



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

TIME IN	7:58 AM	TIME OUT	12:05 PM
DATE	8/21/19	PAGE	1 of 3

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: American Dining Creations at MAC		OWNER: American Food and Vending	PERSON IN CHARGE: David Alexander		
ADDRESS: 5270 Flat River Road		ESTABLISHMENT NUMBER: 0183	COUNTY: 187		
CITY/ZIP: Park Hills, 63601		PHONE: 573-518-2117	FAX: NA	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
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					
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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT 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 N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		✓
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 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 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 type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> 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 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 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 N/A	Food separated and protected	✓					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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		
		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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>David Alexander</i>		David Alexander	Date: August 21, 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: 8/29/19



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ESTABLISHMENT NAME American Dining Creations at MAC		ADDRESS 5270 Flat River Road		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Gumbo on Stovetop		178	Kitchen Bev Air Refrigerator: Amb, Cole Slaw, Cut Tomatc		37, 41, 41
Scrambled Eggs on Breakfast Bar Hot Hold		145	Ham and Egg sandwich from bot hold bar		141
Kitchen Bev Air Freezer: Ambient		<0	Scrambled eggs from grill		175
Saturn Freezer: Ambient		<0	Walk-In Cooler: Ambient, Chili, Cooked Chicken		41, 39, 40
Hot Cabinet: Ambient, Rice		170, 184	Frigidaire Chest Freezer: Ambient		<0

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
3-302.11A	Raw whole muscle beef was stored above ready-to-eat (RTE) food in the kitchen Bev Air freezer and and in the Saturn freezer packages of black bean burgers (RTE food) were stored on the bottom shelf with raw sausage and a package of raw bacon was in contact with a package of cooked ham. Raw animal derived foods shall be stored separately or below RTE/fully cooked foods. CORRECTED ON SITE by rearranging.	COS	
4-601.11A	Food residue on the Volrath mixer and the Hobart grinder in the kitchen. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by cleaning and sanitizing.	COS	
7-201.11A	Uncovered single use food containers were stored on a shelf with bottles of eye wash solution and in contact with other items on the shelf that were not cleaned and sanitized. Food related items such as single use food containers shall be protected from contamination and away from toxic materials. CORRECTED ON SITE by discarding the single use containers and moving the eyewash solution to a separate location.	COS	
4-903.11A	Two #10 cans of tomatillos and one #10 can of pears in the dry storage room had dents on seams and rims. Food packages shall be in good condition to protect the integrity of the contacts. Please inspect canned food upon delivery and discard or return to the vendor any cans with dents on seams/rims or with creased dents on any portion of the can. CORRECTED ON SITE by placing the cans in a separate location for return.	COS	
3-202.15	Mold and residue was observed on the top of the deflector inside the ice machine. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and wash, rinse, and sanitize the inside surfaces of the machine.	8/21/19	
4-601.11A	The ice bucket was broken. Multi-use food contact surfaces shall be free of cracks and imperfections that prevent effective cleaning and sanitizing. Please replace the bucket. According to the manager a new bucket has been ordered.	8/29/19	
4-202.11A			

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	An accumulation of food debris was observed in the bottom of the kitchen Bev Air freezer. Non-food contact surfaces shall be free of debris accumulations. Please clean the bottom of the freezer.	8/24/19	
6-403.11B	Two employee purses were observed sitting on boxes of soda syrup in the dry storage area. Employee personal items shall be stored in designated areas where contamination of food, equipment, utensils, linens, and single use items cannot occur. CORRECTED ON SITE by placing the purses in a plastic tub.	COS	
4-203.12B	The thermometer in the Bev Air tortilla cooler read 22F when the actual temperature was 38F and the thermometer in the Bev Air freezer in the service area read 12F when the actual temperature was 20F. Thermometers used to measure the ambient temperature inside a refrigeration unit shall be accurate within +/- 3F. Please replace the thermometers in the cooler and the freezer.	8/29/19	
4-501.11C	An accumulation of metal shavings was observed inside the housing of the table mounted can opener. The cutting blade of the can opener shall be kept sharp to minimize the creation of metal fragments that can contaminate food. Please clean the fragments from the can opener and sharpen or replace the blade.	8/21/19	
	TEMPERATURES CONTINUED: Open Retail Cooler: Ambient - 38 Bev Air Retail Beverage Coolers No. 1 and 2: Ambient - 30, 32		

EDUCATION PROVIDED OR COMMENTS

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

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Inspector:	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
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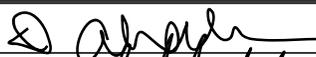
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Salad Dressing Cooler: Ambient		40	Service Area Bev Air Cooler: Amb, Cooked Chicken, Pico		37, 40, 40
Bev Air Tortilla Cooler: Ambient		38	Service Area Bev Air Freezer: Ambient		20
Drawers Below Grill (Top/Bottom) : Ambient		35/35	Sandwich Bar: Sliced Tomato, Roast Vegetables, Spinach		*46, 45, 42-43
Pepsi/Gatorade Cooler: Ambient		35	Ice-bed cold hold: Sliced tomatoes		46**
Hello Goodness Cooler: Ambient		32	Starbucks Cooler: Ambient		32

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3-501.16A (2)	*Sliced tomatoes and roasted vegetables on the sandwich bar cold hold were measured at 46F and 45F, respectively. Potentially hazardous foods held cold shall be maintained at 41F. According to the manager the items were placed on the cold bar at approximately 8:30 AM. Please do not place potentially hazardous foods on the cold bar until closer to the time the sandwich bar opens at 10:00 AM. Please adjust/repair the cooler to hold foods at 41F or lower. The tomatoes & vegetables were moved to the walk-in cooler to cool.	8/21/19	DA
3-501.16A (2)	**Tomatoes held on the ice-bed cold hold by the grill were measured at 46F. Potentially hazardous foods held cold shall be maintained at 41F. CORRECTED ON SITE by adding more ice below the insert pans. Within 1 hour the temperature of the tomatoes dropped to 42F. Please ensure that adequate ice is maintained in the cold hold unit.	COS	
7-201.11B	A tub containing food containers was sitting below the hand sanitizer dispenser by the service area hand washing sink. Food shall not be stored below toxic materials. CORRECTED ON SITE by moving the tub.	COS	
2-401.11A 7-201.11B	Employee beverages and containers of hand sanitizer were observed on shelves and surfaces where clean equipment and single use containers were stored. Employee beverages and toxic materials shall be stored where they cannot contaminate food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by placing the beverages and hand sanitizer in a plastic tub that will prevent contamination of facility food related items if leaks or spills occur.	COS	
4-601.11A	Residue was observed inside the dispensing nozzles of the soda machine. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by washing, rinsing, and sanitizing.	COS	
3-501.17A	Incorrect discard dates were observed on Chili and Cooked Chicken in the walk-in cooler. Ready-to-eat potentially hazardous foods held cold shall be labeled with a 7-day discard date that is the date of preparation plus six additional days. CORRECTED ON SITE.	COS	

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3-602.11	There was no product labeling on containers of apple sauce, chocolate cake, and cous cous repackaged at the facility for retail sale in the open cooler in the cafeteria. Food packaged in a food establishment for shall be labeled as specified by law. Label information shall include 1) the common name of the food, 2) a list of ingredients including common allergens, 3) a declaration of quantity, 4) the name and place of business. Please label food packages adequately.	8/29/19	DA

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