



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

TIME IN	11:00am	TIME OUT	4:00pm
DATE	12-6-18	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: The Old Mine House		OWNER: Matt Grisham	PERSON IN CHARGE: Matt Grisham	
ADDRESS: 235 West Main Street		ESTABLISHMENT NUMBER: 4834	COUNTY: 187	
CITY/ZIP: Park Hills, 63601		PHONE: 573-327-8822	FAX: na	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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> IN <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 OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN OUT N/O 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 OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN 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 type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN 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 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 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>[Signature]</i> Matt Grisham		Date: 12/06/2018	
Inspector: <i>[Signature]</i> John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 12-20-18

Daniel Huff 1645

[Signature]



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

ESTABLISHMENT NAME The Old Mine House		ADDRESS 235 West Main Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table: ambient, tomato, salsa, lettuce		38, 36 36, 38	Walk-in cooler: ambient, cooked chicken, raw fish, baked potato		36, 41 31, 40
Cold hold: raw burger, raw fish		37, 33	Walk-in freezer: Ambient		0
Baked potato		169	Cold Storage at Grill (left): Ambient, Beef, Lamb		40, 39, 39
Burger from grill		162	Cold Storage at Grill (right): Ambient		38

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.**

2-401.11	An employee beverage was observed on the prep surface in the kitchen. Employees may drink from a closed container if it is handled to prevent the contamination of food, equipment and single service items. COS by relocating the beverage.	COS	
4-601.11A	Food residue was observed on bowls and other equipment in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately cleaned.	12-6-18	
4-601.11A	Food residue was observed on the interior surfaces of the microwave on the kitchen prep table. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately cleaned.	12-6-18	
3-302.11A	Raw ground lamb was stored above cooked potatoes in the cold storage cabinet near the grill. Raw meats shall be stored below cooked or ready to eat foods. CORRECTED ON SITE by moving the lamb below the cooked food.	COS	
3-501.17A	Cooked vegetables stored in the cold storage cabinet near the grill were not labeled with the discard date. Refrigerated potentially hazardous foods shall be clearly marked with the discard date after opening. When held at 41 degrees or below, the discard date shall be the date of opening plus six additional days. Please label refrigerated potentially hazardous foods with the discard date after preparation or opening.	12-6-18	<i>mg</i>

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.**

3-304.14	Soiled dry wiping cloths were observed on the prep counter in the kitchen. When soiled, dry wiping cloths may not be reused. Cloths used for wiping counters and other equipment surfaces shall be held between uses in an appropriately concentrated and approved sanitizer. Please provide a sanitizer bucket and cloth.	12-20-18	
4-601.11C	Food debris was observed in the door and drawer seals of the prep cooler and the cooler drawers. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the seals.		
4-601.11C	An accumulation of food debris was observed inside the table top oven at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the oven.		
5-205.15B	A leak was observed below the hand wash sink in the kitchen. A plumbing system shall be maintained in good repair. Please repair the leak.		<i>mg</i>
4-601.11C	An accumulation of food debris was observed on surfaces of the shelving for storing spices and clean equipment. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please replace the foil-covered cardboard and clean food debris from these surfaces.		

EDUCATION PROVIDED OR COMMENTS

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	(573)431-1947	1507	
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	12-20-18



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Chicken on Grill		176	Hot Hold: Crawfish Etouffee, Gumbo, Cheese		168, 170, 190
White Rice in Cooker		171	True Refrigerator near Grill: Ambient, Wings, Shrimp		36, 39, 32
Kenmore Freezer: Ambient		20	True Refrigerator (Salads): Ambient, Salad		39, 40
Beer Cooler with Keg: Ambient		41			
Beer Cooler with Bottles: Ambient		38			

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4-601.11A	Metal shavings and food residue was observed on the table mounted can opener. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately cleaned.	12-6-18	
3-302.11A	Breaded raw shrimp was stored above and in contact with containers of roasted vegetables in the walk-in-freezer. Raw meats shall not be stored above or in contact with ready-to-eat foods. Please arrange food storage so raw shrimp is stored separately and below read-to-eat foods.		
3-302.11A	Raw sirloin beef was stored above oysters in the walk-in freezer. Raw meats shall be stored in the following order top to bottom: seafood, whole muscle beef and pork, ground beef and pork, then poultry at the bottom.		
3-302.11A	A bag of raw breaded shrimp was stored in contact with an ice cream container and raw red meat was stored above ready-to-eat food in the Kenmore freezer in the kitchen. Raw meats shall not be stored above or in contact with ready-to-eat foods. Please arrange food storage so raw meat is stored separately and below read-to-eat foods.		
3-302.11A	Raw shrimp were stored above bread in the True-Refrigerator in the kitchen. Raw meats shall not be stored above or in contact with ready-to-eat foods. Please arrange food storage so raw meat is stored separately and below read-to-eat foods.		

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3-305.11A	A container of spice mix was observed on a shelf in the kitchen without a lid. Food shall be protected from contamination. Please place some kind of cover on the container.	12-20-18	
4-601.11C	Grease and food debris was observed on surfaces of the open wire rack used for clean equipment storage in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rack.		
3-305.11A	Cases and packages of food were observed on the floor of the walk-in cooler and walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor.		
4-601.11C	Food debris was observed on open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the shelving in the cooler.		
6-501.12A	An accumulation of food debris and mold was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the floor of the cooler.		
6-501.12A	Dirt and debris was observed on the floor in the dry storage area and below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen and storage area.		

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7-202.11A (2)	A can of Pystol pesticide was observed on a chemical storage rack in the warewashing area. This pesticide is not for use in a food service facility. Pesticides used in a food establishment must be labeled as approved for use in a food establishment. Please remove the Pystol pesticide from this facility.	12-6-18	
5-203.14B	Backflow prevention was not observed on the Bunn tea maker in the wait station. Water supply shall be protected from contamination by a solid, liquid, or gas by the installation of a backflow prevention device at each point of use. Please install an American Society of Sanitary Engineers (ASSE) approved backflow prevention devise on the Bunn tea maker.	12-20-18	
7-201.11B	A bottle of ice machine cleaner was observed on the counter surface in the wait station. Toxic materials shall be stored so they cannot contaminate food, equipment,utensils, linens, and single-use items. Please store the cleaning solution in a designated area for chemicals.	12-6-18	<i>mg</i>

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6-501.12A 4-501.14B 6-501.14A 4-601.11C 4-302.12	Sugar and flour was observed spilled from the bags in the dry storage area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean up the food debris. An accumulation of grease and debris was observed on the dishwashing pre-rinse nozzle, the interior surfaces of the mechanical dishwasher, and on the dishwashing racks. A ware washing machine and equipment shall be cleaned at a frequency that prevents the recontamination of equipment. Please clean the interior of the dishwasher, the spray nozzle, and the dishwashing racks. Grease droplets were observed on pipes inside the exhaust hood above the grill area. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination. Please clean the grease accumulation from the pipes above the grill. Dust and cobwebs were observed on the exterior surfaces of the hood above the grill area. Equipment shall be kept free of an accumulation of dust and other debris. Please clean the outside of the hood. There is no functional cook's thermometer available in the kitchen. Food temperature measuring devices shall be provided and readily accessible to ensure attainment and maintenance of food temperatures. Please obtain a metal stem cooks thermometer in the operational range of 0 to 220 degrees or the digital equivalent.	12-20-18	<i>mg</i>

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 12-20-18



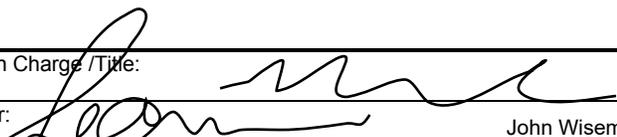
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3-302.11A (4) 6-501.12A 6-501.14A 4-601.11C 3-304.12B	A 5-gallon bucket of cooked wings was observed uncovered in the walk-in freezer. Food shall be protected from contamination. Please keep food covered while in storage. An accumulation of food debris and ice was observed on the floor of the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the floor of the freezer. An accumulation of dust and debris was observed on the condenser fan covers in the walk-in freezer. Exhaust air ducts shall be cleaned so they are not a source of contamination. Please clean the fan covers. Food debris was observed in the door seals, shelves, and interior surfaces of the True-Refrigerator in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the door seals, shelves, and other surfaces of the refrigerator. A bowl was observed inside bag of flour in the dry storage area. In-use scoops shall have handles that are stored above the food within the containers. Please replace the bowl with a handled scoop and ensure the handle does not contact the flour.	12-20-18	MP

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6-501.14A	An accumulation of dust was observed on the exhaust vent covers in all three restrooms. Air ducts shall be cleaned so they are not a source of contamination. Please clean the vent fan covers.	12-20-18	
5-501.113	The dumpster lid was observed to be open. Outdoor trash receptacles shall be kept closed to prevent attraction of pests. Please keep dumpster lids closed.		
4-601.11C	Dust and debris was observed on counter surfaces in the wait station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wait station counter surfaces.		
6-501.12A	An accumulation of soda syrup was observed on the shelf below the soda dispenser in the wait station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the soda syrup residue from the surfaces.		
7-102.11	An unlabeled spray bottle containing a purple liquid was observed in the wait station. Working containers storing toxic materials such as cleaners and sanitizers shall be labeled with the common name of the material. Please label the bottle.		

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