



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

TIME IN	9:53am	TIME OUT	12:55pm
DATE	3-28-18	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: Rocky Creek Ranch		OWNER: Clifton Talley		PERSON IN CHARGE: Chris Rieger	
ADDRESS: 1286 Matthews Lane			ESTABLISHMENT NUMBER: 4804		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-562-7751		FAX: 573-562-7843	
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 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 checked="" type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled pending _____ 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	Proper cold holding temperatures		
<input type="checkbox"/> IN <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"/> 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 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 type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination				<input checked="" type="checkbox"/>	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 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 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		

Person in Charge / Title: 		Chris Rieger		Date: March 28, 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: 4-11-18	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Salad cooler ambient		38	Frigidaire upright freezer		0
Cold hold: eggs, ham		40, 39	GE chest freezers #1 & #2		0, 0
Canned cheese heater for hot holding		206	Walk-in cooler		36
Grnd beef heated for hot holding		202			
Whirlpool R/F in dining area		32, 0			

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
4-601.11A	Food debris was observed on lids, plastic containers, steel pans, and food utensils in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please adequately clean all equipment.	3-28-18	
4-202.11A	The non-stick surface of a pot in clean storage was observed to have a damaged and abraded cooking surface. Multi-use food contact surfaces shall be free of breaks, cracks, chips, pits or similar imperfections that adversely affect cleaning and sanitizing. Please remove damage equipment from service.		
4-601.11A	An accumulation of food debris was observed on a slicer in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the slicer.		
7-102.11B	An unlabeled spray bottle of purple liquid was observed in the storage room. Toxic materials that are not stored in their original containers shall be labeled with the common name of the material. Please label the bottle.		
3-501.17	No date labeling was observed on a bag of fried chicken legs stored in the Frigidaire freezer in the storage room. Potentially hazardous foods stored frozen shall be date marked to indicated the date of preparation and the date the food was placed in the freezer.		
3-501.17	Containers of corn and baked beans stored in the walk-in cooler were marked with a discard date of nine days past the date of preparation. Potentially hazardous food held cold shall be marked with a discard date that is not to exceed six days from the date of preparation or opening. COS by marking the food with an accurate discard date.		

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
4-601.11C	Dirt and debris was observed inside the Whirlpool refrigerator in the dining area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the refrigerator and freezer.	4-11-18	
4-901.11A	Plastic cups and steel pans were observed to be wet nested in clean storage in the kitchen. After cleaning and sanitizing, food equipment shall be air dried. Please air dry all food equipment after cleaning.		
6-501.12A	Dirt and food debris was observed on the floor of the kitchen; especially in corners, at wall floor junctions and below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor daily.		
4-501.14B	The kitchen three compartment sink is in need of cleaning. Basins for ware washing shall be cleaned at a frequency necessary to prevent recontamination of food equipment. Please clean the basins and drain boards of the three compartment sink daily.		
4-601.11C	An accumulation of metal particles was observed in the gear housing of the table mounted can opener in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the can opener daily and remove metal particles to prevent physical contamination of food.		

EDUCATION PROVIDED OR COMMENTS

This inspection was conducted at the request of Mr. Talley. Basic food safety training was provided to the kitchen staff.

Person in Charge (Title)		Chris Rieger	Date:	March 28, 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:	4-11-18



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7-102.11	An unlabeled bottle of dish detergent was observed on the drain board of the three compartment sink on the wash side of the sink. Toxic materials that are not stored in their original containers shall be labeled with the common name of the material. Please label the bottle of detergent.	3-28-18	
4-601.11A	Food debris was observed inside the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interior as needed.		
7-201.11B	A case of bleach was stored on open wire shelving above single use items in the storage room. Toxic materials shall be stored so that contamination of food, equipment and single service items is prevented. COS by removing the bleach.	COS	
2-401.11	Employee beverages were stored above single service items in the storage room. Employee beverages shall be stored where they cannot contaminate food, equipment or single service items. COS by removing the beverages.	COS	
6-501.111	Rodent droppings were observed on surfaces of the can rack in the storage room and on the floor in this 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 traps and bait stations in appropriate areas. Traps and bait stations were observed in use.	4-11-18	

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
3-304.12B	Plastic cups were observed in use as scoops in bulk containers of flour and sugar in the kitchen. The handle of the cups was observed in contact with the food. In-use utensils for dispensing food shall be positioned with their handles above the surface of the food. If the dispensing utensil is to be kept in the food container, use a scoop that can be positioned with the handle above the food.	4-11-18	
4-101.19	Cardboard was observed in use as a surface covering on the lower shelf of the work table in the kitchen. Non-food contact surfaces that are exposed to soilage or that require frequent cleaning shall be smooth, durable and nonabsorbent. Please remove the cardboard and clean surfaces as needed.		
6-501.12A	Spider webs were observed inside the hood above the stove and grill. No evidence of spiders was observed in the kitchen. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the interior of the hood.		
4-601.11C	Dust and debris was observed on horizontal surfaces of the equipment tables in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all table surfaces as often as necessary.		
4-601.11C	Debris was observed inside the GE chest freezer #1 in the storage room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer.		

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 4-11-18