



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

TIME IN	8:36 am	TIME OUT	11:55 am
DATE	March 12, 2019	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: The Factory Diner Park Hills		OWNER: Mehmet Memis	PERSON IN CHARGE: Robin Lincoln, PIC	
ADDRESS: 239 West Main Street		ESTABLISHMENT NUMBER: 4826	COUNTY: St. Francois	
CITY/ZIP: Park Hills, 63601	PHONE: 573.518.0161	FAX: none	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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 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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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"/> Q/T	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food separated and protected			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"/> Q/T N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T 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 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"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" 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>Robin Lincoln</i> Robin Lincoln, PIC		Date: March 12, 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 26, 2019	



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

ESTABLISHMENT NAME The Factory Diner Park Hills		ADDRESS 239 West Main Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Butter in gallon container, on work table		40	Salad prep cooler, top: cut lettuce, sausage		34, 35
Pooled eggs, on ice		42	Salad prep cooler, bottom: ambient, cut tomatoes		27, 53
Traulsen 2-door cooler/kitchen, ambient		40	Prep cooler, top: cut tomatoes, ham		30, 40
Scrambled eggs, stovetop		174	Prep cooler, bottom: ambient, pancake batter		29, 38
Hot hold: gravy		149	Ambient, Traulsen freezer/cook line		22

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.**

NOTE	<p><b>MAIN KITCHEN</b>          A container of diced tomatoes, stored in the bottom of the salad prep cooler, had a temperature of 53F. Potentially hazardous food prepared from ambient shall cool to 41F within four hours. According to cook, the tomatoes were cut approximately one hour prior to this temperature check. It is advised to pre-cool food to 41F or lower before preparation.</p>		RL
4-601.11A	Debris observed on eight bowls in a stack of 17 bowls, located on the SS work table. Food contact surfaces shall be clean to sight and touch. Please inspect equipment and utensils after cleaning and before storing. <b>CORRECTED ON SITE</b> by taking to warewashing machine for re-cleaning and sanitizing.	COS	
4-601.11A	Dried food splatters observed on the top of the Panasonic microwave oven. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the inside of the oven at least every four hours. <b>CORRECTED ON SITE</b> by cleaning.	COS	
4-601.11A	Debris observed on the cutting parts of a can opener, stored on a work table. Food contact surfaces shall be clean to sight and touch. <b>CORRECTED ON SITE</b> by cleaning can opener.	COS	
4-601.11A	Grease and debris accumulation observed on the ribs and other surfaces of the hoods. Please clean hood surfaces frequently to prevent debris from falling into food.	3/15/19	
3-302.11A	Raw ground/mechanically tenderized/comminuted meats were stored above fully-cooked foods in the Traulsen freezer. All raw, animal-derived foods shall be stored below all other foods. Raw, animal-derived foods shall be stored in the following order: raw poultry on bottom, then raw ground meats, then raw whole muscle meats, then raw fish and seafood. Please rearrange food in this freezer to protect from cross contamination.	3/12/19	
4-601.11A	The cook's thermometer was dirty. Please clean after each use; sanitize before use.	3/12/19	

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.**

6-501.18	<p><b>MAIN KITCHEN</b>          The handwashing sink was dirty with coffee/tea colored stains. This indicates the sink is used for purposes other than handwashing. Please keep sink clean and use only for handwashing.</p>	3/12/19	RL
4-601.11C	Accumulation of debris observed on the prep cooler (not in use during this visit), located next to the handwashing sink. Nonfood contact surfaces shall be clean. Please clean all surfaces (inside/outside) of this cooler. Also, equipment that is no longer in use shall be removed from the facility. If this prep cooler is not to be used, please remove from the facility.	3/26/19	
4-903.11A	Debris/spills observed on the inside of a utensil drawer in the work table across from the Traulsen 2-door cooler. Clean equipment and utensils shall be protected while in storage. Please re-clean all utensils held in this drawer and clean drawer as often as needed to keep clean.	3/12/19	
4-901.11	Equipment was stored on a cloth towel. Surfaces that are exposed to moisture or that require frequent cleaning shall be smooth, non-absorbent and cleanable. Please do not use cloth to drain equipment.	3/12/19	
6-501.12A 4-601.11C	Debris observed on the wall, all equipment, and sink handles around the handwashing sink, located near the gas stoves. Please clean the wall, pipes, fire extinguisher, paper towel holder, soap dispenser, and faucet area of the sink as often as needed to keep clean.	3/26/19	
4-101.19	Several shelves holding equipment were lined with aluminum foil, some of which were soiled. Surfaces requiring frequent cleaning shall be smooth, durable, and cleanable. Please do not line shelves; resurface shelves that are not smooth and cleanable, or replace.	3/26/19	
6-101.11A	Paint was worn off the floor in the kitchen and warewashing areas, exposing concrete. Floors shall be sealed, smooth, non-absorbent, and cleanable. Please seal floor.	3/26/19	

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title: <i>Robin Lincoln</i>	Robin Lincoln, PIC	Date: March 12, 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 26, 2019



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Sausage, flattop grill		173	Walk-in cooler: ambient, ham, Philly steak		38, 39, 39
Walk-in freezer, ambient		10	Dessert display cooler/dining room: ambient, cheesecake		49, 48

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3-701.11A	<b>MAIN KITCHEN</b> Clumps were observed in two containers holding breadings, and liquid wash for the breadings process was made two days prior. Breadings shall be sifted to remove all clumps at least every four hours, or discarded every four hours. If sifted every four hours, the breadings may be reused up to seven days. Wash, rinse, sanitize the containers when breadings is discarded. The wash water, held at room temperature, shall be replaced every four hours. Wash, rinse, and sanitize the container (or use a clean container) at least every four hours.	3/12/19	RL ↓
4-601.11A	Debris observed on the metal slicing base and the rubber pusher of the Nemco vegetable dicer, stored on the shelf holding the microwave oven. Please wash, rinse, and sanitize after each use; inspect after cleaning.	3/12/19	
4-601.11A	Debris observed on clean lids and equipment and in the metal pan in which they were stored, located on the shelf holding the mandolin. Please clean and sanitize all equipment in this container and clean container.	3/12/19	
4-601.11A	Dried food debris observed on the blade and other surfaces of the Hobart meat/cheese slicer. Please disassemble, wash, rinse, and sanitize all surfaces of the slicer after use. Inspect before storing.	3/12/19	
4-601.11A	Debris observed on the inside of the ice bucket, stored on top of the ice maker. Please wash, rinse and sanitize the ice bucket at least daily.	3/12/19	
7-202.12A	<b>BACK STORAGE ROOM</b> Three cans of Raid flying insect killer were stored on the chemical shelf. This insecticide is not labeled for use in a food facility. Please remove from facility and use only approved insecticides.	3/12/19	

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4-601.11B	<b>MAIN KITCHEN</b> Both toasters were dirty on their outside surfaces, and an accumulation of bread crumbs observed on the insides. Food contact surfaces shall be clean to sight and touch. Please clean toaster.	3/26/19	RL ↓
4-601.11C	Debris observed on the portable radio, stored on the shelf with food. Please clean the radio as often as needed to keep clean.	3/26/19	
3-304.12E	The ice scoop was stored on top of the ice maker. In-use utensils shall be stored on a clean and sanitized surface. Please store scoop in a sanitized container or surface.	3/12/19	
3-304.14	A soiled, wet cloth was stored on top of the work table. Wet wiping cloths shall be stored in sanitizer between uses, and placed in laundry when soiled. Please provide a bucket of sanitizer for storing in-use wiping cloths.	3/12/19	
6-501.12A	Accumulation of debris observed on the floor at the floor-wall junctures and under equipment throughout the kitchen and warewashing areas. Physical facility shall be clean. Please thoroughly clean floor.	3/26/19	
4-501.14	<b>WAREWASHING AREA</b> Debris observed on the spray nozzle and handle area at the pre-clean sink. Warewashing equipment shall be cleaned at least daily.	3/12/19	
4-501.14	Debris observed on the inside of the warewashing machine. Please clean warewashing machine at least daily.	3/12/19	
4-901.11A	Clean equipment was wet-nested on the drying rack. Equipment shall be thoroughly air dried before storing nested.	3/12/19	

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3-302.11A	<b>BACK STORAGE ROOM</b> Raw pork loin was stored above raw fish and fully cooked beef in the walk-in freezer. Please store all raw animal-derived foods below or separately from all fully-cooked and ready-to-eat foods. Store different types of raw animal derived foods separately from each other, or in the vertical order described on page 2.	3/12/19	RL
4-601.11A	Black debris observed on the inside, and debris on the outside, of a bulk container of flour, located in the very back dry store room. Please discard flour, then wash, rinse, sanitize, and air dry all surfaces of the container before refilling.	3/12/19	
7-201.11B	<b>WAIT BEVERAGE STATION</b> A container of hand sanitizer and a container of hand lotion were stored on the table with clean equipment and food. Chemicals shall be stored separately from or below food, clean equipment, single-use items, and clean linens. Please store these chemicals where food and food-related items cannot be contaminated.	3/12/19	
3-603.11	Menus lacked a consumer reminder and disclosure. Eggs are served undercooked (sunny-side up) upon order. Menus shall have a consumer reminder and a disclosure of all menu items that contain or may be served raw or undercooked (asterisk those items to refer to the asterisked footnote reminder).	3/26/19	
5-203.14B	Backflow prevention was not observed on the water inlet lines into the tea and coffee brewers. Backflow prevention shall be provided on the water inlet line on each piece of equipment that is connected to water. Please provide evidence that this equipment is protected from backflow, or install an American Society of Sanitary Engineering (ASSE) approved backflow prevention device for each water line in an observable location.	3/26/19	

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6-501.110B	<b>BACK STORAGE ROOM</b> Employee coats were stored on touching holding single-use items. Personal items shall be stored in a designated location where food and food-related items cannot be contaminated. Please designate a location for all staff personal items.	3/12/19	RL
6-501.14A	The floor fan was dirty on all surfaces. Ventilation systems shall not be a source of contamination. Please clean fan as often as needed to keep clean.	3/26/19	
4-601.11C	Debris observed on the mobile cart. Please clean all surfaces of cart as often as needed to keep clean.	3/12/19	
5-501.116B	Debris observed on all surfaces of the white, plastic trash cans. Trash cans shall be cleaned when emptied. Please clean all surfaces of trash cans.	3/13/19	
6-202.15A	Daylight observed at the base of the back entry door. Outside entries shall be sealed to prevent pest entry points. Please seal door.	3/26/19	
6-501.110B	<b>WAIT BEVERAGE STATION</b> An employee hoodie was stored on the work counter. Employee items shall be stored in a designated area where food and food-related items cannot be contaminated. Please store all employee personal items in a designated location.	3/12/19	
4-901.11A	Glasses were wet-nested. Please allow complete air drying of equipment before storing nested.	3/12/19	
3-304.14	Wet wiping cloths were stored on top of the bucket of sanitizer. Wet wiping cloths shall be stored in sanitizer between use. Please keep cloths in the sanitizer.	3/12/19	

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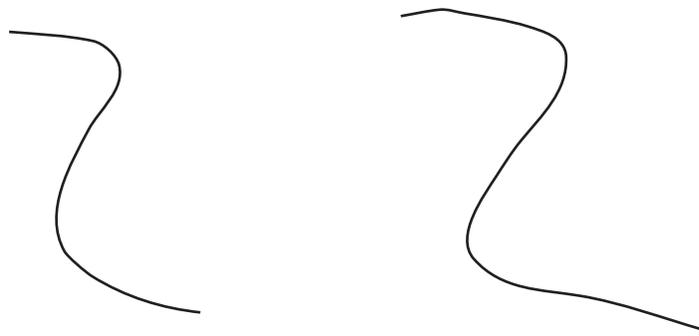
Person in Charge /Title: <i>Robin Lincoln</i>	Robin Lincoln, PIC	Date: March 12, 2019
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
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4-601.11A	FRONT SERVICE COUNTER Mold observed on and in the hand-held beverage dispenser head. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize head at least daily.	3/12/19	RL
3-501.16A	The ambient temperature of the dessert display cooler was 49F, and the cheesecake held in it was 48F. Potentially hazardous food (PHF) shall be held at 41F or lower. Please remove all PHF from this cooler and do not use it to store PHF until it reliably holds food at 41F or lower. NOTE: All PHF were removed from this case during this visit.	3/14/19	



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3-304.12B	FRONT SERVICE COUNTER The handle of an in-use scoop was in contact with the sugar in a bulk container of sugar. Handles shall be stored above the food to prevent contamination of food upon retrieval of scoop. Please store handle above the surface of the food.	3/12/19	RL
5-205.15B	A leak was observed in the faucet of the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.	3/26/19	
6-202.11A	The bulb inside the dessert display cooler was not shielded. Bulbs shall be shielded or shatter-resistant. Please install a shield and endcaps, or a shatter-resistant bulb.	3/26/19	
4-601.11C	Greasy debris observed on the outside surfaces of containers holding pepper and sugar on the mobile cart. Please clean the containers as often as needed to keep clean.	3/12/19	
6-501.114A, B	BASEMENT The basement was extremely cluttered and unorganized. The facility bag-in-box soda syrups are located near the water conditioning system. The basement is unsanitary for the storage of food, equipment, single-use items, or clean linens. Please remove all unused equipment, provide shelving to organize remaining items, and clean the basement.	3/26/19	
6-501.12A	BATHROOMS The toilet in the men's bathroom was dirty. Toilets shall be kept clean. Please clean all surfaces as often as needed to keep clean. (employee bathroom)	3/12/19	

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