



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

TIME IN	8:33 am	TIME OUT	11:49 am
DATE	Dec. 12, 2018	PAGE	1 of 6

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: Rocky Creek Youth Ranch	OWNER: Clifton Talley	PERSON IN CHARGE: Melissa Hager
ADDRESS: 1286 Matthews Lane	ESTABLISHMENT NUMBER: 4804	COUNTY: St. Francois
CITY/ZIP: Park Hills 63601	PHONE: 573.562.7751	FAX: 573.562.7843
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 type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input checked="" type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		WATER SUPPLY <input type="checkbox"/> PUBLIC <input type="checkbox"/> COMMUNITY <input checked="" 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 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 checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/> OUT <input 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"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <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 type="checkbox"/> IN <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"/> NO <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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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 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		
Food Temperature Control					<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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"/>	Food properly labeled; original container			<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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Melissa Hager</i> Melissa Hager	Date: December 12, 2018
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: Jan. 9, 2019
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



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

ESTABLISHMENT NAME Rocky Creek Youth Ranch		ADDRESS 1286 Matthews Lane	CITY / ZIP Park Hills 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Prep cooler, bottom, ambient	32	Walk-in cooler: ambient, goulash, tuna salad	39, 41, 40
Refrigerator/freezer #1, ambient	39/5	Hot hold: eggs	112 to 150
Freezer #2, ambient	0	Hot hold: sausage	125 to 148
Freezer #3, ambient	28	Sausage during cooling on ice (beginning at 9:15 am)	74 to 82
Chest freezer/kitchen, ambient	0	Sausage during cooling in walk-in cooler (at 10:30 am)	58 to 65

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			
3-501.17A, B	KITCHEN Opened containers of turkey breast, salami, and cottage cheese, stored in the bottom of the prep cooler, were not labeled with the date of disposition. Ready-to-eat and fully-cooked, potentially hazardous food that is either prepared on-site or commercially prepared and opened, and held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening or preparing plus an additional six days. Please label all foods that meet the requirements with the date of disposition.	12/13/18	msf
2-301.14H	Staff was observed putting on single-use gloves without first washing hands. Please ensure all kitchen staff know when to wash hands.	12/12/18	
4-202.11A	A bowl, stored on the table with the microwave, was marred and stained. Food contact surfaces shall be free of imperfections. Please discard all plasticware that is marred.	12/13/18	
4-601.11A	The inside of the microwave was dirty, posing the risk of contamination of food when in use. Please wash, rinse, and sanitize the inside of the microwave after use, or a minimum of every four hours when in continual use.	12/13/18	
4-601.11A	Grease droplets were observed inside the hood and pipes in the hood, posing the potential for contamination of food from drippage. Please clean inside of hood and pipes as often as needed to keep clean.	12/20/18	

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4-601.11C	KITCHEN The inside, bottom of the prep cooler was dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean the inside of the prep cooler.	1/9/19	msf
6-501.14A	Accumulation of debris observed on the portable floor fan. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan.		
4-601.11C	Accumulation of debris on the table holding the flat grill. Please clean table and shelf as often as needed to keep clean.		
4-601.11C, B	Accumulation of debris observed on the cook top of the stove, and baked on debris on the inside of the oven. Equipment shall be cleaned at a frequency to prevent baked-on debris. Please clean stove.		
4-903.11A	Two containers held utensils, located next to the stove. The containers were dirty on the outside surfaces. Please clean containers as often as needed to keep clean.		
4-904.11B	Utensils were stored with their handles down in containers located next to the stove. Utensils shall be stored with their handles up to prevent contamination of the food contact surfaces when retrieving. Please invert the utensils.		
4-601.11C	The shelves and table, located next to the stove, were dirty. Please clean as often as needed to keep clean.		
4-601.11C 4-903.11A	Many of the tubs, containers, and equipment held on the table next to the stove were dirty. This included a tub holding oats and recipes, plastic drawers, and bulk containers of sugar and flour. Also, the tub holding oats and muffin cups also held a wrench and an electronic plug. Food shall be protected from contamination while in storage. Please clean all items on the table and separate items that are not sanitized from food.		

EDUCATION PROVIDED OR COMMENTS

NOTE: a line through an item on page one indicates the item was not observed or is not applicable.
 NOTE: due to other scheduled responsibilities, an exit interview will be conducted on 12/13/18 when a water sample is collected.

Person in Charge /Title: <i>Melissa Hager</i>	Melissa Hager	Date: December 12, 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: Jan. 9, 2019

Daniel Huff
 Daniel Huff, EPHS #1645



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Rocky Creek Youth Ranch		ADDRESS 1286 Matthews Lane		CITY / ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Chest freezer in storage room, ambient		0

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			
4-202.11A	KITCHEN The non-stick coating of three frying pans, stored on the shelf above the stove, were marred and scratched. Food contact surfaces shall be free of imperfections. Please discard frying pans.	12/20/18	MSB
4-202.11A	Two spatulas, stored in the drawers below the cutting board top table, were torn. Food contact surfaces shall be free of tears and other imperfections. Please discard spatulas.	12/20/18	
4-601.11A	The following utensils, stored in the drawers below the cutting board table, were dirty: a spatula, a plastic spoon, and a turner. Food contact surfaces shall be clean to sight and touch. Please inspect equipment and utensils after cleaning before storing. Rewash those that remain soiled.	1/13/18	
4-601.11A	Debris on the blade, and metal shavings in the cavity behind the blade, were observed on the table-mounted can opener. Please wash, rinse, and sanitize entire can opener after use.	12/13/18	
4-601.11A	Debris observed on several pieces of equipment on the storage rack, including meat/cheese slicer, crock pot, Kitchen Aid mixer, and a Hamilton Beach hand mixer. Please wash, rinse, and sanitize all equipment after each use.	12/14/18	
4-202.11A	Several pots, stored on the equipment rack, were observed pitted, scratched, and with black spots. Please either refinish the inside surfaces or replace those that cannot be cleaned and smoothed.	12/20/18	
3-501.16A	Eggs and sausage were held hot over steam. The eggs and sausage on top had temperatures below 135. Food shall be held hot at 135F or higher. It was observed that there was not much water in the steam unit. Please add more water and ensure the water is very hot before adding food. Monitor the temperatures of the food held in the unit. If the unit is not capable of holding all parts of the food at 135F or higher, replace the unit.	12/12/18	

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4-203.11B	KITCHEN Three cooks thermometers were observed, one digital and two analog. One of the analog thermometers read 90F when the actual temperature was 75F. Thermometers shall be accurate to within 2F. Please calibrate thermometer.	12/13/18	MSB
4-601.11C	The deep fryer was dirty. Please clean all surfaces of fryer after use.	1/9/19	
4-101.19	Cardboard was used as a lower shelf in the island work table. Surfaces requiring frequent cleaning shall be non-absorbent, durable, and cleanable. Please do not use cardboard for shelving or to line shelves.	1/9/19	
4-903.11A	Single-use clamshells and cups, stored on the shelf below serving bar, were not covered. Single use items shall be protected while in storage. Please keep items covered.	12/13/18	
3-305.11A	Ice build-up observed inside the chest freezer, preventing the lid from sealing closed, and touching the food. Food shall be protected while in storage, and equipment maintained. Please defrost freezer as often as needed to prevent ice accumulation.	1/9/19	
4-101.19	Absorbent mats were observed below the dish drainer. Surfaces that are exposed to moisture or that require frequent cleaning shall be non-absorbent. Please do not use absorbent mats to drain dishes.	12/20/18	
3-306.11	DINING ROOM Apples and oranges were stored in an open container in the dining room. Food on display for consumers shall be protected. Please wash and individually wrap the fruit, or store in a covered container. Provide tongs to retrieve the fruit if not pre-wrapped.	12/13/18	
6-202.15A	Daylight observed at the top and bottom of the entry door on the northeast side of the dining room. Outside entries shall be sealed. Please seal door.	1/9/19	

EDUCATION PROVIDED OR COMMENTS

NOTE: Daniel Huff conducted the exit interview and collected water for bacteriological analysis on 12/13/18 from 8:29 am to 9:52 am.

Person in Charge /Title: <i>Melissa Hager</i> Melissa Hager		Date: December 12, 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: Jan. 9, 2019

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ESTABLISHMENT NAME Rocky Creek Youth Ranch		ADDRESS 1286 Matthews Lane		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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3-501.14A 3-501.15	KITCHEN Staff stated that leftover food is packaged in plastic bags and placed in the cooler. Cooling is not monitored. The time and temperature shall be monitored during the cooling process. Please cool food from 135F to 70F within 2 hours, then from 70F to 41F within another four hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin the process again. If the second benchmark is not met, discard the food. To facilitate cooling, spread food into shallow pans and nest in a container of ice water; stir; use ice paddles; use ice as an ingredient; cut food into smaller portions. If covered, allow vents for escape of steam. Please monitor the time and temperature of food as it cools. NOTE: the eggs were voluntarily discarded. The sausage was placed on ice, then packaged in zip-lock bags and placed in the walk-in cooler; the temperature of the sausage ranged from 58F to 65F. Please do not package food that is cooling until it reaches 41F.	12/13/18	MSE
3-501.17A, B	WALK-IN COOLER Goulash was dated 12/11 and tuna salad was dated 12/9. Food shall be dated with a 7-day discard date (the day of preparing or opening plus an additional six days). Please either discard this food or label with the correct discard date).	12/13/18	

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3-307.11	WALK-IN COOLER A large white package of unknown contents was stored on a tray also holding venison sausage that was labeled with staff names (employee food). Facility food shall be protected from contamination from employee food by separation. Please store all employee food separately and below all facility food.	12/13/18	MSE
6-501.12A	Debris observed on the floor below the racks. Physical facility shall be clean. Please clean floor inside cooler.	1/10/19	
6-501.12A	Dust and mold observed on the covers over the condenser fans. Ventilation systems shall not be a source of contamination. Please clean covers.	1/10/19	
6-501.14A	STORAGE ROOM Dust and cob webs observed on the grate over the return air duct in the ceiling. Please clean as often as needed to keep clean.	1/10/19	
6-501.18	MOP ROOM The mop sink was dirty. Please clean after use.	1/10/19	
6-501.16	Two wet mops were stored on the floor. Mops shall be hung to allow drying after use. Please provide hooks to hang wet mops.	1/10/19	

EDUCATION PROVIDED OR COMMENTS

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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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3-501.18A	WALK-IN COOLER The following foods were past their discard dates or not labeled with a discard date: chicken pot pie dated 11/30, opened package of bologna dated 11/19. Food shall be discarded when past their disposal date.	12/13/18	MGR
3-201.11A 3-305.11A	A large white package of unknown contents was stored on a tray also holding venison sausage that was labeled with staff names (employee food). Facility food shall be protected from contamination from employee food by separation. Please store all employee food in a labeled, designated area that is separate and below all facility food. NOTE: facility food shall come from an approved source; please do not use this sausage for serving to facility residents.	12/13/18	MGR
3-101.11	Mold was observed on cucumbers. Food shall be safe and unadulterated. Please discard or remove cucumbers from the facility.	12/13/18	
3-302.11A	STORAGE ROOM Raw ground beef and raw tilapia were stored above fully cooked and ready-to-eat foods in Freezers 2 and 3. Food shall be stored to prevent cross contamination. Please store food in the following vertical order: raw poultry and eggs on bottom, then raw ground meats, then raw whole muscle meats, then raw fish and seafood. All other food is stored above these raw foods. CORRECTED ON SITE by rearranging foods	COS	
5-402.11A	The ice melt drain on the ice maker was directly plumbed into the sewage system. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Please provide an air break by the use indirect plumbing for the melt drain line for the ice maker.	1/9/19	

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6-501.111B	STAFF BATHROOMS Cobwebs observed on the ceiling. There shall be no evidence of pests. Please remove spider webs and monitor facility for return. If evidence is observed, begin an approved method of pest control.	1/9/19	MGR
6-501.14A	Dust observed on the cover over the ceiling fan. Please clean vent cover as often as needed to keep clean.	1/9/19	
6-202.15A	Holes observed in the wall where the water pipe enters, and bolt holes from equipment. Please seal all holes to reduce areas for pests to enter or hide.	1/9/19	
6-501.12A	Rust colored stains observed inside the toilet bowl. Please clean inside of bowl to remove residue.	12/14/18	
6-501.18	The handwashing sink was dirty on the ledge. Sinks shall be clean. Please clean sink as often as needed to keep clean.	12/13/18	

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Person in Charge /Title: *Melissa Hager* Melissa Hager Date: December 12, 2018

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Jan. 9, 2019

Daniel Huff Daniel Huff, EPHS #1645



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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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.**

NOTE	DRINKING WATER This facility is served by a non-community well, regulated by the Missouri Department of Natural Resources (MO DNR). A water sample for bacteriological analysis will be collected on the morning December 13, 2018.		<i>MHA</i>
5-102.11A (1b)	Staff was not sure if water samples were submitted monthly to MO DNR. Non-community public water supplies shall be sampled by the operator of the establishment as required by DNR. Please ensure water samples are submitted as required. Please provide a copy of the MO DNR Permit to Dispense water to this office	1/9/18	<i>[Signature]</i>
5-102.11A (1a)	The cap on the well-head was not sealed down tight, and a gap was observed in the PVC conduit for electrical wiring. These gaps allow the entry of contaminants into the water. Also, mud was encrusted around the cap. Please seal all openings and keep vegetation away from the well head. CORRECTED ON SITE by tightening well head, repairing PVC conduit, and cleaning encrusted mud from around the cap. It is also recommended the wellhead be extended to 1 foot above the ground surface.	COS	
NOTE	WASTEWATER TREATMENT The wastewater from this facility is treated in an on-site lagoon, under the authority of the Missouri Department of Natural Resources. The lagoon was observed. Tall vegetation was observed on the berm. Wastewater treatment systems shall be maintained to preclude the growth of tall weeds or trees on or in a lagoon or its berm. Please cut vegetation at least yearly to prevent the growth of woody vegetation.	1/9/18	

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NOTE	MOP ROOM A threaded connector was observed on the faucet on the mop sink. A hose was not observed connected to the hose bibb during this visit. If a hose is connected, then a hosebibb vacuum breaker shall be installed to prevent backflow. Please install if a hose is connected.	1/9/18	<i>MHA</i>
5-501.113B 5-501.114	OUTDOORS The dumpster lids were open. Lids on outside trash receptacles shall be closed. Please keep lids closed. There was no plug in the drain in the dumpster (or it was broken off). Plugs shall be installed in drains to prevent leakage from dumpster onto ground, and prevent pest attraction. Please ask the trash company to install a plug.	↓	↓

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Melissa Hager
 Person in Charge / Title: Melissa Hager Date: December 12, 2018

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Jan. 9, 2019