



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

TIME IN	11:13 AM	TIME OUT	2:59 PM
DATE	5/3/19	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: Riverside Grill	OWNER: Maleya Brandtly, LLC	PERSON IN CHARGE: Brandon Hardin
ADDRESS: 7 East Main Street	ESTABLISHMENT NUMBER: 4555	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: 573-327-4199	FAX: NA
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 <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 checked="" type="checkbox"/> RESTAURANT <input 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 SEWAGE DISPOSAL WATER SUPPLY <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable <input checked="" type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE License No. _____ 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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/>	Proper cooking, time and temperature		
Employee Health							
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/>	Proper cooling time and temperatures		
Good Hygienic Practices							
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	✓	✓	IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		✓
Preventing Contamination by Hands							
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	✓	✓	IN <input checked="" type="checkbox"/>	Consumer Advisory		
Approved Source							
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	✓		IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Chemical		
Protection from Contamination							
IN <input checked="" type="checkbox"/>	Food separated and protected			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		✓
IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN <input checked="" type="checkbox"/>	Conformance with Approved Procedures		
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
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Water and ice from approved source			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control									
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Approved thawing methods used			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Gloves used properly		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Food properly labeled; original container			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Food properly labeled; original container			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Insects, rodents, and animals not present		✓	IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Nonfood-contact surfaces clean		✓
Prevention of Food Contamination									
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Contamination prevented during food preparation, storage and display		✓	IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Physical Facilities		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		✓	IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Wiping cloths: properly used and stored	✓	✓	IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>				IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>				IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>				IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>B Hardin</i> Brandon Hardin	Date: May 3, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: Follow-up Date: 5/21/19
<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 Riverside Grill		ADDRESS 7 East Main Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Omelette from Grill		182	Kratos Prep Cooler - Bottom: Ambient, Sliced Turkey		48, 44
Gravy in pot on Stove		75	Kratos Prep Cooler - Bottom: Potato Salad, Lettuce, Slaw		49, 46, 50
Fryer - Fish, Chicken		184, 203	Kratos Prep Cooler - Top: Cut Tomatoes, Boiled Eggs		52-53, 66
Hot Hold Table: Green Beans, Baked Beans		194, 185	Kenmore Freezer/Refrigerator: Ambient, Raw Fish, Milk		12/38, 40, 54
Hot Hold Table: Green Beans, Baked Beans		156	Kenmore Refrig: Raw Chicken, Cooked Ham, Roast Beef		48, 59, 48

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 chicken was observed beef and raw meats were above and in contact with ready-to-eat foods in the Kenmore freezer. Animal derived foods shall be stored separately or below ready-to-eat foods. Animal derived foods shall be stored in the following vertical order to prevent cross contamination: Poultry on the bottom; then ground meats such as hamburger and sausage; then whole muscle meats such as bacon steaks, and pork chops; then fish and seafood at the top. CORRECTED ON SITE by rearranging the foods.	COS	BA
4-501.114A	No chlorine was detected in the bucket of sanitizer solution in the kitchen. Chlorine sanitizer solution shall have a chlorine concentration of 50 to 100 parts per million (ppm). CORRECTED ON SITE by remixing the sanitizer solution.	COS	
3-501.17A and B	No discard date was observed on an opened package of sliced turkey in the Kratos Prep Cooler. Fully Cooked ready-to-eat foods stored in refrigeration shall be marked with a 7-day discard date that is the date of opening (or preparation) plus 6 additional days. CORRECTED ON SITE by voluntarily discarding the turkey.	COS	
3-501.16A (2)	Several foods stored in the Kratos prep cooler, the Kenmore refrigerator, and the refrigerated drawers below the flat grill were measured at temperatures above 41 degrees (some as high as 62 degrees). Potentially hazardous foods held cold shall be maintained at 41 degrees Fahrenheit or lower. The foods were voluntarily discarded but this item is not considered corrected until the cooling units are adjusted or repaired to maintain foods at 41 degrees or lower. NOTE: The drawers below the grill were not turned on.	5/21/19	
3-501.16A (1)	A container of gravy was observed on the stove top upon arrival for this inspection and it was measured to be 75 degrees Fahrenheit. Potentially hazardous foods held hot shall be maintained at 135 degrees or higher. According to the manager the gravy was shut off when he stopped serving breakfast a short time before this inspection began. Please keep hot held potentially hazardous foods at 135 degrees or higher. CORRECTED ON SITE by voluntarily discarding the gravy.	COS	

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.		
5-205.11B 6-501.18	Upon arrival food debris and a tub of water were observed in the kitchen hand washing sink. Hand washing sinks shall be kept clean and used for no other purpose besides hand washing. Please clean out the hand washing sink and use it only for hand washing.	5/6/19	BA
4-803.11	Soiled linens were observed in a crate with open holes sitting on the floor by the kitchen hand washing sink. Soiled linens shall be stored in a clean, nonabsorbent receptacles or clean washable laundry bags. Please store soiled linens in a clean receptacle that does not allow leakage of moisture from the linens.	5/9/19	
5-501.16C	No waste basket was observed conveniently located for the kitchen hand washing sink. A waste basket shall be provided at each hand washing sink for disposable towels. Please provide a waste basket conveniently located for the kitchen hand washing sink. CORRECTED ON SITE.	COS	
5-205.15B	The drain below the kitchen hand washing sink is broken and has been repaired with duct tape. Plumbing systems shall be maintained in good repair. Please repair the drain.	5/21/19	
6-202.15A	Daylight was observed around the drive up window and between the drive up windows. Outer openings shall be sealed to prevent entry of insects and rodents. Please reseal the drive up windows so daylight is not observed around and between them when they are closed.	5/21/19	
6-501.16	Wet mops were observed on the floor near the warewashing area. After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies. Please install a rack or hanger to hang mops in a position that they can air dry.	5/21/19	
3-304.14B	A wet wiping cloth was observed on the prep surface in the kitchen. Cloths used for wiping counters and other equipment surfaces shall be held in a chemical sanitizer solution between used. CORRECTED ON SITE by discarding the cloth to the crate of soiled linens.	COS	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page 1 of this report indicates the item was either not observed or not applicable.
 NOTE: The exit interview for this inspection was conducted on May 6, 2019 from 3:48 PM to 4:46 PM.

Person in Charge /Title:		Brandon Hardin	Date: May 3, 2019
Inspector:	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 5/21/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Burgers from grill	192-199	Drawers Below Flat Grill: Amb, Raw Burger, Raw Sausage	60, 62, 60
Egg used for breading	61	Drawers Below Flat Grill: Raw Chick, Bacon (1), Bacon (2)	54-58, 59, 37

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.			
4-601.11A	An accumulation of dust and grease droplets was observed inside the hood above the cook line. This is considered a food contact surface because it is located directly above food preparation operations. Food contact surfaces shall be clean to sight and touch. Please clean the hood.	5/9/19	BA
4-601.11A	Dried food splatters were observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave throughout the day as often as needed to prevent food residue and debris accumulations (at least every 4 hours).	5/6/19	
4-602.11A	The main prep table in the kitchen was observed to be generally cluttered with multiple concurrent activities with no distinct separation. In one area knives were placed after cutting raw fish and chicken and raw a raw potato was also laying on the same surface. Equipment food contact surfaces shall be cleaned and sanitized each time there is a change from working with raw animal derived foods to working with ready-to-eat foods. Please provide separation between food prep activities involving raw meats from those with vegetables and other ready-to-eat foods. If knives are not washed, rinsed, and sanitized after each use then it is recommended to place them in containers to prevent cross contamination on the prep surface.	5/6/19	
3-501.16A (2)	A container of egg and milk used for chicken and fish breading was observed sitting on the breading table and its temperature was 61 degrees. Cold potentially hazardous foods shall be held at 41 degrees or lower. CORRECTED ON SITE by discarding the egg and milk liquid. It is recommended to prepare the egg/milk mixture in small batches and place the bowl inside a larger bowl containing an ice water bath. Wash, rinse, and sanitize the container each time a new batch is prepared.	COS	

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.			
4-601.11C	Food debris and residue was observed on the door seals and inside surfaces of the Kenmore freezer/refrigerator. Non-food contact surfaces shall be free of debris and residue accumulations. Please clean the seals and inside surfaces of the refrigerator.	5/9/19	BA
4-101.19	The bottom shelf of the Kenmore refrigerator was observed broken and repaired with tape. A buildup of food residue was observed around the tape repair. Non-food contact surfaces of equipment that are exposed to splash, spillage, and other food soiling shall be smooth and easily cleanable. Please replace the broken shelf.	5/20/19	
4-601.11C	Food debris and residue was observed on the drawer seals and inside surfaces of the refrigerated drawers below the flat grill. Non-food contact surfaces shall be free of debris and residue accumulations. Please clean the seals and inside surfaces of the refrigerator.	5/9/19	
4-601.11C	Debris and residue accumulations were observed on all of the lower shelves of all of the metal tables in the kitchen. Clean equipment and food items were stored on the shelves. Non-food contact surfaces shall be free of debris and residue accumulations and food and clean equipment shall be stored where it is not exposed to contamination.	5/13/19	
3-305.11A			
4-903.11A			
6-501.11	Peeling paint was observed on the ceiling in the kitchen. Physical facilities shall be maintained in good repair. Please remove the peeling paint and repaint the ceiling.	5/21/19	
6-501.14A	Pink insulation debris was observed in the grates of the HVAC vents in the kitchen. Ventilation exhaust ducts shall be cleaned so they are not a source of contamination. Please clean the vents.	5/9/19	

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Inspector:	Daniel Huff	Telephone No. (573)-431-1947
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		Follow-up Date: 5/21/19



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Coke Cooler Prep Room: Amb, Raw Chick, Ground Beef	40, 41, 40
		Coke Cooler Prep Room: Buttermilk, Raw Ribeye	42-44*
		Coke Cooler Prep Room: Chicken and Dumplings	45-48*
		Dining Room Coke Cooler: Ambient, Ranch Dip	40, 38
		Dining Room Coke Cooler: Tarter Sauce, Milk	42, 49

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
4-202.11A	Several non-stick pans were observed with scratched and worn non-stick coating and a rubber spatula was observed cracks and tears. Multi-use food contact surfaces shall be free of cracks, tears, scratches, and other imperfections that prevent effective washing, rinsing, and sanitizing. CORRECTED ON SITE by voluntarily discarding.	COS	BA
4-601.11A	Many items on the clean equipment storage rack were observed with debris and residue on them. Food contact surfaces shall be clean to sight and touch. Please inspect all equipment on the rack and wash, rinse, and sanitize all equipment that is soiled.	5/9/19	
4-601.11A	An accumulation of food residue and debris was observed on the meat slicer stored on top of the refrigerator in the prep room. Food contact surfaces shall be clean to sight and tough. Please wash, rinse, and sanitize the slicer and store it in a location where it is not exposed to contamination.	5/13/19 or before used if sooner	
4-601.11A	An accumulation of residue was observed on the pub fry slicer in the prep room. CORRECTED ON SITE by removing the slicer to the warewashing area.	COS	
3-501.16A (2)	Raw ribeye steak and chicken and dumplings stored in the Coke cooler in the prep room were measured at 42-44 degrees, and 45-48 degrees, respectively. Otherwise, the ambient temperatures and food temperatures were at or below 41 degrees in the cooler. According to the manager, the ribeye steak had been out of refrigeration a short time earlier for slicing off a steak for serving. The Chicken and dumplings were voluntarily discarded. CORRECTED ON SITE.	COS	
3-501.17A and B	*Chicken and dumplings and an opened bag of salad mix in the Coke cooler in the prep room were not labeled with 7-day discard dates. Potentially hazardous foods held cold shall be labeled with a discard date that is the date of opening or preparation plus 6 additional days.	5/6/19	

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5-203.13 6-501.15 5-403.11A	The mop sink is not used because it does not drain properly. At least 1 service sink or 1 curbed facility equipped with hot and cold running water and a floor drain shall be provided and conveniently located for cleaning of mops or similar wet floor cleaning equipment. Mop water shall not be dumped in food preparation sinks, hand washing sinks, warewashing sinks, or outside. Please repair the drain on the existing mop sink or install a separate service sink or curbed facility as described above.	5/21/19	BA
4-601.11C 3-305.11A	Residue and debris was observed on the inside surfaces and door slides, and residue and mold was observed on the wire racks of the Coke cooler in the prep room. Non-food contact surfaces shall be free of accumulations of residue, debris, and other contamination. Please clean and sanitize all surfaces inside the cooler.	5/9/19	
4-904.11B	A container of clean spoons was observed on the clean equipment rack with the spoon handles pointed down. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by the employee. Please store utensils with their handles up when storing upright in containers.	5/6/19	
4-601.11C	A heavy accumulation of dust and debris was observed on the shelf above the breading table. Non-food contact surfaces shall be free of debris. Please clean the shelf.	5/9/19	
4-601.11C	An accumulation of greasy residue was observed on the exterior surfaces of the grills and fryer in the kitchen. Non-food contact surfaces shall be free of residue. Please clean the grills and fryer.	5/13/19	
4-302.12 4-204.112	No cooks thermometer was available during this inspection and none of the refrigerators or freezers had thermometers installed in them to monitor temperatures. Cook's thermometers shall be available to verify cooking temperatures and thermometers shall be installed in every refrigerator and freezer to monitor ambient cold storage temperatures.	5/7/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Brandon Hardin	Date: May 3, 2019
Inspector:	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 5/21/19



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ESTABLISHMENT NAME Riverside Grill		ADDRESS 7 East Main Street		CITY / ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
6-501.111	Rodent droppings and flies were observed at several locations in the kitchen facility. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) sealing or closing openings in the outside of the building and interior walls, floors, and ceilings, 2) removing harborage such as clutter and items that are unnecessary to the operation of the facility, 3) removing all extraneous food sources by keeping facility floors and surfaces clear of food debris and residues, 4) using traps and bait stations appropriately, and 5) using professional pest control services.	5/21/19	BA
2-401.11B	An employee's bottle of soda was observed sitting on the lower shelf of a kitchen prep table next to clean dishes. Employee beverages in food preparation areas shall have a lid and a straw and shall be stored away from food, clean equipment, utensils, clean linens, and single use items to prevent contamination. CORRECTED ON SITE by removing the soda bottle and discussion with manager.	COS	
4-601.11A	Several plastic cutting boards were observed with scratched/scored surfaces with black residue accumulations in the scores. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all cutting boards. Please resurface or replace those that are scratched and scored to the point that they cannot be effectively cleaned and sanitized.	5/9/19	
7-201.11B 7-207.11B	Employee medicines, lotions, and hand sanitizers were observed on a shelf in the kitchen and in drawers in the dining area intermixed and above facility food and equipment. Toxic materials and medications shall be stored in a designated location where they cannot contaminate food or equipment. Please separate and consolidate the toxic items and medications in a designated area.	5/6/19	

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6-501.18	The mop bucket in the kitchen was observed to be heavily soiled and contained dirty mop water. The mop bucket is considered a plumbing fixture in this case because it is being used in lieu of the mop sink for cleaning mops. The mop bucket and mop water shall be cleaned/replaced as often as needed to keep it clean. Please clean the mop bucket and replace mop water frequently. DINING AREA	5/7/19	BA
3-304.12	In use scoops in tubs of dry coffee: 1 had no handle and the other had its handle in contact with the coffee. In use utensils stored in containers of non-potentially hazardous foods shall stored with their handles above the surface of the food. Please replace the scoop with no handle with a scoop that does have and ensure that the scoop handles are kept above the surface of the coffee.	5/7/19	
6-501.114A	An unused prep cooler was observed in the dining area. The premises shall be free of items that are unnecessary for the operation of the establishment. Please remove the unused cooler. NOTE: According to the manager the cooler was recently replaced and will be removed soon.	5/21/19	
6-202.15A	Daylight was observed between the front entry doors. Outer opening shall be sealed to prevent pest entry. Please seal between the the doors. RESTROOM:	5/21/19	
6-501.14A	An accumulation of dust was observed on the ventilation fan cover in the restroom. Ventilation ducts shall be cleaned so they are not a source of contamination. Please clean the vent.	5/13/19	
6-501.18	An accumulation of residue was observed on the faucet assembly on the hand washing sink in the restroom. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the hand sink faucet.	5/13/19	

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Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 5/21/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cake Cooler (Contains only Cake): Ambient		46	Salad Bar: Lettuce, Spinach, Boiled Eggs		42, 40, 39
Chest Freezer in utility room		15			

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
4-601.11A	DINING AREA Lime scale buildup was observed on the water/lemonade dispensing nozzle. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the nozzle.	5/7/19	BK
3-501.16A (2)	A container of milk in the dining area Coke cooler was measured at 49 degrees. Cold potentially hazardous foods shall be held at 41 degrees or lower. CORRECTED ON SITE by discarding the milk. The ambient and other food temperatures were below or within an acceptable margin of error from 41 degrees Fahrenheit.	COS	
4-601.11A	Dried food residue was observed on the high chairs. High chairs are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the high chairs after each use.	5/7/19	
4-202.11A	UTILITY ROOM: The ice bucket is broken. Multi-use food contact surfaces shall be free of cracks and breaks. Please replace the ice bucket.	5/13/19	
3-302.11A	Raw fish was observed stored in contact with ready-to-eat food in the chest freezer in the utility room. Raw animal derived foods shall be stored separately or below ready-to-eat foods. Please separate and rearrange the food in the prevent cross contamination.	5/8/19	

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
4-601.11C	UTILITY ROOM: An accumulation of lime scale was observed on the outside of the ice machine. Non-food contact surfaces shall be free of residue. Please clean the outside of the ice machine.	5/21/19	BA
6-202.15A	A hole was observed in the exterior wall of the utility room where an electrical conduit passes through. Outer opening shall be sealed to prevent entry of rodents and insects. Please seal the hole around the conduit.	5/21/19	
6-501.14A	An accumulation of residue was observed on the floor fan stored in the utility room. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the fan.	5/21/19	
3-305.11A	An accumulation of ice was observed inside the chest freezer. The ice was in contact with packages of food. Food shall be stored where it is not exposed to moisture or other contamination. Please defrost the freezer.	5/13/19	
6-501.11 6-501.12	The floor in the utility room was soiled and several floor riles are missing which allows heavier soil accumulation. Physical facilities shall be maintained in good repair and cleaned as often as needed to keep them clean.	5/21/19	
5-501.113	The lids of the outside dumpster were observed open. Outdoor dumpsters shall have tight fitting lids that are kept closed. Please close the dumpster lids and keep them closed except when placing trash in the dumpster. CORRECTED ON SITE by closing the lids.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Brandon Hardin	Date: May 3, 2019
Inspector:	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 5/21/19