



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

TIME IN	10:35 am	TIME OUT	1:20 pm
DATE	March 28, 2018	PAGE	1 of 4

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: The Old Mine House	OWNER: Matt Grisham DBA The Old Mine House, LLC	PERSON IN CHARGE: Matt Grisham
ADDRESS: 235 West Main Street	ESTABLISHMENT NUMBER: 4834	COUNTY: St. Francois
CITY/ZIP: Park Hills, MO 63601	PHONE: (573)327-8822	FAX:
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		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 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 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"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			Highly Susceptible Populations			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				Chemical			
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/> OUT	Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
<input checked="" type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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 type="checkbox"/>	<input checked="" 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		
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 checked="" type="checkbox"/>	<input 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"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<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"/>	Plumbing installed; proper backflow devices		
<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 checked="" 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"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Matt Grisham</i>	Matt Grisham	Date: March 28, 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: April 11, 2018



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ESTABLISHMENT NAME The Old Mine House		ADDRESS 235 West Main Street		CITY /ZIP Park Hills, MO 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Glasses freezer in bar, ambient		3	Salad prep cooler, top: slaw, cut tomatoes		38, 36
Keg cooler in bar, ambient		36	Drawer cooler 1: ambient, cheese		40, 40
Beer cooler in bar, ambient		34	Drawer cooler 2: ambient, salad		40, 41
Grill temperatures: shrimp, chicken		174, 212	Drawer cooler 3: ambient, chicken, fish		41, 38, 38
Grill temperatures: philly steak		202	Fryer: Oysters, chicken wings		197, 198

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.			
4-601.11A	BAR/WAIT STATION The beverage nozzle on the right side of the bar hooked into a holder that drained through a hose. However, the holder was not draining and beverage liquid had accumulating in the holder, in contact with the spray head. Debris was observed floating in the liquid. Food contact surfaces shall be clean to sight and touch. Please install the holder to allow liquid to drain away from the spray head. Wash, rinse, and sanitized the spray head and holder at least daily. NOTE: the holder was empty and rinsed with hot water during this visit.	3/31/18	My
7-102.11	One spray bottle of blue liquid was stored on the counter with the tea brewers. The bottle was not labeled. Working containers of chemicals shall be labeled with the common name of the contents.	3/28/18	
7-201.11	A spray bottle of blue liquid and a spray bottle of Purell sanitizer were stored on the counter in the wait station with food and clean equipment. Chemicals shall be stored below food and food-related items or in a separately location where food, clean equipment and utensils, clean linens, and single-use items cannot be contaminated. Please store these chemicals in a designated location.	3/28/18	
2-401.11A	KITCHEN Staff was observed eating in the food preparation area. Staff may eat, drink, and use tobacco only in designated areas where food and food-related items cannot be contaminated. Please do not eat in the kitchen. COS by discussion	COS	
2-301.14G	Staff observed not washing hands between glove changes (handled raw chicken, then bread). Please ensure all staff wash hands when changing gloves and between working with raw and ready-to-eat foods. COS by discussion with staff and washing hands.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.			
4-501.14A	BAR/WAIT STATION One vat of the 3-vat sink in the bar was dirty, especially above the water line and on the draining board. Warewashing facilities shall be cleaned at least daily. Please clean all surfaces of sink.	3/29/18	My
4-601.11C	Sawdust observed in the base cabinet below the Red Bull cooler in the bar. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cabinet.	4/11/18	
4-302.14	Purell Foodservice Surface Sanitizer was in-use in this facility. When asked for test strips, those to check for chlorine concentration were provided. Test strips shall be provided for sanitizers. Please provide appropriate test strips for this ethanol-based sanitizer. Also please use the sanitizer contact time as listed on the manufacturer's label to be effective.	4/11/18	
4-901.11A	Glasses were observed to be wet-nested. Equipment shall be thoroughly air dried before storing nested. Please allow complete air drying before storing.	3/28/18	
3-304.12B	An ice scoop was stored in contact with the ice on an ice storage bin at the soda dispenser in the wait station. In-use utensils shall be stored with their handle above the surface of the ice or on a clean and sanitized surface. Please store scoop with handle above surface of ice to prevent contamination of ice when retrieving.	3/28/18	
3-304.12E	An ice scoop was stored on a cloth next to the tea brewers. In-use equipment shall be stored on a clean and sanitized surface. Please do not store scoop on absorbent material, and clean and sanitize scoop at least daily.	3/28/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>me</i>	Matt Grisham	Date: March 28, 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: April 11, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in freezer, ambient		15	Steam hot hold: cheese, seafood gumbo, crawfish toufe		148, 201, 194
Split door True freezer, ambient		25	Under counter cooler: ambient, shrimp		38, 34
			Walk-in cooler: ambient, baked potatoes		41, 39
			Split-door True cooler: ambient, shrimp		40, 37

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4-601.11A	KITCHEN Debris observed on a plate stored on the clean equipment rack. Food contact surfaces shall be clean to sight and touch. COS by taking to warewash room for cleaning.	COS	mg
3-302.11A	WALK-IN FREEZER and COOLER Philly steak was stored above vegetables and fish, and chicken was stored above vegetables in the walk-in freezer.. Food shall be stored to prevent cross contamination. Please store food in the following vertical order: raw animal-derived foods below all other foods; raw animal-derived foods stored in the following vertical order: raw chicken on bottom, then ground and mechanically tenderized meats, then whole muscle meats, then fish and seafood. Please arrange food correctly.	3/28/18	
3-302.11A	A package of ground meat was stored on top of whole-muscle meat in the walk-in cooler. Please store ground (or shredded) meat below whole muscle meat.	3/28/18	
3-302.11A	TRUE SPLIT-DOOR FREEZER A package of vegetables was in contact with raw meat. Animal-derived foods shall be stored separately or below all other foods. Please separate these foods.	3/28/18	

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2-401.11B	KITCHEN Employee drink was stored on the work table with food and equipment. Employees may drink from a covered container during food prep, but the container must be stored where food, clean equipment, and clean linens cannot be contaminated. Please designate an area to store employee drinks.	3/28/18	mg
4-904.11B	Utensils were stored with the handles down in a container on the clean equipment rack. Utensils shall be stored with their handles up to prevent contamination when retrieving utensil.	3/28/18	
3-304.13	Chips were stored on paper towels in a large container. Food may not be stored on absorbent material.	3/28/18	
3-305.11A	WALK-IN FREEZER and COOLER Food was stored on the floor in the freezer. Food shall be stored a minimum of six inches off the floor. Please elevate all food off floor.	3/28/18	
6-501.12A	Trash was observed on the floor in the freezer. Please clean as often as needed to keep clean.	4/11/18	
3-305.11A	Food was stored on the floor in the cooler. Please store food at least six inches off the floor.	3/28/18	
5-205.11B	STORAGE/3-VAT SINK AREA A leak observed in the faucet of the 3-vat sink. Plumbing shall be maintained in good repair. Please fix leak.	4/11/18	
3-304.12B	A single-use bowl was stored inside a bag of fish breading. In-use utensils shall be multi-use and have a handle that is stored above the surface of the food. Please dispose of bowl and use a handled dispenser.	3/28/18	
3-305.11A	A bag of flour was stored on the floor. Please elevate off the floor.	3/28/18	
6-301.11	There was no soap at the handwashing sink. Please supply soap at all times at all handwashing sinks.	3/28/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>mg</i>		Matt Grisham		Date: March 28, 2018	
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6-301.12	EMPLOYEE BATHROOM There were no towels at the handwashing sink. Please supply towels in the dispenser at all times at all handwashing sinks.				3/28/18
6-501.12A	The toilet was dirty. Toilets shall be kept clean. Please clean all surfaces of toilet as often as needed to keep clean.				3/28/18
6-202.15A	A hole was observed in the floor below the handwashing sink. Please seal hole to reduce entry points for pests.				4/11/18
6-202.15A	MECHANICAL WAREWASHING AREA Wastewater pipe from the grease trap entered the floor under the machine. The hole was not sealed. Please seal hole to reduce pest entry points.				4/11/18
6-202.14	CUSTOMER BATHROOMS The door was not self-closing on the gender-neutral bathroom. Bathroom doors shall be fully self-closing. Please install a device to make this door self-closing.				4/11/18
6-202.15A	A hole was observed in the floor in the women's bathroom. Please seal hole.				4/11/18
6-202.15A	Post beverage mixes were stored in the basement against an unsealed wall. Please seal the area to prevent contamination from the crawl space and entry of pests.				4/11/18
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>M. Grisham</i> Matt Grisham				Date: March 28, 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	
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