





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

ESTABLISHMENT NAME St. Francois County Raceway Snack Shack		ADDRESS 1440 Woodlawn Drive		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Coca Cola beverage cooler, ambient, milk		42, 41	2-door Coca Cola cooler: pulled pork, fries, ambient		35, 42, 39
Chicken, deep fryer		130-148	1-door Coca Cola cooler: ambient, hot dogs		36, 42
Pulled pork in crock		122	Lettuce and tomatoes, on counter		66 to 68
Pulled pork in crock		170			
Chest freezer in kitchen, ambient		0			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
3-302.11A	Raw ground beef patties were stored on a shelf in the chest freezer with ready-to-eat food. Food shall be stored to prevent cross contamination. Please store raw animal-derived foods separately from all other foods. CORRECTED ON SITE by moving to another freezer.	COS	
7-201.11B	A cannister of propane gas, 409 cleaner, and Purple Power cleaner were store with single-use items in the kitchen. Toxic items shall be stored separately or below single-use items, clean linens, clean equipment, and food. CORRECTED ON SITE by moving chemicals to a chemical shelf.	COS	
7-202.12A	Two cans of Black Flag insecticide were stored by the handwashing sink. This insecticide is not approved for use in food facilities. Please remove insecticide from facility. CORRECTED ON SITE by removing from facility.	COS	
4-601.11A 4-903.11A	Debris was observed on single-use utensils, stored in single-use styrofoam cups, near the service windows. Food contact surfaces shall be clean to sight and touch, and shall be protected from contamination while in storage. Please store utensils in containers that can be washed, rinsed, and sanitized daily. Discard all soiled single-use utensils at the end of each service day. CORRECTED ON SITE by discussion and discarding cups and plastic wear.	COS	
7-102.11	A spray bottle labeled "bleach" was stored on the work table. Please store toxic items and sanitizers where food, clean equipment and utensils, clean linens, and single-use items cannot be contaminated. COS	COS	
3-401.11A	Chicken strips had a temperature of 135 to 148F after cooking in the deep fryer. Chicken shall be cooked to a minimum temperature of 165F. Please check the center of food after cooking, and check several pieces of food. CORRECTED ON SITE by recooking to 199 to 207.	COS	
3-403.11A	Pulled pork was being reheated in a crock pot. The temperature was 122 after 1.5 hours of heating. Food shall be reheated to 165F within 2 hours. Please reheat all food to 165 before holding hot. COS reheat	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
4-204.112A	A thermometer was not found in the 2-door Coca Cola cooler. Thermometers shall be placed in a convenient-to-read location in the warmest part (front) of the cooler. Please attach an accurate thermometer inside this cooler. CORRECTED ON SITE by installing a thermometer.	COS	B/KS
4-904.11B	Plastic wear was stored with the handles down in styrofoam cups. Utensils shall be stored with their handles up to prevent contaminating the food-contact surface when retrieving. CORRECTED ON SITE by discussion (plastic utensils were discarded due to soiling).	COS	
5-501.116B	The trash can by the service window was dirty on all surfaces. Trash cans shall be cleaned on all surfaces at a frequency to prevent debris accumulation and pest attraction.	8/4/18	
5-501.113	Trash cans did not have lids. Please provide lids for all trash cans so they can be closed when pests are present.	8/4/18	
3-304.14A	A damp cloth was stored on the work table. Wet wiping cloths shall be stored in sanitizer between uses. Please store cloth in a container of sanitizer, prepared by mixing 1/2 to 1 teaspoon of regular, unscented bleach in each gallon of water to obtain a concentration of 50 to 100 ppm chlorine.	8/3/18	
4-203.12B	A metal-stemmed thermometer read 28F when the actual temperature was 32.5F. Thermometers shall be accurate to within two degrees. Please calibrate thermometers frequently. CORRECTED ON SITE by calibrating	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge, Title: <i>Brian Smith</i>	Brian Smith	Date: August 3, 2018
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: August 18, 2018

*John Wiseman*



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Ambient freezers (storeroom): #1, 2		0, 0
			Glass front cooler 1, 2 (storeroom) ambient		34, 30
			Hamburger, grill		167

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-501.16A	Cut lettuce and cut tomatoes were stored on the work table at ambient temperature. Their temperatures were 66 to 68F. Cut lettuce and cut tomatoes are potentially hazardous and shall be stored at 41F or lower. According to staff, these items were cut approximately one hour before the temperatures were taken. Please store these foods at 41F or lower at all times. CORRECTED ON SITE by discussion and placing in cooler.	COS	
7-102.11	A spray bottle containing a purple liquid was labeled "bleach water." There was no bleach detected in the cleaner. Working containers of chemicals shall be labeled with the common name of the contents. Please label container with the correct contents. CORRECTED ON SITE by relabeling with contents.	COS	
7-102.11	All Purpose Cleaner and dish soap were stored on the work table by the 3-vat sink. Please store toxic items separately or below food and food--related items. CORRECTED ON SITE by moving to chemical shelf below sink.	COS	
2-301.14 4-501.16	Two staff entered the kitchen and put on gloves without washing hands. When corrected, they went to wash hands at the 3-vat sink because the handwashing sink was not stocked. Staff shall wash hands when entering the kitchen, and before putting on a new pair of single-use gloves. Hands shall be washed only at designated handwashing sinks. CORRECTED ON SITE by discussion with staff on the when and where to wash hands.	COS	

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5-205.11 6-301.11 6-301.12	Potatoes were stored in the handwashing sink by the 3-vat sink. The sink lacked paper towels and soap. Handwashing sinks shall be used only for handwashing, and shall be stocked with paper towels and soap at all times. Please do not use this sink for any purpose other than handwashing and keep it stocked. CORRECTED ON SITE by discussion and stocking handwashing sink with soap and towels.	COS	BKS
4-101.19	The table holding two round crockpots, and lines with aluminum foil, was observed damaged with raw wood exposed. Also paint was peeling from the metal surfaces. Equipment that requires frequent cleaning shall be smooth, nonabsorbent, and easily cleanable. Please resurface or replace the table.	5/1/19	
4-204.112	Thermometers were not found in chest freezer FZ and the glass front cooler #1 in storeroom. Please install a thermometer in each of these units in a location that is easy to read.	8/4/18	
4-502.13A	A used, single-use aluminum pan was stored with unused pans. Single use items may not be reused. CORRECTED ON SITE by discarding.	COS	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: August 18, 2018

*John Wiseman*

John Wiseman, EPHS #1507