



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT
 11-9-18: 2:08pm - 2:56pm

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

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: AmVets #113	OWNER: AmVets Post #113 Membership	PERSON IN CHARGE: Ed White
ADDRESS: 3756 Pimville Road	ESTABLISHMENT NUMBER: 0805	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: 573-756-9685	FAX: na
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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 checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		
SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		
WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled to be deterr 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="checkbox"/>	
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>[Signature]</i>	Ed White	Date: November 8, 2018
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:



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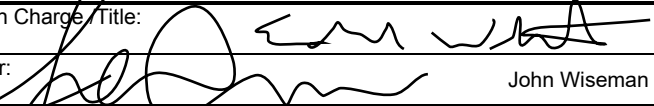

ESTABLISHMENT NAME AmVets #113		ADDRESS 3756 Pimville Road		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kenmore freezer in kitchen		14	Walk-in cooler		32
Frigidaire freezer in kitchen		10	Kelvinator pizza freezer		0
Frigidaire R/F in kitchen		34, 0			
Roper R/F in kitchen		36, 10			
Potato salad in Roper refrigerator		36			

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
3-501.17C	Containers of beans and chili in the Frigidaire freezer in the kitchen were not dated to indicated the date of preparation and placement in the freezer. When placing potentially hazardous food in the freezer, mark the food with the date of preparation and placement in the freezer. COS, dispo.	COS	EW
6-501.111	Rodent droppings were observed in the floor cabinets in the kitchen. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Please remove the droppings and take action to abate the presence of pests. COS by cleaning.	COS	
4-601.11A	An accumulation of dirty fryer equipment was observed in tubs of dirty water on the drainboard of the three compartment sink. Food equipment shall be cleaned and sanitized after use. Please clean this equipment. COS by cleaning.	COS	
3-302.11A	Raw fish, raw pork sausage and raw bacon were observed above ready to eat foods in the Frigidaire freezer in the kitchen. Food shall be protected from cross contamination by placing raw animal foods away from and below ready to eat foods. Please place raw animal foods below other foods. COS by rearranging the foods.	COS	
3-302.11A	Raw chicken was stored above raw brats, hot dogs and buns in the Kenmore freezer in the kitchen. Food shall be protected from cross contamination by placing raw animal foods away from and below ready to eat foods and by separating types of raw animal foods from each other. Please arrange foods in this order from top to bottom: ready to eat foods, raw fish and seafood, raw whole muscle meats, raw ground meats, raw chicken. COS by rearranging the foods.	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
6-301.12A	Paper towels were not available through a dispenser at the kitchen hand wash sink. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide a dispenser for the paper towels. COS by providing a dispenser.	COS	EW
4-601.11C	Food residue was observed inside the Frigidaire refrigerator in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the refrigerator. COS by cleaning.	COS	
4-903.11A	A soiled garbage disposal was observed in a cabinet with clean food equipment on the right side of the three compartment sink. Clean equipment and utensils shall be protected from contamination. COS by removal.	COS	
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 the equipment interiors.	next inspection	
6-501.12A	An accumulation of dead flies and lady bugs was observed on the window sill in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove the insects. COS by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

Ashtrays were observed at various places in the kitchen; some with cigarette butts in them. Please be aware that smoking is not permitted in food preparation area.

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3-501.17C	An open package of hot dogs without an opening date or date of placement in the freezer was observed in the Kenmore freezer. When placing potentially hazardous food in the freezer, mark the food with the date of preparation and placement in the freezer. COS by dispo.	COS	K
7-201.11B	A spray bottle of Windex was placed atop clean steam table pans in the kitchen. Toxic materials shall be stored where they cannot contaminate food, equipment and single use items. Please locate the cleaner away from equipment. COS by removing.	COS	
7-201.11B	A bottle of Mean Green cleaner was stored on the shelf above the stove in the kitchen. Toxic materials shall be stored where they cannot contaminate food, equipment and single use items. Please locate the cleaner away from equipment. COS by removing.	COS	
3-701.11A	Two #10 cans of sauerkraut stored in the dry storage room were observed to be swollen on both seals, indicating bacterial growth and gas production. Food that is unsafe or adulterated shall be discarded or reconditioned according to an approved procedure. COS by discarding the food.	COS	
7-202.12A	A can of wasp and hornet spray was observed below the three compartment sink in the bar area. Only those pesticides approved for use in a food establishment are allowed in the facility. COS by removing the pesticide.	COS	
5-203.14	A backflow device was not observed on the facility mop sink faucet which had a hose attached to it. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas into the water supply. Please install a hose bibb vacuum breaker between the faucet and the hose. COS by installing a vacuum breaker.	COS	

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6-501.12A	Dirt and debris was observed on the floor in the kitchen; especially below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen. COS by cleaning.	COS	K
6-501.11	A hole was observed in the ceiling above the kitchen hood with apparent water damage. Physical facilities shall be in good repair. Please repair the hole.	next inspection	
4-601.11C	An accumulation of grease and food debris was observed in the grease catch trays of the flat-top grill in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the catch trays to reduce attraction of insects and rodents.		
6-501.12A	An accumulation of grease was observed on the walls around the fryer in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls around the fryer.		
4-601.11C	A can of mandarin oranges stored on a shelf in the dry storage area had exploded at some point in past. The pull top lid was blown off and the bottom of the can was distended. Dried food debris was observed on the wall, shelving and other food items in the surrounding area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Clostridium botulinum, a bacteria which thrives in low oxygen environment and is particularly dangerous, typically causes can swelling and explosion. The can and remnants were discarded. Please thoroughly clean and disinfect the surrounding areas and equipment of residue.	COS	

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3-501.17A	<p>Three pans of potato salad stored in the Roper refrigerator did not have a discard date. Potentially hazardous foods stored refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation. Please mark the potato salad with a discard date if it was prepared withing six days. If the potato salad is older than six days, please discard it. COS by discarding.</p> <p>Note: This facility has a history of surfacing septic effluent. A Notice of Violation was issued from this office in 2014. Surfacing sewage was observed at the time of the last inspection on 9-15-2016. At the time of the this inspection, the area of the dispersal field was observed. Surfacing sewage was not observed.</p>	COS	W
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3-302.12	A reused margarine container stored in the dry storage room and marked as potatoes contained an unidentified powder. Food which is not in it's original packaging and which is not readily identifiable shall be marked with the common name of the food. COS by discarding the container.	COS	E
4-502.13A	Used single-use food equipment was observed stored on the shelf in the dry storage room. Single-service and single-use articles may not be reused. COS by discarding these items.	COS	E
Note	Note: A five gallon bucket full of liquid and with a loose cap was observed in the dry storage room. The bucket was dirty and labeled as wax stripper. Please remove this item from the dry storage area. This item was removed.		
6-501.12A	Minor food debris and dead insects were observed on the floor in the dry storage area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the dry storage room. COS by cleaning.	COS	
6-202.15A	The self-closing device on the south side of the meeting room was observed to be broken. The outer openings of a food establishment shall be protected against the entry of insects and pests by use of solid, self-closing doors. Please repair the self-closing device.		
4-101.19	The toilet seat in the men's room of the meeting room was observed to have a crackled surface and exposed substrate. Non-food contact surfaces shall be easily cleanable. Please replace the toilet seat. COS by replacing the toilet seats.	COS	

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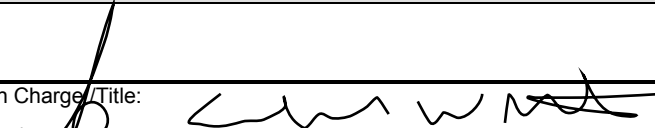
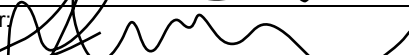
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6-501.12A	Dirt and debris was observed on the floor in the bar area, especially below equipment such as the ice maker and sinks. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning.	COS	
4-101.19	Two of the toilet seats in the women's restroom in the bar area are damaged. Non-food contact surfaces shall be easily cleanable. Please replace the damaged toilet seats. COS	COS	

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