier open air cooler, were not correctly labeled: cheddar and broccoli soup, grapes and mixed cheeses, and Italian pasta salad. Food that is prepared on-site or repackaged for retail shall be labeled with the name and place of business, quantity, ingredient list, and allergens. Ingredients shall include what each component is made from. For example, the grapes and mixed cheeses need to include the ingredients in each of the cheeses, and the pasta salad the ingredients in the pasta, in the ham, etc. Please remove from retail products that are not labeled until labeling contains complete information. NOTE: the cheddar broccoli soup was voluntarily discarded.	10/17/17	

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4-601.11A	STORAGE ROOM Mold growth observed on the sides inside the Scottsman ice maker. Please dispose of ice, wash, rinse, sanitize, and air dry before returning to service.	10/4/17	MB
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4-501.11B	RETAIL, continued Damage observed at the bottom of the door and/or seals of the door into the walk-in beer cooler. Seals and equipment shall be maintained in good repair. Please repair/replace door and/or seals.	10/17/17	MB
4-601.11C	Mold and debris observed on the shelves holding water, Vita Ice, and wine in the walk-in cooler. Please inspect shelves and clean all that have mold and/or debris on them. Use sanitizer after cleaning and rinsing to reduce mold growth.	10/17/17	
6-301.12	STORAGE ROOM The handwashing sink in the storage room lacked paper towels and was blocked with boxes and other items stored in front of it. Handwashing sinks shall be supplied with disposable towels and accessible at all times. Please install towels and remove items in front of the sink. COS by installing towels and moving items in front of sink	COS	
4-903.11A	Several boxes of single-use cups and M&Ms were on the floor. Please store food and single-use items at least six inches off the floor. COS by placing boxes on shelves and pallets	COS	
4-903.11A	Ice bags were stored on the floor in the ice bagger stand. Please store bags off the floor and elevate stand so the bags do not touch floor during filling. COS by placing bagger on pallet	COS	

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