



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

TIME IN	3:52 pm	TIME OUT	6:11 pm
DATE	August 3, 2018	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: St. Francois County Raceway Snack Shack		OWNER: Amy and Brian Blair	PERSON IN CHARGE: Brian Smith	
ADDRESS: 1440 Woodlawn Drive		ESTABLISHMENT NUMBER: 0268	COUNTY: St. Francois	
CITY/ZIP: Park Hills 63601		PHONE: 573.756.9248	FAX: none	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"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
	Employee Health			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	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"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	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"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	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 type="checkbox"/> <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/> <input checked="" type="checkbox"/>	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"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	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	COS	R	IN	OUT	COS	R
<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Pasteurized eggs used where required				In-use utensils: properly stored			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control				Single-use/single-service articles: properly stored, used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Adequate equipment for temperature control				Gloves used properly			
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>		
Approved thawing methods used				Utensils, Equipment and Vending			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Thermometers provided and accurate				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				Warewashing facilities: installed, maintained, used; test strips used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food properly labeled; original container				Nonfood-contact surfaces clean			
				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Prevention of Food Contamination				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage and wastewater properly disposed			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, cleaned			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Fruits and vegetables washed before use				Garbage/refuse properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
				Physical facilities installed, maintained, and clean			

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



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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
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). These items are to be corrected by the next regular inspection or as stated.		
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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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
			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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	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	

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
5-205.11 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	

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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