



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

TIME IN	1:03pm	TIME OUT	4:20pm
DATE	8-2-18	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: Riverside Grill		OWNER: Meleyna Brandtly, LLC		PERSON IN CHARGE: Amie Pullen	
ADDRESS: 7 East Main Street			ESTABLISHMENT NUMBER: 4555		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-327-9788		FAX:	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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					
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"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <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 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 type="checkbox"/> IN <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"/> NO	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"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" 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"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Amie Pullen</i> Amie Pullen		Date: August 2, 2018	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 8-16-18	



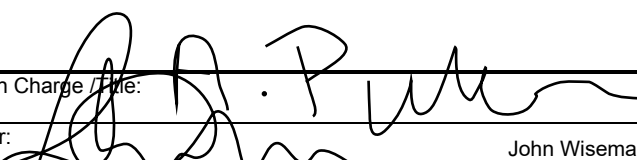
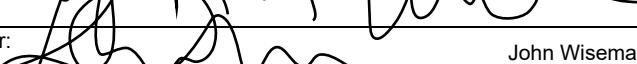
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Riverside Grill		ADDRESS 7 East Main Street	CITY /ZIP Park Hills, 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cold table ambient	50	Hot held foods: meat loaf, chicken & dumplings,	147, 161
Cold table foods: hb eggs, sld tomato,	100/47, 47	mashed potato, beans	145, 179
cheese, chicken salad, ham	55,49,47	Refrigerated drawers: fish, raw burger, raw chicken	48,38,45
Kenmore refrigerator/freezer	40, 5	Buffet foods: cottage chz, cut mellon,	48, 55
Cut lettuce on prep table	71	peaches, hard boiled egg	52, 54

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
3-501.16B	The cold table/prep cooler in the kitchen was measured at an ambient temperature of 50F. Foods in the cold wells and lower storage area ranged from 47F to 55F. Potentially hazardous foods shall be held at 41F or less. All potentially hazardous foods in the cooler and cold wells was discarded. All other foods were moved to other refrigerators. Do not place any potentially hazardous food in this unit until it has been repair or adjusted and demonstrated to hold food at 41F or less.	temporarily corrected	AP
3-302.11A	Bags of raw meat were intermingles with "fryer foods" in the Kenmore freezer. Food shall be protected from cross contamination by storing raw animal products separate from ready to eat foods. Please place all raw meats in a separate container in the freezer.	8-2-18	
3-701.11A	A bag of slimy, darkened salad greens were observed atop the cold wells in the kitchen prep cooler. Food that is unsafe or adulterated shall be discarded. The green were discarded. Even when the prep cooler is operating optimally, storing the greens atop the cold wells will not ensure an adequate temperature. Store bags of greens in the lower cold table compartment.	COS	
7-201.11B 2-401.11	Cleaning supplies, deodorant, and an employee beverage were stored on the shelf in the kitchen with utensils and food stuffs. Toxic materials shall be stored where so they cannot contaminate food or equipment. Employee beverages shall be stored in a covered container and placed where they cannot contaminate food or equipment. COS by removing these items.	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
6-202.15A	The drive-up window was propped open for ventilation. This window does not have a screen. The outer openings of a food establishment shall be protected against the entry of insects and pest. The window may be opened if it is provided with a properly fitted screen.	8-16-18	AP
4-601.11C	Food debris was observed in the cold well containers and on the surrounding areas of the kitchen cold table. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all food table containers between food changes. Clean the surrounding cold table surfaces.	8-16-18	
4-601.11C	Food debris was observed inside the Kenmore refrigerator in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all interior surfaces of the refrigerator.	8-16-18	
3-304.14B	A wet wiping cloth was observed on the prep surface in the kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held in a chemical sanitizer between uses. COS The rag was placed in a container of sanitizer.	COS	
4-601.11C	Food debris was observed in the seals of the refrigerated drawers below the grill in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the seals.	8-16-18	
6-501.12A	The floor in the storage room is wet and dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor.	8-16-18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Amie Pullen		Date: August 2, 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: 8-16-18



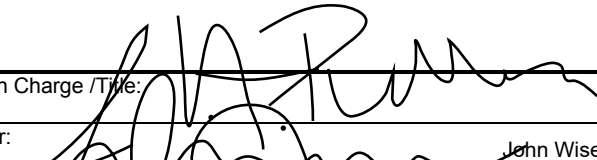
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot held soup		147			
Cake cooler (chocolate cake)		48			
Wait sta. glass front cooler		34			
Store room chest freezer		2			
Prep room glass front cooler		28			

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4-601.11A	An accumulation of food splatters were observed on all interior surfaces of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave as necessary.	8-2-18	AP
3-501.16B	A tray of cut lettuce on the kitchen prep table was measured at 71F. Potentially hazardous foods shall be held at 41F or less. This food was recently pulled from the salad bar. It was discarded.	COS	
4-501.114 A	The chlorine sanitizer in use at the kitchen prep area was not at detectable levels. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by making fresh sanitizer.	COS	
6-501.111	Rodent droppings were observed under the counters in the kitchen area and in the wait station. The presence of insect, rodents and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) Sealing or closing all openings in the outside of the building and in interior walls, floors and ceilings, 2) Removing harborage such as clutter and items that are unnecessary to the operation of the facility, 3) Removing all extraneous food sources by keeping the facility floors and surfaces clear of food debris and residues, 4) Using traps and bait stations appropriately, and 5) Using professional pest control services.	8-16-18	
7-202.12A	A can of flying insect spray was observed in the kitchen area. Only those insecticide approved for use in a food establishment may be present on the premises. COS by removing the spray from the building.	COS	

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4-903.11A	Single service foam containers were stored on the floor in the storage room. Single service items shall be stored at least six inches off of the floor. COS	COS	AP
5-205.15B	Access to the mop sink in the ware washing room has been blocked by fixing a table above the sink. The mop sink has accumulated dirty, fetid water. Access to the mop sink must be restored. The placement of a temporary or movable table in this area for storing equipment waiting to be cleaned is acceptable.	8-16-18	
6-202.13B	A fly paper strip containing numerous flies was suspended above the prep table in the prep room. Insect control devices shall not be located over a food preparation area. COS by removing the strip.	COS	
4-601.11C	An accumulation of food debris was observed inside and in the door tracks of the prep room refrigerator. 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.	8-16-18	

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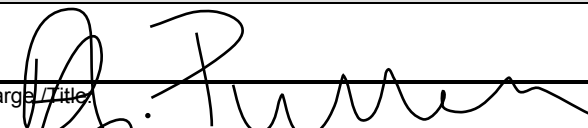
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Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				
3-501.16B	Cold-held foods in the salad bar are being held on ice for temperature control. Food temperatures were: cottage cheese=48F, hard boiled eggs=54F, canned peaches=52F, cut melon=55F. 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. All potentially hazardous food on the salad bar was discarded.			8-16-18	AP
4-202.11A	The aluminum ice scoop in the storage room has a penny-sized chip in the food contact portion. Multi-use food contact surfaces shall be free of cracks, breaks, chips, pits and other imperfections that adversely affect cleaning and sanitizing. COS by discarding the scoop.			COS	
4-601.11A	An accumulation of food debris and metal particles was observed on the table mounted can opener in the prep room. Food contact surfaces shall be clean to sight and touch. Please clean the can opener and the table mount thoroughly as often as necessary.			8-2-18	
4-601.11A	An accumulation of food debris was observed on the wall mounted potato cutters in the prep room. Food contact surfaces shall be clean to sight and touch. These cutters must be cleaned at least every four hours when in use.			8-2-18	
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.				

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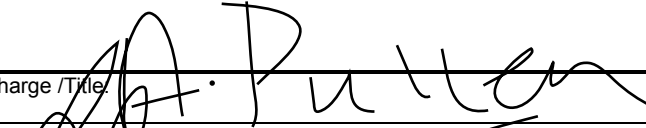
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7-201.11B	A bottle of chemical drain opener was stored on an open wire shelf above the prep table in the prep room. Toxic materials shall be stored so they cannot contaminate food and equipment. COS by removing the drain opener.	COS	AP
3-302.11A	Boxes of raw chicken were stored above raw beef in the prep room refrigerator. Foods shall be protected from cross contamination by separating types of raw animal foods from each other. Please store the raw chicken below all other foods.	8-2-18	
3-501.14	Hard boiled eggs stored in the kitchen prep table cold wells were measured at 100F. Some of the eggs had cracked shells. Cooked foods intended to be held cold must be cooled quickly to holding temperatures. Cooled foods shall be cooled from 135F to 70F within two hours and from 70F to 41F withing an additional four hours. These eggs were cooked just prior to my arrival. They were immediately placed in and ice water bath and cooled to 47F within 15 minutes. They were then placed in the wait station refrigerator.	COS	

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