



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

TIME IN	9:44am	TIME OUT	2:17pm
DATE	5-28-19	PAGE	1 of 7

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: C-Barn #4	OWNER: Ray and Jim Johnson	PERSON IN CHARGE: Becky Walker
ADDRESS: 154 Parkway Drive	ESTABLISHMENT NUMBER: 4556	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: 573-431-6767	FAX: 573-431-6969
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 type="checkbox"/> BAKERY RESTAURANT <input checked="" 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
<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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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				Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" 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>Becky Walker</i> Becky Walker	Date: May 28, 2019
Inspector: <i>John Wiseman</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: 6-18-19



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

ESTABLISHMENT NAME C-Barn #4		ADDRESS 154 Parkway Drive		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot bar: chicken, mashed potato		161, 173	Chicken in walk-in cooler		41
Pizza held by time		143	Creamer in dispenser at bev island		54, 63
Catfish from fryer		208			
Walk-in freezer		18			
Walk-in cooler, Beer cooler		32, 38			

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
3-501.19A B	Pizza in the hot display case is held by time as a public health control. These items were not marked with a discard time. All food that is held by time shall be marked with a discard time that is not greater than four hours from the time of removal from temperature control. A written policy for this procedure shall be available. COS by discarding the pizza and establishing a TPHC policy.	COS	
2-301.14H	Food employees were observed putting on single use food service gloves without first washing their hands. Food employees shall wash their hands prior to putting on new single use gloves. Please wash hand appropriately.	5-28-19	
7-201.11B	A bottle of foaming bathroom cleaner was stored on the drain board of the three compartment sink in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. Please locate toxic materials away from the sink.		
4-601.11A	A box of soiled food equipment was observed on the floor below the three compartment sink. Food contact surfaces shall be clean to sight and touch. If these items are unused; please remove them from the premises. If they are to be retained; clean and sanitize them and store in a clean location.		
4-601.11A	A build-up of grease and food debris was observed on the fryer baskets in the fryers. Food contact surfaces shall be clean to sight and touch. Please clean the baskets.		

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5-205.11A	The hand wash sink in the service area was obstructed by crates of cleaning supplies. Hand wash sinks shall be easily accessible. Please don't store anything in front of the sink.	6-18-19	
5-205.15B	The hand wash sink in the service area is unattached from the wall and the caulk is broken. A plumbing system shall be maintained in good repair. Please secure the sink to the wall and re-caulk the basin to the wall.		
6-501.18	The hand wash sink in the service area is dirty and the paper towels are not provided through a dispenser. Hand wash sinks shall be cleaned as often as necessary and provided with a sanitary means of hand drying. Please clean the sink and provide towels from a dispenser.		
6-301.12	An accumulation of dust was observed on the outside of the hot bar and debris was observed inside and in the door tracks of the bar. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the food bar.		
4-601.11C	An accumulation of food debris was observed on surfaces below the hot bar. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the areas below the hot bar.		
6-501.12A	In-use food bar tongs were observed hanging from the drawer handle beside the hot bar. In-use food utensils shall be stored on cleaned, sanitized surfaces. Please store the tongs on a clean, sanitized surface.		
3-304.12C			

EDUCATION PROVIDED OR COMMENTS

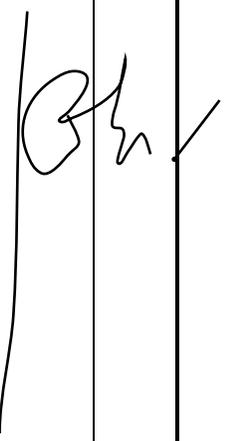
Person in Charge, Title: Becky Walker		Date: May 28, 2019
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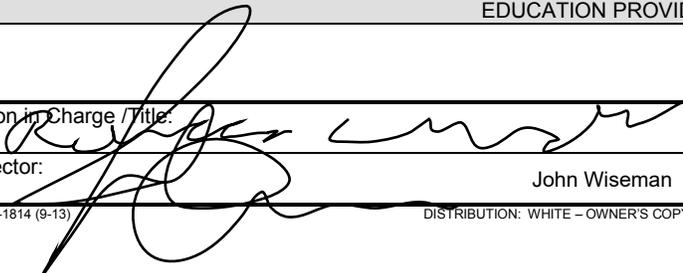
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ESTABLISHMENT NAME C-Barn #4		ADDRESS 154 Parkway Drive	CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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4-601.11A	All of the food equipment in clean storage beside the three compartment sink is dirty. Food contact surfaces shall be clean to sight and touch. Please thoroughly wash, rinse and sanitize all of the food equipment. Clean the storage rack too.	5-28-19	
3-302.11A	Raw chicken was observed stored above raw fish on the cart in the walk-in cooler. Cross contamination shall be prevented by storing raw animal foods so they cannot contaminate each other. Please store fish above the chicken.		
4-202.11A	A plastic container used for storing sliced cheese in the walk-in cooler was broken. Multi-use food contact surfaces shall be free of cracks, breaks, pits, chips and similar imperfections which adversely affect cleaning and sanitation. Please replace the broken container.		
4-601.11A	The microwave is dirty at the beverage station in the retail area. Food contact surfaces shall be clean to sight and touch. Please clean the microwave.	COS	
3-501.16B	The creamer in the dispenser at the beverage station in the retail area was measured at 54F and 63F. Potentially hazardous foods held refrigerated shall be held at 41F or less. These products were also not marked with a discard date. COS by discarding the creamers. Do not use the dispenser until it has been demonstrated to maintain food temperatures of 41F or less. This product must be marked with a discard date as indicated by the manufacturer's instructions.		
7-102.11	An unlabeled spray bottle of cleaner was observed hanging from a soda display rack near the mens restroom. Working containers of cleaning agents shall be labeled with the common name of the material. Please label the container.	5-28-19	

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3-302.12	An unlabeled pink spray bottle of water was observed on a window ledge behind the pizza oven. Food with is not in it's original container and which cannot be readily identified shall be labeled with the common name of the food. Please label the bottle.	6-18-19	
6-501.14A	An accumulation of dust was observed on the inside surfaces of the kitchen hood. Ventilation equipment shall be cleaned at a frequency which prevents the contamination of food by dust, dirt and other materials. Please clean the inside of the hood.		
6-501.12A	Most surfaces in the kitchen area are soiled with dust, dirt and food debris including: tables, shelves the exterior and interior of cooking equipment such as the fryers and pizza oven. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean all surfaces in the kitchen.		
4-601.11C	Dirt and food debris was observed below the heated pizza display in the kitchen/retail area. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the pizza display unit.		
5-205.11A	The hand wash sink in the kitchen area was obstructed by crates of cleaning supplies. Hand wash sinks shall be easily accessible. Please don't store anything in front of the sink.		
6-301.12	Paper towels are not dispensed through a dispenser at the hand wash sink in the kitchen area. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels through a dispenser.		

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ESTABLISHMENT NAME C-Barn #4	ADDRESS 154 Parkway Drive	CITY /ZIP Park Hills, 63601
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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3-305.11	A box of shortening preserver was observed on the floor below the three compartment sink in the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. Food may not be stored below plumbing. Please remove the shortening preserver to an area where it is protected from contamination.	6-18-19	
4-501.14	The three compartment sink is dirty inside and outside. Ware washing sinks shall be cleaned at a frequency necessary to prevent recontamination of cleaned equipment. Please clean the inside and outside of the sink.		
3-305.11	A damaged bag-in-box soda syrup was observed on the floor below the clean equipment rack beside the three compartment sink. Food shall be protected from contamination by storing it at least six inches off of the floor. Please remove the product from the floor.		
6-501.12A	The floors in the kitchen area generally soiled with dirt, food residue and grime. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors in the entire kitchen area including below equipment and in the soda equipment area.		
5-205.15B	Wet, soiled rags are stuffed into the indirect drain below the three compartment sink. The manager does not know why this is so. An indirect drain must be maintained at this sink. Please remove the rags.		

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3-305.11	The outer cover of the ice-making compartment of the ice machine is missing. There is an accumulation of mold and debris in this compartment and on the exterior of the unit. Food shall be protected from sources of contamination. Please clean the ice machine and replace the outer cover of the unit.	6-18-19	
4-601.11C	A heavy accumulation of dirt and grime was observed on the ladder near the ice machine. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the ladder.		
4-302.14	The facility uses chlorine bleach as a food contact sanitizer. Test strips for this this product was not available. A test kit shall be provided to determine proper sanitation concentrations. Please obtain a chlorine sanitizer test kit.		
6-501.12A	Food splatters were observed on the walls in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in the kitchen.		
4-601.11C	An accumulation of grime was observed on the inside and outside of the swinging doors into the kitchen area. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the doors.		
6-501.12A	An accumulation of mold was observed on the outside of the walk-in freezer, the freezer door and door frame. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the freezer exterior, door and door frame.		

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6-501.12A 3-305.11 6-501.14A 6-501.14A 4-601.11C 3-305.12 4-903.11A	<p>Within the walk-in freezer; an accumulation of grime was observed on the floor, boxes of food were on the floor, and black debris was observed on the cooling unit fan covers. Please clean the floor, remove food from the floor and clean the fan covers.</p> <p>A heavy accumulation of grime was observed on the floor in the service area. Physical facilities shall be cleaned as often as necessary to keep them clean.</p> <p>An accumulation of black debris was observed on the cooling unit fan covers in the walk-in cooler. Ventilation systems shall not be a source of contamination. Please clean the fan covers.</p> <p>A build-up of food debris was observed on the raw meat cart in the walk-in cooler. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cart.</p> <p>A box of urn liners was observed in a cabinet below the dump sink in the beverage island in the retail area. Single use food items shall be protected from contamination. Do not store this item below plumbing.</p> <p>A sleeve of single use coffee cup lids in storage below the beverage island was observed contaminated by a black liquid. Single use food items shall be protected from contamination. Discard the lids.</p>	6-18-19 	
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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.**

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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.**

6-501.12A	<p>An accumulation of dust was observed on retail shelving throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean all retail shelving.</p> <p>The facility dumpster is over-flowing with trash. An accumulation of trash and debris was observed inside the dumpster enclosure. Refuse shall be removed from the premises at a frequency that will minimize the development of odors and conditions that attract or harbor insects, rodents and vermin. Please have the trash removed at a frequency that prevents accumulation. Clean the dumpster enclosure of all trash and debris.</p> <p>Food employees were observed entering the kitchen area after smoking while wearing their aprons. Remove aprons prior to leaving the food preparation area to eat, drink, smoke or use the restroom.</p>	6-18-19	
5-502.11			
2-304.11			

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