



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

TIME IN	8:52am	TIME OUT	1:00pm
DATE	1-6-17	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: Save A Lot		OWNER: David Hawkins		PERSON IN CHARGE: Jon Berry	
ADDRESS: 110 Strauss Street			ESTABLISHMENT NUMBER: 0012		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-4311		FAX: 573-431-8918	
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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" 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 checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> QVT	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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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 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 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 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"/>	<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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Jon Berry			Date: January 6, 2017		
Inspector: <i>John Wiseman</i>		John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 1-20-17
					<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Save A Lot		ADDRESS 110 Strauss Street	CITY /ZIP Park Hills, 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
meat cutting room	42	ready to eat meat cases #1 & #2	34, 40
ground beef in cutting room	41	walk-in freezer	0
grinder room	38	walk-in dairy cooler	28
chicken room	36	retail produce cases #1 & #2	36, 38
fresh meet retail cases #1 & #2	34, 28	reach-in dairy/butter cases #1 & #2	32, 34

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
	Temperatures continued: Reach-in bunker freezers: temps Farhenheit 1 = 10, 2 = 10, 3 = 4, 4 = 8, 5 = 12, 6 = 10, 7 = 0, 8 = 0, 9 = 8, 10 = 8, 11 = 6, 12 = 0 Glass front freezers: 1 = 6, 2 = 8, 3 = 0, 4 = 4, 5 = 18 Service area Pepsi coolers: #1 = 32, #2 = 34		
7-201.11B	A bottle of dish detergent was stored on the the sanitized brainboards at the three compartment sink in the meat cutting room. Toxic materials shall be stored where they cannot contaminate clean equipment. COS by moving the detergent.	COS	JB
4-601.11A	An accumulation of food residue was observed on knives stored above the three compartment sink in the meat cutting room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the knives.	1-9-17	
4-601.11A	Dried meat residue was observed on interior surfaces of the meat grinder in the grinding room. Food contact surfaces shall be clean to sight and touch. Please wash rinse and sanitize the grinder interior at least daily.		

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
6-301.12	Paper towels were not available at the hand wash sink in the meat cutting room. All hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels at this location.	1-19-17	
6-301.11	Hand soap was not provided at the hand wash sink in the meat cutting room. All hand wash sinks shall be provided with hand soap. COS by providing hand soap.	COS	
5-501.13	A cardboard box was observed in use as a waste receptacle in the meat cutting room. Waste receptacles shall be non absorbent and leakproof. Please replace the cardboard box with a non absorbent, cleanable container.	1-19-17	
6-501.12A	An accumulation of dust was observed on the ceiling, ceiling lights and on the ceiling mounted cooling unit in the meat cutting room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the dust from these surfaces.		JB
6-501.12A	Blood splatters and meat debris was observed on the walls around the meat grinder in the grinding room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walls in this area.		
6-202.11A	Unshielded fluorescent lights were observed installed above the fresh meat cases. In areas of food preparation and storage, light bulbs shall be shielded or shatter resistant. Please install shielding around the light bulbs in this location.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jon Berry	Date:	January 6, 2017
Inspector:	John Wiseman	Telephone No.	EPHS No.
		(573)431-1947	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	1-20-17



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ESTABLISHMENT NAME Save A Lot		ADDRESS 110 Strauss Street	CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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4-601.11A	Food residue was observed on the wrapping station on the steel table in the back room area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the wrapping station at least daily.	1-9-17	JB
3-302.11A	Raw pork chitterlings were observed stored above ready to eat foods in the walk-in freezer. Food shall be protected from cross contamination by storing raw animal proteins below and away from ready to eat foods. Please store all raw animal proteins below ready to eat foods.		
7-206.12	An open rodent bait station was observed on the floor in the upstairs storage room in the back room. Rodent bait shall be contained in a covered, tamper-resistant bait station. Please use approved bait stations for pest control.		
3-302.11A	In glass front freezer number four, raw sausages were observed stored above fully cooked foods, raw beef liver was observed stored above cooked shrimp and raw fish was observed stored above cooked shrimp. Food shall be protected from cross contamination by storing raw animal proteins below and away from ready to eat foods. Please store all raw animal proteins below ready to eat foods.		

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6-202.11A	Unshielded fluorescent light bulbs were observed installed above the ready to eat meat cases. In areas of food preparation and storage, light bulbs shall be shielded or shatter resistant. Please install shielding around the light bulbs in this location.	1-19-17	JB
5-501.17	A covered waste can was not provided in the womens restroom in the back room area. A toilet room use by females shall be provided with a covered receptacle for sanitary napkins. Please provide and covered waste can in this restroom.		
6-501.12A	An accumulation of dirt and debris was observed on the floor in the back room. Especially along walls and below shelving . Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors in the back room area.		
4-903.11A	Single service foam trays were observed stored on the floor in the upstairs storage area in the back room. Single service items shall be protected from contamination by storing them at least six inches off of the floor. Please store these items off of the floor.		
6-202.11A	Unshielded fluorescent light bulbs were installed above the retail produce cases. In areas of food preparation and storage, light bulbs shall be shielded or shatter resistant. Please install shielding around the light bulbs in this location.		
6-202.11A	Unshielded fluorescent light bulbs were installed above the dairy/butter cases. In areas of food preparation and storage, light bulbs shall be shielded or shatter resistant. Please install shielding around the light bulbs in this location.		

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Person in Charge /Title: Jon Berry		Date: January 6, 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: 1-20-17



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6-501.12A	Dead insects and debris was observed in the bottom of the bunker freezers. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the bottom of the bunker freezers.				1-19-17	JB
4-204.112 A	Thermometers were observed to be missing in several zones of the bucker freezer. In a mechanically refrigerated food storage unit, a temperature measuring device shall be located to measure air temperatures. Please provide accurate thermometers in areas of the buncker freezers where they are missing.					
4-203.12	The thermometer located in zone three of the glass front freezers was observed to be broken. It was indicating a temperature of -40F. Thermometers located in refrigeration units for measuring ambient air temperatures shall be accurate to within 3 degrees Farhenheit. Please repair the thermometer.					
4-601.11C	Drips and debris was observed on the interior and in the door tracks of the Pepsi coolers located near the front check-out 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 coolers.					
4-601.11C	Dried milk residue was observed on the wires shelving at the glass front dairy cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.					
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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: 1-20-17



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6-501.12A	Debris was observed on the floor of the walk-in dairy cooler below the milk and egg shelving. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below the shelving.	1-19-17	JB
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		Follow-up Date:	1-20-17