

1:27pm	TIME OUT 3:42pm	
DATE 11-8-18	PAGE 1 of 5	

WiTH AFT. TIME, LINIS FOR CORPECTIONS SIFE/CPECTOR TISS NOTICE MAY RESULT IN CESSION OF YOUR FOOD OPERATIONS.         ENTRONE	NEXT ROUTINE INSPECT	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER P S FOR CORRECTIONS SPECIFI	ERIOD OF TIME AS M	AY BE S	PECI	IFIED I	N WRI	TING BY T	HE REGULA	TORY AUTHORITY			
CITYZEP:       Park Nills. 03601       PHONE:       PL	ESTABLISHMENT N AmVets #113	NAME:	OWNER:							PERSON IN CH Ed White	ARGE:		
CITUZEP Park Hills, 63001       PHONE       PAX.na       P.H. PRIORITY:       Image: Citable Status Control of Citable Status Control	ADDRESS: 3756 Pimville Road					ESTABLISHMENT NUMBER: COUNTY: 187							
BACKEY     RESERVALAT     C-STORE     C-STORE     SENCE CATTERE     C-STORE     C-STORE     SENCE CATTERE     C-STORE     C-STORE	CITY/ZIP: Protective cooper				FAX: na P.H. PRIORITY :		: 🔲н 🗌	H M L					
□       Preopending       ■ Routine       □       □       Other         □       Processen Designation       □       WATER SUPPLY       ■       NON-COMMUNITY       □       PRIVATE         □       Processen Designation       □       Processen Designation       ■       Processen Designation       Processen Designation       ■       Processen Designation       Proces	BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUM		_I IMER F.I	P.							ENDORS	8	
<pre>             Approved             Beapproved             Beapproved</pre>		Routine Follow-up	Complaint	Othe	r								
Dubrie No.         Provide			D PUBLIC	C   I									
Bits factors are food programmed any provide balance most commonly reported to the Contrars for Disease Control and Prevention as control lung factors in boothome lines or universe.         Comparison of the set of the se	License No.							TIONS	Date Sali				·
Companies         Demonstration of Knowledge         COS         R         Companies         Proper cooling, time and temperature         COS           Image: Demonstrates knowledge.         Image: Demonstr	Risk factors are food p	preparation practices and employ							ease Control	and Prevention as c	ontributing factor	rs in	
Image: Second	foodborne illness outbr	eaks. Public health intervention	ns are control measure	s to prev	ent fo	odbor	ne illnes	ss or injury	/.			_	R
Image: Descriptions due motions due due due motions due due due motions due motions due motions due		Person in charge present, dem	0	000		-	·			,		000	
Image:	N DUI		alth						Proper reh	eating procedures fo	r hot holding		_
IN       DUT       NO       NO <t< td=""><td></td><td>Management awareness; polic</td><td>y present</td><td></td><td></td><td>IN</td><td>ד דעכ</td><td>N/O N/A</td><td>Proper cool</td><td>ing time and tempera</td><td>atures</td><td></td><td></td></t<>		Management awareness; polic	y present			IN	ד דעכ	N/O N/A	Proper cool	ing time and tempera	atures		
IN       DUT       NO       Proper eating, tasking, dinking or tobacco use       NO       NO       The sate public health control (procedures / more sate)         IN       DUT       NO       NO       NO       The sate public health control (procedures / more sate)         IN       DUT       NO       NO       The sate public health control (procedures / more sate)         IN       DUT       NO       NO       The sate public health control (procedures / more sate)         IN       DUT       NO       NO       Dut       Consumer Advisory         IN       DUT       NO       NO       Dut       Consumer Advisory         IN       DUT       NO       Dut       Accessible       Populations       Highly Susceptible Populations         IN       DUT       Accessible       Approved Source       IN       DUT       Food additives, approved and property used         IN       OUT       Food additives, approved Source       IN       DUT       Food additives, approved Procedures         IN       DUT       Food additives and unadulterated       IN       DUT       Food additives, approved Procedures         IN       DUT       Food additives analysis       Sate Food additives analysis       Confirmance with approved Procedures         IN<				-		IN							
Image: Second		Proper eating, tasting, drinking	or tobacco use						Proper date	e marking and dispos	ition	<b>√</b>	
Image: Second	UUT N/O	No discharge from eyes, nose	and mouth			IN	τυς	N/0		oublic health control (	procedures /		
Import       No bare hand contact with ready-to-eat foods or approved alternate method property followed       Import       Pasteurized foods used, prohibited foods not offered         Import       Adequate handwashing faillites supplied & accessible       Import       No       Pasteurized foods used, prohibited foods not offered         Import       Food obtained from approved Source       Import       Food additives, approved and property used       Import         Import       Food obtained from approved source       Import       Food additives, approved and property used       Import         Import       Food obtained from approved source       Import       Food additives, approved and property used       Import         Import       Food in good condition, safe and unadulterated       Import       Food additives, approved Specialized Process       Import         Import       Required records available: shellstock tags, parasite       Import       Import       Compliance with approved Specialized Process       Import         Import       NA       Food separated and protected       Import       Import       Compliance with approved source       Import       Import       No = not observed       CoSs-Corrected On State       Requirement and linens; property stored, dried, handled       Import       Import       Import       Import       Requirement and linens; property stored, dried, handled       Import						_			Canaumar				
Image: Construction of particular surpliced accessible accossible acccessible accossible accessible accessible accessible a	OUT N/O					IN	OUT	NA	undercooke	ed food			
Image: Display and the set of the s	OUT N/O								Hi	ghly Susceptible Pop	oulations		
Approved Source       Chemical         IN       OUT       Food obtained from approved source       IN       IN       Food additives: approved and property used         IN       OUT       Food obtained from approved source       IN       IN       OUT       Food additives: approved and property used         IN       OUT       Food in good condition, safe and unadulterated       IN       Out       Food additives: approved and property used         IN       OUT       Food additives: approved and property used       To its substances property identified, stored and used         IN       OUT       Food additives: approved and property used       To its substances property identified, stored and used         IN       OUT       Food additives: approved additives: approved and property used       To its substances property identified, stored and used         IN       OUT       Food additives: approved and property used       To its		Adequate handwashing facilities supplied &						ted foods not					
IN       OUT       N/A       Food received at proper temperature       IN       OUT       Toxic substances properly identified, stored and used         IN       OUT       Food in good condition, safe and unadulterated       Conformance with Approved Procedures       In         IN       DUT       N/A       Food in good condition, safe and unadulterated       Compliance with Approved Procedures         IN       DUT       N/A       Food contact suffaces cleaned & sanitized       In       OUT       Compliance with Approved Specialized Process and HACCP plan         IN       OUT       N/A       Food-contact suffaces cleaned & sanitized       In       In compliance       OUT = not in compliance         IN       OUT       N/A       Food-contact suffaces are preventative measures to control the introduction of patience       NUT = not in compliance       NUT = not in compliance         IN       OUT       Safe Food and Water       COS       R       N       OUT = not in compliance         IN       OUT       Safe Food and Water       COS       R       N       OUT       Proper Use of Utensits         Good Retail Practices are preventative measures to control       In-use utensits: properly stored, dried, handled       In-use utensits: properly stored, dried, handled       In-use utensits: properly stored, dried, handled       In-use utensits: capument and inensits;		Approved Sc					0.117						
IN       Food in good condition, safe and unadulterated       Conformance with Approved Procedures         IN       Put       Not       Required records available: shellstock tags, paraste       Compliance with approved Specialized Process         IN       Put       Not       Required records available: shellstock tags, paraste       Compliance with approved Specialized Process         IN       Protection from Contamination       In       In       Food separated and protected       In         IN       Proper disposition of returned, previously served, reconditioned, and unsafe food       Cos=Corrected On Site       OUT = not in compliance         NOT       No       Proper disposition of returned, previously served, reconditioned, and unsafe food       COS       NO       In and applicable       NO       OUT = not in compliance         NO       OUT       Safe Food and Water       COS       R       NO       In unsafe food       COS       Request tem         Sodd Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.       Request tem       COS       R       NO       In unset utensils: properly stored, dried,	/ = _ /												
IN       DUT       NO       Compliance with approved Specialized Process and HACCP plan         IN       DUT       NA       Food separated and protected       IN       In<	· · · · · · · · · · · · · · · · · · ·	Food in good condition safe a	nd unadulterated		_		used		d Procedures	~			
Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         IN       Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         IN       Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         IN       Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         IN       Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         IN       Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination       Image: Section from Contamination         Image: Section from Contamination       Image: Section from Contamination       Image: Section from Controt from Control from Contamination		Required records available: sh		- V		Compliance with approved Specialized Proces							
IN       Inspection.       Inspection.       Inspection.         IN       IN       Food-contact surfaces cleaned & sanitized       Inspection.         IN       IN       In compliance       N/A         Proper disposition of returned, previously served, reconditioned, and unsate food       IN       In inspection.         IN       IN       In       In compliance       N/A = not applicable         COSC-Corrected On Site       R=Repeat Item       N/A = not applicable       N/A = not applicable         COSC-Corrected On Site       R=Repeat Item       N/A = not applicable       N/A = not applicable       N/A = not applicable         IN       OUT       Safe Food and Water       COS       R       N       OUT       Proper Use of Utensils       COS       R         IN       OUT       Safe Food and Water       COS       R       N       OUT       In-use utensils: properly stored       In-use utensils: properly stored       In-use utensils: properly stored       In-use utensils: properly stored, dried, Adequate equipment for temperature control       I       Insects, constructed, and used       Insects, codents, and animals not pres			ntamination						and HACCI	<sup>o</sup> plan			
IN       Prode-contact surfaces cleaned & sanitized       IN       IN       IN       IN       Proper disposition of returned, previously served, reconditioned, and unsafe food       OUT = not in compliance N/A = not applicable COS=CONCECTAIL PRACTICES         GOOD RETAIL PRACTICES         GOOD RETAIL PRACTICES         OUT Pasteurized eggs used where required       COS       R       N)       OUT       Proper Use of Utensils       COS       R         V       Pasteurized eggs used where required       COS       R       N)       OUT       Proper Use of Utensils       COS       R       N       In-use utensils: properly stored, dried, handled       In-use utensils: properly stored, dried, handled       In-use utensils: properly stored, dried, handled       In-use utensils: properly stored, used       In	IN DUT N/A	Food separated and protected		✓				o the left o	f each item in	dicates that item's st	atus at the time	of the	
IN       OUT       Reconditioned, and unsafe food       COS=Corrected On Site       R=Repeat Item         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 Utensits       COS       R         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensits       COS       R         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensits       COS       R         IN       OUT       Safe Food and Water required       COS       R       IN       OUT       Proper Use of Utensits       COS of R       In-use utensits; properly stored         IN       Out       Food Temperature Control       I/       In-use utensits; equipment and Vending       In-use utensity; each and infordo-contact surfaces clean bio of ond condo-condoc-contact surfaces clean bio of ond condoc-condoc-contact surfaces clean bio of ond condoc-condoc-contact surfaces clean bio of ond contact surfaces clean       In-use utensity; each and initable, and anintable, and	IN QUT N/A	Food-contact surfaces cleaned	& sanitized	✓		insp	IN =						
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         IN       OUT       Pasteurized eggs used where required       I       In-use utensils: properly stored       In-use utensils: properly stored       In-use utensils: properly stored, dried, handled         IN       Pasteurized eggs used where required       I       In-use utensils: equipment and linens: properly stored, used       In-use utensils: equipment and linens: properly stored, used         IN       Adequate equipment for temperature control       I       I       Itensils       Equipment and Vending       In-use utensils: environ of Food Contamination       Provention of Food Contamination prevented during food preparation, storage and d											1		
IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS       R         Image: Pasteurized eggs used where required       Image: Pasteurized eggs used eggs eggs eggs eggs eggs eggs eggs e			GC							·			
Pasteurized eggs used where required       In-use utensils: properly stored         Water and ice from approved source       Utensils, equipment and linens: properly stored, dried, handled         Adequate equipment for temperature control       Image: Single-use/single-service articles: properly stored, used         Adequate equipment for temperature control       Image: Single-use/single-service articles: properly stored, used         Adequate equipment for temperature control       Image: Single-use/single-service articles: properly stored, used         Image: Single-use/single-service articles: properly stored, used       Image: Single-use/single-service articles: properly stored, used         Image: Single-use/single-service articles: properly stored, used       Image: Single-use/single-service articles: properly stored, used         Image: Single-use/single-service articles: properly stored, used       Image: Single-use/single-service articles: properly stored, used         Image: Single-use/single-service articles: properly stored, used       Image: Single-use/single-service articles: properly stored, used         Image: Single-use/single-service articles: properly stored, used       Image: Single-use/single-service articles: properly stored, used         Image: Single-service articles: properly and accurate       Image: Single-service articles: properly and used         Image: Single-service articles: properly and accurate       Image: Single-service articles: properly and accurate         Image: Single-service artingle-single-single-single-single-single-single	IN OUT							logens, ch	-		foods.	COS	R
Food Temperature Control       Image: Single-service articles: properly stored, used         Adequate equipment for temperature control       Image: Single-service articles: properly stored, used         Approved thawing methods used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service articles: properly stored, used       Image: Single-service articles: properly stored, used         Image: Single-service article: properly articles: properly articles: properly articles: properly articles: properly articles: properly articles: properly disposed       Image: Single-ser	Paste	urized eggs used where required	51						tensils: prope	erly stored			
Adequate equipment for temperature control       Image: Control of Contrect of Control of Control of Control of Control of Co	Vater	and ice from approved source					$\mathbf{\Lambda}$			and linens: properly s	stored, dried,	✓	
Approved thawing methods used       Utensils, Equipment and Vending         Image: Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Image: Thermometers provided and accurate       Image: Thermometers provided and accurate       Image: Thermometers provided and accurate         Image: Thermometers provided and accurate       Image: Thermometers provided and accurate       Image: Thermometers provided and accurate         Image: Thermometers provided and accurate       Image: Thermometers provided and accurate       Image: Thermometers provided and properly designed, constructed, and used         Image: Thermometers provided and accurate       Image: Thermometers provided and accurate       Image: Thermometers provided and accurate         Image: Thermometers provided and accurate       Image: Thermometers provided and accurate       Image: Thermometers provided and used         Image: Thermometers provided and accurate       Image: Thermometers provided and used       Image: Thermometers provided and used         Image: Thermometers provided and accurate       Image: Thermometers provided and used       Image: Thermometers provided and used         Image: Thermometers provided and accurate       Image: Thermometers provided and accurate       Image: Thermometers provided and used         Image: Thermometers provided and used       Image: Thermometers provided and used											y stored, used		
Image: Severe of the sector	Appro	ved thawing methods used				<b>v</b>			Utensils, I	Equipment and Vend			
Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food properly labeled; original container       Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Garbage/refuse properly disposed; facilities maintained         Person in Charge Tritle:       Ed White         Date:       November 8, 2018         Inspector:       Telephone No.	Therm	nometers provided and accurate					$\checkmark$				able, properly		
Food properly labeled; original container       Image: Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Image: Nonfood-contact surfaces clean         Contamination prevented during food preparation, storage and display       Image: Nonfood contact surfaces clean         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Image: Nonfood contact surfaces clean         Image: Not prevented before use       Image: Not prevented supplied, cleaned         Image: Not prevented before use       Image: Not prevented supplied, cleaned         Image: Not prevented before use       Image: Not prevented supplied, cleaned         Image: Not prevented before use       Image: Not prevented supplied, cleaned         Image: Not prevented before use       Image: Not prevented, supplied, cleaned         Image: Not prevented before use       Image: Not prevented, supplied, cleaned         Image: Not prevented before use       Image: Not prevented, supplied, cleaned         Image: Not prevented before use       Image: Not prevented, supplied, cleaned         Image: Not prevented before use       Image: Not prevented, supplied, cleaned         Image: Not prevented before use       Image: Not prevented, supplied, cleaned         Image: Not prevented before use       Image: Not prevented, supplied, cleaned         I		Food Identification				$\checkmark$		Warewa	washing facilities: installed, maintained, used; test		ed, used; test	>	
Insects, rodents, and animals not present       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and wastewater properly disposed       Image: Contamination prevented during food preparation, storage and wastewater properly disposed       Image: Contamination prevented during food preparation, storage and wastewater properly disposed       Image: Contamination prevented during food preparation, storage and wastewater properly disposed       Image: Contamination prevented during food preparation, storage and wastewater properly disposed       Image: Contamination prevented during food preparation, storage and during during during during during during during during	Food			<b>\</b>					l-contact surf				
and display       and display         Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge Tritle:       Ed White         Date:       November 8, 2018         Inspector:       Telephone No.         Elephone No.       EPHS No.         Follow-up:       Yes	Insect			<b>v</b>		$\checkmark$		Hot and			essure		
Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Image: Clean outer clothing, hair restraint, fingemails and jewelry       Image: Clean outer clothing, hair restraint, fingemails and jewelry         Person in Charge Fritte:       Image: Clean outer clothing, hair restraint, fingemails and jewelry       Image: Clean outer clothing, hair restraint, fingemails and jewelry       Image: Clean outer clothing, hair restraint, fingemails and jewelry         Person in Charge Fritte:       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use       Image: Clean outer clothing, hair restraint, fingemails and vegetables washed before use         Person in Charge Fritte:       Ed White       Image: Clean outer clothing, hair restraint, fingemails and tlean outer cloth			preparation, storage	<b>√</b>			$\checkmark$	Plumbin	g installed; pi	roper backflow device	es	<b>\</b>	
Wiping cloths: properly used and stored       Image: Toilet facilities: properly constructed, supplied, cleaned         Image: Fruits and vegetables washed before use       Image: Toilet facilities: properly disposed; facilities maintained         Image: Fruits and vegetables washed before use       Image: Toilet facilities: properly disposed; facilities maintained         Person in Charge: Fruits       Image: Toilet facilities: properly disposed; facilities maintained         Image: Fruits       Ed White         Inspector:       Image: Toilet facilities: properly disposed; facilities	Personal cleanliness: clean outer clothing, hair restraint,						Sewage	and wastewa	ater properly dispose	d			
Person in Charge Title:       Physical facilities installed, maintained, and clean         Person in Charge Title:       Date:         November 8, 2018         Inspector:       Telephone No.         Ed White       Yes	Viping	g cloths: properly used and store				_							
Person in Charge Title:     Date:       Inspector:     Image Title:         Date:     November 8, 2018         Telephone No.     EPHS No.   Follow-up:       Yes		and vegetables washed before u	ise										
Inspector: Telephone No. EPHS No. Follow-up: Yes No.	Person in Charge /	itte:		Ed	White	e							
	Inspector:		~~~				ne No	EPH				<b>I</b> N	0
	Ave	The r	John Wisema		(5	73)43	81-194	47 <b>1507</b>	Foll	ow-up Date:			
MO 580-1814 (9-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.	MU 580-1814 (9-13)	$\sim$	DISTRIBUTION: WHITE -	- OWNER'S	COPY			CANARY – FI	LE COPY				E6.37



ALBCCCX*	OOD ESTABLISHMENT INS				PAGE <sup>2</sup> of	5	
ESTABLISHMEN AmVets #113		ADDRESS 3756 Pimville Road		CITY/ZIP Park Hills,	63601		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LOCATION	1	TEMP. ir	۱°F
Ken	more freezer in kitchen	14	Walk-in c	ooler		32	
	idaire freezer in kitchen	10	Kelvinator pizz			0	
	igidaire R/F in kitchen	34, 0	F				
	Roper R/F in kitchen	36, 10					
	salad in Roper refrigerator	36					
Code Reference	Priority items contribute directly to the el or injury. These items MUST RECEIVE	imination, prevention or redu	TY ITEMS ction to an acceptable level, hazards i 72 hours or as stated.	associated wit	th foodborne illness	Correct by (date)	Initial
3-501.17C 6-501.111		placement in the free ith the date of prepar erved in the floor cab	zer. When placing potent ration and placement in the inets in the kitchen. The p	ially haza e freezer. presence o	rdous food in COS, dispo. of insects and	COS COS	ß
4-601.11A	rodents shall be controlled to droppings and take action to An accumulation of dirty frye the three compartment sink.	abate the presence r equipment was ob Food equipment sh	of pests.COS by cleaning served in tubs of dirty wate	er on the c	Irainboard of	cos	
3-302.11A	clean this equipment. COS b Raw fish, raw pork sausage Frigidaire freezer in the kitch animal foods away from and other foods. COS by rearran	and raw bacon were en. Food shall be p below ready to eat f	rotected from cross contar	mination b	y placing raw	COS	
3-302.11A		ove raw brats, hot do cted from cross cont s and by separating to order from top to bo	amination by placing raw a ypes of raw animal foods ttom: ready to eat foods, r	animal foo from each raw fish ai	ods away from n other. nd seafood,	cos	
Code		CORE	ITEMS			Correct by	Initial
Reference	Core items relate to general sanitation, or standard operating procedures (SSOPs)	operational controls, facilities	or structures, equipment design, gene			(date)	initia
6-301.12A	Paper towels were not availa sinks shall be provided with paper towels. COS by provid	a sanitary means of				COS	
4-601.11C	Food residue was observed surfaces shall be kept free o the interior of the refrigerator	inside the Frigidaire f an accumulation of				COS	
4-903.11A	A soiled garbage disposal w of the three compartment sir contamination. COS by rem	as observed in a cat nk. Clean equipmen				COS	V
4-601.11C	There are various pieces of refrigeration equipment in the kitchen which were not in use. According to the manager, the equipment is functional and used only when needed for an event. Dirt, food debris and mold was observed in some of the unused equipment. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean						
6-501.12A	the equipment interiors. An accumulation of dead flie Physical facilities shall be cle insects. COS by cleaning.					COS	
		EDUCATION PRO	OVIDED OR COMMENTS				
Ashtrays w	vere observed at various place			hem. Plea	ase be aware t	hat smokir	ng is
not permitt	ed in food preparation area.						
		A. JAA	Ed White	Da	ate: November 8.	2018	
not permitt		A JAA John Wisen	Telenhone No. FF		ate: November 8, bllow-up:	2018	No

Γ



ESTABLISHMENT NAME		ADDRESS		CITY/ZIP		
AmVets #113		3756 Pimville Road		Park Hills, 63601		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LOCATION	TEM	P. in ° F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or re	DRITY ITEMS eduction to an acceptable level, hazards thin 72 hours or as stated.	associated with foodborn	ne illness (date)	
3-501.17C	observed in the Kenmore	freezer. When plac	ing date or date of placemer ing potentially hazardous for ement in the freezer. COS b	od in the freezer, r	as COS mark	
7-201.11B	A spray bottle of Windex w shall be stored where they	vas placed atop clea cannot contaminate	in steam table pans in the kil e food, equipment and single	tchen. Toxic mate		
7-201.11B	materials shall be stored w	eaner was stored on where they cannot co	the shelf above the stove in ontaminate food, equipment			K
3-701.11A	seals, indicating bacterial	ut stored in the dry s growth and gas proc	storage room were observed luction. Food that is unsafe	or adulterated sh	all be	
7-202.12A	A can of wasp and hornet	spray was observed	proved procedure. COS by I below the three compartme od establishment are allowed	ent sink in the bar	area. COS	
5-203.14	A backflow device was not it. A plumbing system sha	II be installed to pre ose bibb vacuum bre	cility mop sink faucet which l clude backflow of a solid, liq eaker between the faucet and	uid or gas into the	e water	
Code Reference		n, operational controls, facilit	DRE ITEMS ies or structures, equipment design, gen corrected by the next regular inspect		tation Correct b (date)	by Initial
6-501.12A			e kitchen; especially below e y to keep them clean. Pleas			
6-501.11			itchen hood with apparent w the hole.	ater damage. Ph	ysical next	io
4-601.11C	An accumulation of grease grill in the kitchen. Non-for	and food debris wa	s observed in the grease ca shall be kept free of an accu ch trays to reduce attraction	mulation of dust, o	dirt,	1
6-501.12A	An accumulation of grease	was observed on the	he walls around the fryer in the yet of the second the	he kitchen. Physio	cal	
4-601.11C	A can of mandarin oranges in past. The pull top lid wa was observed on the wall, contact surfaces shall be k Clostridium botulinum, a ba	is blown off and the shelving and other f ept free of an accun acteria which thrives	n the dry storage area had ex bottom of the can was dister food items in the surrounding nulation of dust, dirt, food res in low oxygen environment explosion. The can and remr	nded. Dried food g area. Non-food sidue and debris. and is particularly	debris /	
			ounding areas and equipmer			
	1	EDUCATION I	PROVIDED OR COMMENTS			
	//					
Person in Ch	narge/Title:	· · · / · ~	Ed White	Date: Nove	ember 8, 2018	
				NUVE		
Inspector		John Wis	Telephone No.	PHS No. Follow-up:	□Yes	No

Γ



	T NAME	ADDRESS		CITY /ZIP		
AmVets #113		3756 Pimville Road		Park Hills, 63601		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ L	LOCATION	TEMP. i	n ° F
Cada	[		ITEMO		Correct by	Initial
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI		on to an acceptable level, hazards as	ssociated with foodborne illness	Correct by (date)	Initial
3-501.17A	Three pans of potato salad Potentially hazardous food greater than six days from date if it was prepared with it. COS by discarding. Note: This facility has a his this office in 2014. Surfaci 9-15-2016. At the time of Surfacing sewage was not	Is stored refrigerated sha the date of preparation. ning six days. If the pota story of surfacing septic of ing sewage was observe the this inspection, the a	all be marked with a disca Please mark the potato s to salad is older than six o effluent. A Notice of Viola d at the time of the last in	rd date that is not salad with a discard days, please discard ation was issued from spection on	COS	L
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO		structures, equipment design, genera		Correct by (date)	Initial
Reference	standard operating procedures (SSO	n, operational controls, facilities or Ps). <b>These items are to be corre</b>	structures, equipment design, genera cted by the next regular inspection	n or as stated.		Initial
Reference	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo	n, operational controls, facilities or Ps). These items are to be corre iner stored in the dry sto ood which is not in it's or	structures, equipment design, genera cted by the next regular inspection rage room and marked as iginal packaging and whic	n or as stated. s potatoes contained ch is not readily	(date)	Initial
Reference 3-302.12	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo identifiable shall be marke	n, operational controls, facilities or Ps). These items are to be corre iner stored in the dry stor ood which is not in it's or d with the common name	structures, equipment design, genera cted by the next regular inspection rage room and marked as iginal packaging and whic e of the food. COS by dis	n or as stated. s potatoes contained ch is not readily scarding the container.	(date)	
Reference 3-302.12 4-502.13A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo identifiable shall be marke Used single-use food equi -service and single-use art	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused	structures, equipment design, genera cted by the next regular inspection rage room and marked as iginal packaging and whic e of the food. COS by dis red on the shelf in the dry . COS by discarding thes	n or as stated. s potatoes contained ch is not readily scarding the container. v storage room. Single se items.	(date)	
Reference 3-302.12 4-502.13A	standard operating procedures (SSO A reused margarine contain an unidentified powder. For identifiable shall be marke Used single-use food equi -service and single-use art Note: A five gallon bucket	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a lo	structures, equipment design, genera cted by the next regular inspection rage room and marked as iginal packaging and whic e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in	n or as stated. s potatoes contained ch is not readily ccarding the container. v storage room. Single se items. the dry storage room.	(date)	
Reference 3-302.12	standard operating procedures (SSO A reused margarine conta an unidentified powder. For identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I	n, operational controls, facilities or Ps). These items are to be corre iner stored in the dry stor ood which is not in it's or d with the common name pment was observed sto ticles may not be reused full of liquid and with a lo abeled as wax stripper.	structures, equipment design, genera cted by the next regular inspection rage room and marked as iginal packaging and whic e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in	n or as stated. s potatoes contained ch is not readily ccarding the container. v storage room. Single se items. the dry storage room.	(date)	
Reference 3-302.12 4-502.13A Note	standard operating procedures (SSO A reused margarine contain an unidentified powder. For identifiable shall be marke Used single-use food equi -service and single-use art Note: A five gallon bucket	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed sto ticles may not be reused full of liquid and with a lo abeled as wax stripper. ved.	structures, equipment design, genera cted by the next regular inspection rage room and marked as iginal packaging and whice of the food. COS by dis red on the shelf in the dry . COS by discarding thes hose cap was observed in Please remove this item f	n or as stated. s potatoes contained ch is not readily scarding the container. v storage room. Single se items. the dry storage room. from the dry storage	(date)	Initial
Reference 3-302.12 4-502.13A Note	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed sto ticles may not be reused full of liquid and with a lo abeled as wax stripper. ved. d insects were observed as often as necessary to	structures, equipment design, generated by the next regular inspection rage room and marked as iginal packaging and whice of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in Please remove this item f on the floor in the dry sto	n or as stated. s potatoes contained ch is not readily scarding the container. v storage room. Single se items. the dry storage room. from the dry storage orage area. Physical	(date) COS COS	
Reference 3-302.12 4-502.13A Note 6-501.12A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning.	structures, equipment design, genera cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please	n or as stated. s potatoes contained ch is not readily scarding the container. v storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the	(date) COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fe identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me	structures, equipment design, gener- cted by the next regular inspection rage room and marked as iginal packaging and whice of the food. COS by dis red on the shelf in the dry . COS by discarding thes toose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please	n or as stated. s potatoes contained ch is not readily scarding the container. v storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the to be broken. The	(date) COS COS	
Reference 3-302.12 4-502.13A Note 6-501.12A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo- identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a lo abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro-	structures, equipment design, gener- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes toose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed otected against the entry of	n or as stated. s potatoes contained ch is not readily scarding the container. v storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the to be broken. The	(date) COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting roo	structures, equipment design, genera- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed bected against the entry of the self-closing device. om was observed to have	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fe identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's and exposed substrate. N	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed sto ticles may not be reused full of liquid and with a lo abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces	structures, equipment design, genera- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed bected against the entry of the self-closing device. om was observed to have	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS	
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fo identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed sto ticles may not be reused full of liquid and with a lo abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces	structures, equipment design, genera- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed bected against the entry of the self-closing device. om was observed to have	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fe identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's and exposed substrate. N	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed sto ticles may not be reused full of liquid and with a lo abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces	structures, equipment design, genera- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed bected against the entry of the self-closing device. om was observed to have	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fe identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's and exposed substrate. N	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces ing the toilet seats.	structures, equipment design, genera- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes pose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed bected against the entry of the self-closing device. om was observed to have	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A	standard operating procedures (SSO A reused margarine contai an unidentified powder. Fe identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's and exposed substrate. N	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces ing the toilet seats.	structures, equipment design, gener- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes ose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed betected against the entry of the self-closing device. om was observed to have as shall be easily cleanable	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A 4-101.19	A reused margarine contai an unidentified powder. Fo- identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's and exposed substrate. N toilet seat. COS by replac	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces ing the toilet seats.	structures, equipment design, gener- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes ose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed betected against the entry of the self-closing device. om was observed to have as shall be easily cleanable	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS	
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A	A reused margarine contai an unidentified powder. Fo- identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's and exposed substrate. N toilet seat. COS by replac	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces ing the toilet seats.	structures, equipment design, gener- cted by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes ose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please reting room was observed betected against the entry of the self-closing device. om was observed to have as shall be easily cleanable	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface	(date) COS COS COS	Initial
Reference 3-302.12 4-502.13A Note 6-501.12A 6-202.15A 4-101.19	A reused margarine contai an unidentified powder. Fo- identifiable shall be marke Used single-use food equi -service and single-use and Note: A five gallon bucket The bucket was dirty and I area. This item was remov Minor food debris and dea facilities shall be cleaned a dry storage room. COS by The self-closing device on outer openings of a food e by use of solid, self-closing The toilet seat in the men's and exposed substrate. N toilet seat. COS by replac	n, operational controls, facilities or <u>Ps). These items are to be corre</u> iner stored in the dry stor ood which is not in it's or d with the common name pment was observed stor ticles may not be reused full of liquid and with a loc abeled as wax stripper. ved. d insects were observed as often as necessary to y cleaning. the south side of the me stablishment shall be pro- g doors. Please repair the s room of the meeting ro- on-food contact surfaces ing the toilet seats.	structures, equipment design, generated by the next regular inspection rage room and marked as iginal packaging and whice e of the food. COS by dis red on the shelf in the dry . COS by discarding thes toose cap was observed in Please remove this item f on the floor in the dry sto keep them clean. Please beting room was observed to tected against the entry of the self-closing device. Som was observed to have as shall be easily cleanable (IDED OR COMMENTS)	n or as stated. s potatoes contained ch is not readily scarding the container. y storage room. Single se items. the dry storage room. from the dry storage orage area. Physical e clean the floor in the d to be broken. The of insects and pests a crackled surface e. Please replace the	(date) COS COS COS	



	OOD ESTABLISHMENT IN			PAGE <sup>5</sup> o	<sub>f</sub> 5	
ESTABLISHMEN AmVets #113		ADDRESS 3756 Pimville Road		CITY/ZIP Park Hills, 63601		
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/		TEMP. ir	n°F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY IT e elimination, prevention or reduction VE IMMEDIATE ACTION within 72 h	EMS to an acceptable level, hazards as <b>nours or as stated</b> .	ssociated with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE ITEM n, operational controls, facilities or str Ps) These items are to be correct	uctures, equipment design, gener	ral maintenance or sanitation	Correct by (date)	Initial
	Dirt and debris was observice maker and sinks. Physiclean. COS by cleaning.	red on the floor in the bar a sical facilities shall be clea	area, especially below e ned as often as necess	equipment such as the ary to keep them	COS	
4-101.19	Two of the toilet seats in the surfaces shall be easily clear				COS	
					6	N
	· /	EDUCATION PROVID	DED OR COMMENTS		•	
	/					
Person in Cl	narge/Title:	AN INAL	Ed White	Date: November 8	2019	
Inspector:	$\mathcal{A}$			HS No. Follow-up:	2018	No
MO 580-1814 (9-13	YX/V·V	John Wiseman	(573)431-1947 1507			E6.37A
				•		

Γ