



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

| | | | |
|---------|----------|----------|---------|
| TIME IN | 10:01 AM | TIME OUT | 2:22 PM |
| DATE | 6-18-19 | PAGE | 1 of 4 |

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: Park Hills Senior Center | OWNER: City of Park Hills | PERSON IN CHARGE: Holly Buxton |
| ADDRESS: 224 West Main Street | ESTABLISHMENT NUMBER: 0861 | COUNTY: 187 |
| CITY/ZIP: Park Hills, MO 63601 | PHONE: 573-431-4974 | FAX: 573-431-4976 |
| PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____ | | P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L |
| ESTABLISHMENT TYPE <input 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 type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input checked="" type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD | | |
| 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 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 | Management awareness; policy present | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A | Proper cooling time and temperatures | | |
| <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction and exclusion | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A | Proper hot holding temperatures | | |
| | Good Hygienic Practices | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | ✓ | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A | Proper date marking and disposition | | ✓ |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | No discharge from eyes, nose and mouth | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A | Time as a public health control (procedures / records) | | |
| | Preventing Contamination by Hands | | | | Consumer Advisory | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Hands clean and properly washed | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw or undercooked food | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | Highly Susceptible Populations | | |
| <input checked="" type="checkbox"/> OUT | Adequate handwashing facilities supplied & accessible | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A | Pasteurized foods used, prohibited foods not offered | | |
| | Approved Source | | | | Chemical | | |
| <input checked="" type="checkbox"/> OUT | Food obtained from approved source | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Food additives: approved and properly used | | |
| <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 | Toxic substances properly identified, stored and used | ✓ | ✓ |
| <input checked="" type="checkbox"/> OUT | Food in good condition, safe and unadulterated | | | | Conformance with Approved Procedures | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 | Compliance with approved Specialized Process and HACCP plan | | |
| | Protection from Contamination | | | | The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | ✓ | | | | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | ✓ | | | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food | ✓ | | | | | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| IN | OUT | Safe Food and Water | COS | R | IN | OUT | Proper Use of Utensils | COS | R |
|-------------------------------------|-------------------------------------|---|-----|---|-------------------------------------|-------------------------------------|---|-----|---|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Pasteurized eggs used where required | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | Adequate equipment for temperature control | | | <input type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" type="checkbox"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | ✓ | |
| | | Food Identification | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, used; test strips used | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled; original container | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Nonfood-contact surfaces clean | | ✓ |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Prevention of Food Contamination | | | | | Physical Facilities | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Insects, rodents, and animals not present | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hot and cold water available; adequate pressure | | |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Contamination prevented during food preparation, storage and display | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Sewage and wastewater properly disposed | | |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Wiping cloths: properly used and stored | ✓ | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Toilet facilities: properly constructed, supplied, cleaned | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Fruits and vegetables washed before use | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Garbage/refuse properly disposed; facilities maintained | ✓ | ✓ |
| | | | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Physical facilities installed, maintained, and clean | | ✓ |

| | | | |
|---|--------------|-----------------|---|
| Person in Charge (Signature): <i>Holly Buxton</i> | Holly Buxton | Date: | June 18, 2019 |
| Inspector (Signature): <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: | 6/26/19 |



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

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| ESTABLISHMENT NAME Park Hills Senior Center | | ADDRESS 224 West Main Street | | CITY / ZIP Park Hills, MO 63601 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| 2-Door True Freezer: Ambient | | 12 | Hot Food for Delivery: Chicken, Mashed Potatoes, Beans | | 211, 193, 152 |
| Walk-In Freezer: Ambient | | 13 | 2-Door True Refrigerator: Ambient, Potato Salad | | 39, 40 |
| Chest Freezer in Dry Storage: Ambient | | <0 | Hot Hold Lunch: Pepper Steak, Mashed Potatoes, Beans | | 145, 155, 157 |
| | | | Walk-In Cooler: Ambient*, Ground Beef, Sour Cream | | 45(41), 45, 46 |
| | | | Walk-In Cooler: Sliced Cheese, Meatballs | | 47, 36 |

| Code Reference | PRIORITY ITEMS | Correct by (date) | Initial |
|----------------|----------------|-------------------|---------|
|----------------|----------------|-------------------|---------|

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| | <p>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.</p> | | |
| 2-401.11B | <p>KITCHEN: Open employee beverages were observed sitting on a counter in the kitchen where food preparation also occurs. 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 beverages discussion with manager.</p> | COS | <p>HB</p> |
| 4-601.11A | <p>Greasy residue accumulation was observed in crevices of the Hobart floor-standing mixer and chipping paint was observed on the attachment head that is located above food containers while operating. Because the location of some of the residue and the chipping paint is located above food preparations this is considered a food contact surface. Food contact surfaces shall be clean to sight and touch. Please clean the mixer and remove any peeling or chipping paint.</p> | | |
| 7-202.11B | <p>Hand locations and spray fragrance were observed in a cabinet above the Hobart mixer. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by moving the personal items to the office.</p> | COS | |
| 4-601.11A | <p>Grease and metal shavings were observed inside the housing of the table mounted can opener. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by washing, rinsing, and sanitizing.</p> | COS | |
| 4-202.11A | <p>Two rubber spatulas hanging on a clean equipment rack were chipped and torn along their edges. Multi-use food contact surfaces shall have smooth cleanable surfaces and be free of chips, tears, and imperfections that prevent effective cleaning. CORRECTED ON SITE by discarding the damaged spatulas.</p> | COS | |
| 4-601.11A | <p>Food debris was observed on a metal pot and a rubber spatula on clean storage racks. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by returning the items to warewashing.</p> | COS | |

| Code Reference | CORE ITEMS | Correct by (date) | Initial |
|----------------|------------|-------------------|---------|
|----------------|------------|-------------------|---------|

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| | <p>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.</p> | | |
| 6-501.14A | <p>RESTROOMS: An accumulation of dust was observed on the ventilation fans of men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.</p> | | <p>HB</p> |
| 6-501.14A | <p>KITCHEN: Dust accumulation was observed on several fans in the kitchen and dining room. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the fans.</p> | | |
| 5-205.15B | <p>There is a leak in a hose connection at the 3-vat sink. Plumbing systems shall be maintained in good repair. Please repair the leak.</p> | | |
| 3-304.14B | <p>Wet wiping cloths were observed stored in detergent water in the 3-vat sink. Cloths used for wiping counters and other equipment surfaces shall be held in a chemical sanitizer solution between used. CORRECTED ON SITE by placing the cloths in chlorine sanitizer solution.</p> | COS | |
| 4-901.11 | <p>Metal pans were observed stacked on a clean equipment rack with water between them. Equipment shall be air dried after washing, rinsing, and sanitizing, and before stacking for storage. CORRECTED ON SITE by returning the wet pans to the warewashing area and discussion with the manager.</p> | COS | |
| 4-501.11B | <p>When opening one of the doors of the Vulcan oven the other door falls open. Also, the kick plate below the oven doors is detached and temporarily secured with a wire. Equipment components such as doors and kick plates shall be maintained in good repair. Please repair the doors and the detached kick plate.</p> | | |
| 6-501.12A | <p>An accumulation of debris and residue was observed below and behind the Vulcan range and on the floor from the back entry door up to the dry storage area. Physical facilities shall be cleaned as often as needed to keep them clean.</p> | | |

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the items was either not observed or not applicable.

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|--|---------------|--|
| Person in Charge /Title: <i>Holly Buxton</i> | Holly Buxton | Date: June 18, 2019 |
| 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: 6/26/19 |



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| ESTABLISHMENT NAME Park Hills Senior Center | | ADDRESS 224 West Main Street | | CITY / ZIP Park Hills, MO 63601 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
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| 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 |
|-----------------|---|-------------------|---------|
| 3-501.17A and B | An open container of potato salad was observed in the 2-door True refrigerator and a container of meatballs with no discard date label. Refrigerated ready-to-eat potentially hazardous foods shall be labeled with a 7-day discard date that is the date of opening (or preparation) plus 6 additional days. CORRECTED ON SITE by labeling with discard dates. | COS | HB ↓ |
| 4-601.11A | Dried food debris was observed on the Kitchen Aid mixer. Please clean the mixer after each use. CORRECTED ON SITE by cleaning and sanitizing. | COS | |
| 7-202.11B | A leaking bottle of sanitizer was observed on a shelf where single use items were stored. Toxic materials shall be stored separately from or below food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by moving the sanitizer and cleaning the leaked residue from the shelf. | COS | |
| 3-202.15 | A No. 10 can of pineapple, a No. 10 can of spaghetti sauce, and a 50-oz can of cream of potato soup were observed on a shelf in the dry storage area with dents on rims or creased dents. Food packages shall be in good condition to protect the integrity of the contents and protect from potential contamination. Please inspect food containers upon delivery and discard or return items that are damaged. CORRECTED ON SITE by discarding the damaged cans. | COS | |
| 3-302.11A | Packages of raw bacon were observed on a shelf in the 2-door True Freezer above ready-to-eat food. Raw animal derived foods shall be stored separately from fully cooked and ready-to-eat foods to prevent cross contamination. CORRECTED ON SITE by moving the bacon. | COS | |

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| 6-205.15A | The back entry door was observed propped open upon arrival for this inspection. Outer openings shall be kept closed to prevent entry of insects and rodents. Please do not leave the door propped open. CORRECTED ON SITE by closing the door. | COS | HB ↓ |
| 6-501.12A | Debris and food residue was observed on the floor below shelves in the dry storage area. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floors in the dry storage area. | | |
| 4-601.11C | Debris was observed in the door seal and the bottom of the 2-door True freezer. Non-food contact surfaces shall be free of debris accumulations. Please clean the debris from the freezer. | | |
| 3-305.11A | An accumulation of dust and mold was observed on the condenser unit and a metal rack in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize all surfaces inside the walk-in cooler. | 6/21/19 | |
| 3-305.11A | Bags of berries on a shelf in the walk-in freezer have dripped down onto several boxes of food stored below them. Food shall be stored where it is not exposed to contamination. CORRECTED ON SITE by removing the berries. Please inspect all foods in containers exposed to the drip from the berries to ensure it is not adulterated before using. | COS | |
| 3-305.11A | Dust was observed on the condenser fan covers in the walk-in freezer. Food shall be stored where it is not exposed to contamination. Please clean the fan covers. | | |
| 4-501.11B | The latch on the door of the walk-in freezer is broken so that a screw driver needs to be inserted into the handle to keep the door shut. Equipment components such as doors and kick plates shall be maintained in good condition. Please repair the door latch. | | |

EDUCATION PROVIDED OR COMMENTS

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|---|---------------|--|
| Person in Charge / Title: <i>Holly Buxton</i> | Holly Buxton | Date: June 18, 2019 |
| 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: 6/26/19 |



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| ESTABLISHMENT NAME Park Hills Senior Center | | ADDRESS 224 West Main Street | | CITY / ZIP Park Hills, MO 63601 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
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| 3-501.16A (2) NOTE: 4-501.114C | <p>Several foods in the walk-in cooler were measured at temperatures of 45 to 47 degrees. Potentially hazardous foods held cold shall be maintained at or below 41 degrees. The ambient temperature of the cooler was first measured at 45 degrees. Facility staff adjusted the thermostat and the ambient temperature was later measured at 41 degrees. Please continue to monitor the ambient and food temperatures to ensure they are held at or below 41 degrees.</p> <p>The automated mixer for quaternary ammonia sanitizer at the 3-vat sink is not working properly and not introducing sanitizer into the solution. Quaternary ammonia sanitizer shall be mixed to the concentration recommended by the manufacturer for food contact surfaces (200 to 400 parts per million). Please have the mixer repaired. In lieu of quaternary ammonia sanitizer solution, facility staff mixed a bucket of chlorine sanitizer solution at 100 parts per million (ppm). Please continue to use chlorine sanitizer solution until the mixer is repaired for quaternary ammonia sanitizer. Chlorine sanitizer solution for food contact surfaces shall be mixed using cool water to a concentration of 50 to 100 ppm (about 1/2 to 1 teaspoon of regular unscented bleach per 1 gallon of water).</p> | 6/18/19 | H.B. ↓ |

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|----------------------------|---|-------------------|-----------|
| 4-903.11A 5-501.113 | <p>Boxes of single use food containers were observed stored on the floor in the dining room. Clean equipment, utensils, clean linens, and single use items shall be stored at least 6 inches above the floor. Please place the items on crates or a shelf to elevate them off the floor.</p> <p>The doors of the outdoor dumpster were open during this inspection. Outdoor refuse receptacles shall have tight fitting lids and the lids kept closed. Please keep the dumpster lids closed. CORRECTED ON SITE by closing the lids.</p> <p>NOTE: The dumpster was full and numerous items were placed on the ground outside the dumpster. According to facility staff, the dumpster is shared and other users were cleaning out an apartment at the time. Please be aware that if refuse overflow occurs routinely then a larger dumpster may be warranted.</p> | COS | H.B. ↓ |

EDUCATION PROVIDED OR COMMENTS

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| Person in Charge / Title: <i>Holly Buxton</i> Holly Buxton | | Date: June 18, 2019 |
| 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: 6/26/19 |