



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

TIME IN	11:31 am	TIME OUT	2:31 pm
DATE	March 22, 2019	PAGE	1 of 3

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: Lisa's Whistle Stop Cafe		OWNER: Robert Coplin		PERSON IN CHARGE: Robert Cochran, cook	
ADDRESS: 131 North Front Street			ESTABLISHMENT NUMBER: 4530		COUNTY: St. Francois
CITY/ZIP: Park Hills 63601		PHONE: 573.327.9235		FAX: none	
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 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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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

Person in Charge /Title: <i>Robert Cochran</i> Robert Cochran, cook		Date: March 22, 2019	
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: March 27, 2019



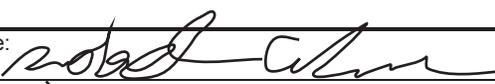
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Lisa's Whistle Stop Cafe		ADDRESS 131 North Front Street		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Freezer, in cook line		0	Hot hold: veg. soup, gr. beans, corn		145, 163, 153
Hamburger, grill		195, 201	Hot hold: mashed 'tatoes, brown gravy, white gravy		172, 195, 187
Prep table, top: raw shell eggs, cheese		56, 61, 57	Cooked Sausage patties and sausage links		88-89
Prep table, top: lettuce, tomatoes, ham		41, 42, 58	Cold hold drawers, empty:		39, 40, 35
Prep table, top: ham in insert		38	Cold hold drawer, holding hamburger		39

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.			
2-101.11C	The person that was designated as the Person-in-Charge did not demonstrate a knowledge about food safety practices when asked about minimum cooking temperature for hamburger and minimum hot holding temperature. The person-in-charge on each shift shall be knowledgeable about food safety practices.	3/23/19	RC
2-301.14	No staff were observed washing hands, including before putting on gloves or when entering the kitchen to begin working. Hands shall be washed before putting on a new pair of single-use gloves, before beginning a new task, when entering the kitchen to prepare food, after using the bathroom, etc. Please ensure all staff know when hand washing is required. NOTE: staff on duty washed hands after instructing them to do so.	3/22/19	
3-501.16A	Cooked sausage patties and sausage links were stored at ambient temperature on top of the gas broiler. The temperature of the sausage was between 88 and 89F. Potentially hazardous food shall be held at 135F or higher, or at 41F or lower. Please discard sausage and determine an effective method to hold food at 135 +F. Temporarily corrected on site by discarding sausage and discussing ways to keep the food hot.	3/22/19	
3-501.16A	Yellow cheese, white cheese, ham slice, and raw shell eggs were stored on top of the inserts in the top of the cold hold make table. The temperatures of these foods was between 57 and 61F. Potentially hazardous food shall be held at 41F or lower. NOTE: Please do not place food on top of the inserts, as this cooler is not designed to keep food cold that is above the inserts. CORRECTED ON SITE by discussion with cook and voluntarily discarding the food that was above 42F.	COS	
33-302.11A	A carton of raw shell eggs were stored sitting on top of the lettuce and tomatoes in the top of the prep cooler. Raw, animal-derived foods shall be stored below fully cooked and ready-to-eat foods. CORRECTED ON SITE by removing eggs.	COS	
4-202.11A	The coating on a non-stick pot, stored on the rack above the prep sink in the kitchen, was scratched. Food contact surfaces shall be free of imperfections and marring. Please discard pot.	3/23/19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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.			
6-501.12A 4-601.11C	Accumulation of grease and debris splatters observed on the wall next to and the back of the gas range. Physical facilities and equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean areas around the gas stove.	3/24/19	RC
3-3041.14	Wet rags were stored on top of the drain board at the prep sink in the kitchen. Wet wiping cloths shall be stored in sanitizer between uses and placed in the laundry when soiled. Please prepare a bucket containing approved sanitizer (50 to 100 ppm chlorine) to hold wet wiping cloths. Label the bucket as bleach sanitizer, and store where food and equipment cannot be contaminated.	3/23/19	
3-304.12B	A pot is stored inside the bulk container of flour. The handle was in contact with the flour. Handles of in-use utensils shall be stored above the surface of the food.	3/22/19	
3-305.11A	The mobile unit holding three containers of bulk dry powders was stored under the paper towel dispenser next to the kitchen handwashing sink. Food and clean equipment shall be protected from contamination from splash. Please do not store the food below the dispenser or next to the handwashing sink.	3/22/19	
3-501.13	A container of cooked beef was thawing at on the counter at room temperature. Food shall be thawed in the refrigerator, in a microwave if the food is cooked immediately after thawing, under cold running water, or as part of the cooking process. Please ensure all kitchen staff thaw food correctly. CORRECTED ON SITE by discussion with staff and placing in refrigerator.	COS	
4-904.11B	Spoons were stored with their handles down in a cup on the baking table. Utensils shall be stored with their handles up to prevent contamination of the food contact surface when retrieving. Please invert utensils.	3/22/19	
4-501.16	When told to wash hands, one staff member went to do so at the 3-vat sink and another went to the bathroom. Hands shall be washed at the kitchen handwashing sink only. Please ensure all staff know where	3/23/19 to wash	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 		Robert Cochran, cook	Date: March 22, 2019
Inspector: 	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: March 27, 2019



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Salmon, deep fryer		184	True 3-door refrigerator/kitchen, ambient		40
In-use scoop held in water, water temp.		94	Prep cooler, bottom: ambient, cooked potatoes		40, 39
Cut tomatoes, hard cooked eggs, countertop		39, 41	Freezers, back storage room, ambient		10, 0, 0
True 2-door refrigerator/back storage room		30	Dessert cooler, ambient		32
Chest freezer, ambient		12	Beverage cooler/dining room, ambient		41

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.		
3-302.11A	Raw animal-derived foods, held in the 3-door True cooler, were stored above and with ready-to-eat and fully-cooked foods. Raw, animal-derived foods shall be stored below or separately from all other foods. Different types of raw, animal-derived foods shall be stored separately from each other and in the following vertical order: raw poultry and eggs on the bottom, then raw ground meats (including mechanically tenderized meats, sausage, etc.), then raw whole muscle meats (roasts, chops, steaks, bacon, etc.), then raw fish and seafood. Please arrange food in the cooler in this order to protect from cross contamination.	3/22/19	RC
3-501.16A	Cooked eggs and diced tomatoes for making salads were left at ambient temperature on the prep table. Potentially hazardous food shall be held at 41F or lower. COS by placing back in refrigerator	COS	
3-501.17A, B	There was no disposal dates on any food held in the 3-door True refrigerator or in the bottom of the prep cooler. Potentially hazardous food that is (A) fully cooked or ready-to-eat, (B) prepared on-site or commercially prepared and opened, and (C) held for more than 24 hours, shall be labeled with a seven-day disposal date. This is the day of opening or preparing plus an additional six days. Please label foods with a correct disposal date (example: opened 3/22 would be labeled as 3/28).	3/22/19	
4-601.11A	Dried debris observed on the meat/cheese slicer. Slicer shall be disassembled, washed, rinsed, sanitized, and air dried after use. Please disassemble and thoroughly clean entire unit.	3/22/19	
3-501.18	A container of soup, held in the refrigerator in the back storage room, had an expiration date of 3/18. Potentially hazardous food that is past their disposition date shall be discarded. Please discard soup.	3/22/19	
3-302.11A	Different kinds of raw animal-derived foods, held in the freezers and refrigerator in the back storage room, were stored with and above fully-cooked and ready-to-eat foods. Please arrange the foods in these coolers as detailed above. All raw animal-derived foods shall be stored below or separately from all other foods, and different kinds of raw animal-derived foods stored to prevent cross contamination.	3/22/19	

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6-202.14	The door on the employee bathroom was not self-closing. Bathroom doors shall be fully self-closing. Please install a device to make this door self-closing. COS by attaching spring. Please keep attached	COS	RC
3-305.11A	Boxes of single-use items, potatoes, and onions were stored on the floor in the back storage room.	3/24/19	
4-903.11A	Single use items and food shall be stored a minimum of six inches off the floor. NOTE: a shed is in the process of being built to store single use items. Until it is built, please elevate these items by use of pallets or other effective method.		
6-501.110B	An employee purse, mechanical tools, and other maintenance items were stored with food, clean equipment, and single use items on the table in the back room. Please segregate these items from facility items by storing in a designated location below or separately from facility items.. Store personal items in a designated area where food, single-use items, clean equipment and utensils, and clean equipment cannot be contaminated.	3/24/19	
6-202.11A	The duct work installation for the HVAC on the outside of the building was not completed. One end was covered with cardboard. The facility shall be sealed against the entrance of pests. Please seal the opening of the ductwork, or complete the installation so no openings remain.	3/27/19	
3-304.12B	An in-use scoop was stored in a container of water at 94F. In-use utensils stored in water shall be stored at 135F or higher, or in cold running water. If scoop will be stored in water, please obtain a small electric crock to hold the water at 135F or higher.	3/22/19	

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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