



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

ESTABLISHMENT NAME The Frosty Pig		ADDRESS 600 East Main Street	CITY / ZIP Park Hills 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Chest freezers, ambient		0, 0	Hot hold crocks: baked potato, pulled pork, hot dog
Cooked, pulled pork in refrigerator		42	Hot hold crocks: cheese, cheese
Dessert prep cooler, ambient		41	

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 inside the LG microwave oven. Food contact surfaces shall be washed, rinsed, and sanitized a minimum of every four hours; more often if needed to keep clean. Please clean and sanitize the microwave oven. CORRECTED ON SITE by cleaning and sanitizing.	COS	
3-501.17A	Pulled pork in the refrigerator was not date labeled. Food that is potentially hazardous, fully cooked or ready-to-eat, and held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening or preparing plus an additional six days. CORRECTED ON SITE by labeling pork.	COS	
4-501.114A	There was no chlorine detected in the sanitizer solution in the spray bottle stored above the 3-vat sink. Chlorine shall be between 50 and 100 ppm in sanitizer solutions. Please use test strips to ensure chlorine is at correct concentration. CORRECTED ON SITE by remaking sanitizer to 50 ppm.	COS	
2-301.14H	Staff was observe putting on gloves without first washing hands. Hands shall be washed prior to putting on a clean pair of single-use gloves. CORRECTED ON SITE by discussion with staff and washing hands.	COS	
7-102.11	Two spray bottles containing a liquid were stored below the handwashing sink, located in the service window area. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottles. CORRECTED ON SITE by labeling bottles.	COS	
7-201.11A	Spray bottles containing bleach and soap above the 3-vat sink, and bottles of soap detergent were stored on the ledge of the 3-vat sink. Chemicals shall be stored below or separately from clean equipment. Please store these items below the sink or in a designated area where food, equipment, and other food-related items cannot be contaminated. CORRECTED ON SITE by moving to chemical cabinet.	COS	
7-201.11A	A spray bottle labeled "bleach" was stored above the prep cooler near the drive-up window. Chemicals may not be stored above food preparation areas. Please store bleach where food and food-related items are protected from contamination. CORRECTED ON SITE by remaking sanitizer solution to 50 ppm chlorine.	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
4-601.11C	Protective shipping plastic was observed on the top of the stove. Please remove plastic to allow effective cleaning of stove surfaces. CORRECTED ON SITE by removing plastic.	COS	
5-205.11B	According to owner, the handwashing sink is used to fill ice containers with water for cooling pulled pork. Handwashing sinks may be used only for handwashing. Please fill container at 3-vat sink. CORRECTED ON SITE by discussion with owner and staff.	COS	
4-501.16	When told to wash hands, staff began to use the 3-vat sink. Hands may be washed only at designated handwashing sinks. CORRECTED ON SITE by discussion with staff.	COS	
4-601.11C	A liquid was observed in the bottom of the prep cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cooler as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	
6-201.11	Paint was chipping off the concrete floor. Floors shall be smooth and cleanable. Please refinish floor. NOTE: owner has purchased new floor covering and will be installing.	9/30/18	RJ

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Larry Shannon</i>	Larry Shannon	Date: August 29, 2018
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:



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4-501.114A	There was no chlorine detected in the spray bottle labeled "bleach", stored near the drive-up window. Chlorine shall be between 50 and 100 ppm in sanitizer solutions. Please check concentration of chlorine with test strips frequently to ensure it is at the correct concentration when prepared, and to ensure it has not evaporated from the solution over time. CORRECTED ON SITE by labeling bottle.	COS	
4-601.11A	Dried cheese was observed on a ladle, stored in a drawer. Food contact surfaces shall be clean to sight and touch. Please inspect utensils and equipment after cleaning and before storing. CORRECTED ON SITE by cleaning and sanitizing.	COS	
4-202.11A	A bowl was observed heat damaged and stained. Food contact surfaces shall be free of imperfections. Please discard damaged food equipment. CORRECTED ON SITE by discarding bowl.	COS	
3-101.11	Ice is stored in an outside freezer which was observed to not be locked. Food shall be safe and unadulterated. Please keep freezer locked to keep food safe. CORRECTED ON SITE by installing lock.	COS	

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