



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

TIME IN	10:35am	TIME OUT	2:53pm
DATE	11-16-17	PAGE	1 of 5

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: The Riverside Grill		OWNER: Maleyna Brandtly, LLC	PERSON IN CHARGE: Brandin Hardin	
ADDRESS: 7 East Main Street		ESTABLISHMENT NUMBER: 4555	COUNTY: 187	
CITY/ZIP: Park Hills, 63601		PHONE: 573-327-9788	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT N/O 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 type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" 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"/>	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				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 N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>				Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input 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 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 type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean	<input checked="" type="checkbox"/>	

Person in Charge / Title: Brandin Hardin		Date: November 16, 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: 11-30-17



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

ESTABLISHMENT NAME The Riverside Grill		ADDRESS 7 East Main Street		CITY / ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler amb		36	Crosley refrigerator/freezer		36, 0
cheese, tomato, lettuce		37,33,37	Hot held soups at salad bar		109, 60
Hot hold: chili, beef,		179,165	Salad bar: cottage cheese, hb eggs,		45, 48
green beans		133 adj 190	canned peaches, canned beets		47, 46
Mashed potatoes for hot holding		133	Condiment cooler at wait station		38

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
3-301.11B	The manager was observed touching diced tomatoes for the salad bar with their bare hands. Food employees may not contact ready to eat food with their bare hands. This issue was discussed with the manager.	11-16-17	BA
4-601.11A	An accumulation of food debris was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interior as often as necessary.		
2-401.11B	Employee beverages were observed on the shelf above the kitchen prep table. A food employee may drink from a closed container if the container is handled and located to prevent contamination of food, equipment and single service items. COS by moving the beverages.	COS	
3-403.11	Green beans in the kitchen steam table were measured at 133F. Potentially hazardous foods held hot shall be held at 135F or greater. COS by heating the green beans to 190F prior to placing in the steam table. Food reheated for hot holding shall be heated to 165F prior to placing in hot holding. Food from a commercially processed, hermetically sealed container shall be heated to 135F prior to placing in hot holding.	COS	
7-201.11B	Containers of degreaser and drain opener were stored on a table with food and aluminum foil near the drive-up window. Toxic materials shall be stored so they cannot contaminate food, equipment, and single use items. COS by moving the chemicals.	COS	

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
5-205.11B 5-501.16C 6-501.18	Upon arrival, the kitchen hand wash sink was observed with a pot scrubber and a wet rag inside it. Food residue was on the faucet and there was no waste can for used paper towels. Hand wash sinks shall be used for hand washing exclusively and may not be used for storage, for disposing of waste water or ice, nor for food prep. Hand wash sinks shall be provided with a waste can for used paper towels. Plumbing fixtures such as hand wash sinks shall be cleaned as often as necessary to keep them clean. Clean the hand wash sink and provide a waste can.	11-30-17	BA
5-205.11B	An employee was observe dumping sanitizer water down the hand wash sink. Hand wash sinks shall be used for hand washing exclusively. This issue was discussed with the operator.		
3-305.11A	A bag of potatoes was stored on the floor in the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the potatoes from the floor.	COS	
4-903.11A	Cups of utensils and food equipment was observed stored on the floor in cabinets below the salad bar. Food equipment shall be stored at least six inches off of the floor. Please store these items off of the floor.	11-30-17	
4-901.11	Plastic cups stored on shelves above the wait station were observed to be wet nested. After cleaning and sanitizing, food equipment shall be air dried. Please ensure that equipment is dry before nesting.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Brandin Hardin Date: November 16, 2017

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Chicken prepared at grill		204		
2-Door cooler in prep area		35		
Beef soup from prep area cooler		41		
Raw shell eggs stored in prep area		70		
Soup reheated from prep area cooler		167		

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3-501.17A	Discard dates were not observed on any of the potentially hazardous ready to eat foods in the Crosley refrigerator. Potentially hazardous foods held refrigerated shall be marked with a discard date that is six days after preparation or opening. COS by marking with discard dates.	COS	BA
7-201.11B	A bottle of plumbing compound was stored on an open wire shelf above hamburger buns in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, and single use items. COS by moving the chemical.	COS	
3-501.16B	Cold-held foods in the salad bar are being held on ice for temperature control. Food temperatures were: cottage cheese=45F, hard boiled eggs=48F, canned peaches=47F, canned beets=46F. Potentially hazardous foods held cold shall be maintained at 41F or less. The food is held in plastic containers and placed in the salad bar. In most cases, the containers are not making contact with the ice. Cold held potentially hazardous food must be held at 41F or less, without exception. Recommendations: 1. Place PHFs in metal pans. 2. Use a large amount of ice in the cold-well basin and add a small amount of water such that the food containers are immersed in the ice slurry. Potentially hazardous foods in the salad bar must be held at 41F or less.	11-16-17	
3-501.16A	Hot held soups at the salad bar were measured at 109F for the chicken soup and 60F for the vegetable beef soup. The soups were being reserved from a previous days service. Potentially hazardous foods that are reheated for hot holding shall be heated to 165F prior to placing in hot holding. Do not use hot holding devices to reheat foods. COS by heating the soups to 170 on the stove top prior to placing in hot holding.	COS	

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3-501.13	A tote containing raw frozen fish was observed on the table in the prep room. The fish was still there an hour later. Potentially hazardous foods shall be thawed under temperature control such as in a refrigerator, under cold running water. COS by placing the fish under cold, running water.	COS	BA
6-501.12A	An accumulation of potato debris was observed on the wall at the potato cutting devices. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning the wall.	COS	
5-501.116 B	Food splatters were observed on the trash can in the ware washing area. Waste receptacles shall be cleaned as often as necessary to prevent build-up of soil or becoming attractants for insects and rodents. COS by cleaning.	COS	
4-301.13	Dirty dishes were observed being stored in the mop sink prior to washing. Racks or tables enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. Please provide adequate holding areas for dirty dishes and discontinue placing equipment in the mop sink.	11-30-17	
6-501.18	The mop sink is excessively dirty and not draining adequately. Service sinks shall be cleaned as often as necessary to keep them clean. A plumbing system shall be maintained in good repair.		
5-205.15B	Please clean the sink and restore drainage.		

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7-201.11B	A spray bottle of glass cleaner was observed stored on a shelf with crackers and single service foam containers. Toxic materials shall be stored so they cannot contaminate food or single service items. COS by moving the cleaner.	COS	BA
4-501.114	Chlorine was not detected in the sanitizer bucket at the wait station. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	
3-501.17A	Discard dates were not observed on any of the potentially hazardous ready to eat foods in the glass front refrigerator in the prep area. Potentially hazardous foods held refrigerated shall be marked with a discard date that is six days after preparation or opening. COS by marking with discard dates.	COS	
3-501.16B	A case of raw shell eggs was observed on a bucket in the prep room. The temperature of the eggs was 70F. Raw shell eggs shall be stored at 45F or lower. COS by discarding the eggs.	COS	
2-401.11B	An employee beverage was stored on the prep table in the prep area. A food employee may drink from a closed container if the container is handled and located to prevent contamination of food, equipment and single service items. COS by moving the beverages.	COS	
4-601.11A	An accumulation of debris was observed on the table mounted can opener in the prep area. Food contact surfaces shall be clean to sight and touch. COS by moving the can opener to ware washing.	COS	

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4-901.11	Metal pans were observed wet nested on shelving above the mop sink. After cleaning and sanitizing, food equipment shall be air dried. Please ensure that equipment is dry before nesting. Sanitizer test strips were not available to determine proper sanitizer concentration. Please provide test strips. The kitchen food thermometer was checked for accuracy in ice water. It indicated a temperature of 38 when checked. Food thermometers shall be accurate with within two degrees F. COS by calibrating.	11-30-17	BA
4-302.14			
4-203.11B			

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4-702.11	Chlorine was not detected in the sanitizer water in the three compartment sink. Utensils and food contact surfaces shall be sanitized. COS by preparing the sanitizer at the correct chlorine concentration.	COS	BA
3-301.11B	A food employee was observed peeling hard boiled eggs with their bare hands. Food employees may not contact ready to eat food with their bare hands. This issue was discussed with the manager.	11-16-17	

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