



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

TIME IN	10:53 AM	TIME OUT	3:05 PM
DATE	8/20/19	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: Hunt's Dairy Bar		OWNER: David Hunt		PERSON IN CHARGE: Donna King	
ADDRESS: 1300 East Main Street			ESTABLISHMENT NUMBER: 1854		COUNTY: 187
CITY/ZIP: 63601		PHONE: 573-431-4011		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 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 <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable		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 _____	
License No. 187-12897, exp. 12-31-19					

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		
	<b>Employee Health</b>			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<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		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
<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		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>				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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Donna King</i> Donna King		Date: August 20, 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



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 1300 East Main Street		CITY /ZIP 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ice cold hold - cook line: slaw, sliced tomato		38, 39-44**	3-door True Refrig: Amb, Cooked Burger Meat, BBQ Beef		33, 39, 40
Burger from Grill		184	3-door True Refrig: Baked Potatoes, Chili*		95, 148
Fryer: Country Fried Steak, Chicken Tender		195, 186	Frigidaire Freezer Near the Ice Machine: Ambient		<0
Coronado Freezers No. 1 and 2		<0/<0	Cook Line Hot Hold: Gravy, Chili, Mashed Potato		165, 149, 155
2-Door True Refrig: Amb, Cole Slaw, Ham		36, 37, 38	Crosley Chest freezer at the end of the cook line: Ambient		<0

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
3-501.14A	*Baked potatoes and chili were observed cooling in the 3-door True refrigerator. The baked potatoes had been in the refrigerator for approximately 3 hours according to the owner and their temperature was measured at 95F. The chili had been in the refrigerator for approximately 1 hour according to the owner and its temperature was measured at 148F. When cooling potentially hazardous foods they shall be cooled from 135F to 70F within 2 hours and from 70F to 41F within an additional 4 hours. If the first benchmark is not met, the food shall be reheated to 165F or higher and the cooling process started again. If the second benchmark is not met then the food shall be discarded. CORRECTED ON SITE by placing the container of chili in a larger container containing ice and placing an ice paddle in the chili. Within 2.5 hours the temperature of the chili was 38F. The baked potatoes were placed back in an oven and reheated to above 165F then they were laid out on racks to cool. The potatoes were then placed on racks in an empty chest freezer for rapid cooling. Please continue to monitor the temperature to ensure the benchmarks are met.	COS	DK
4-501.114A	Chlorine was not detected in buckets of sanitizer solution on the cook line and in the service area. Chlorine sanitizers for food contact surfaces shall be prepared within the concentration range of 50-100 ppm. Please use chlorine sanitizer test strips to ensure that sanitizer is prepared at safe and effective concentrations. CORRECTED ON SITE by remixing to a concentration of 100 ppm.	COS	↓
4-601.11A	Mold and residue was observed on 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 ice machine.	8/21/19	
NOTE	**This facility uses time as a health control for items on the ice bed cold hold on the cook line. Items are labeled with a time sticker indicating the discard time.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
4-601.11C 3-305.11A 4-903.11A	Debris was observed on the inside the sliding door metal cabinet on the cook line where single-use items and crackers are stored. Non-food contact surfaces shall be free of debris accumulations. Also, food and single use items shall be stored so they are not exposed to contamination. Please clean the shelf and the bottom of the cabinet. CORRECTED ON SITE.	COS	DK
6-201.11	Several broken and missing tiles were observed on the floor in the kitchen and the warewashing room. Floors shall be constructed and maintained so they are smooth and easily cleanable. Please repair/replace the tiles.	8/29/19	↓
6-501.12A	An accumulation of dust was observed on the ceiling and the outside of the hood on the cook line. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the dust from the ceiling and the hood.	8/27/19	
6-501.11	A ceiling tile above the right-hand end of the cook line is broken and damaged. Physical facilities shall be maintained in good repair. Please replace the damaged ceiling tile.	8/29/19	
6-201.17A	A cardboard deflector was installed on the HVAC vent above the cook line. Facility surfaces such as walls, ceilings, and attachments shall be easily cleanable. If a deflector is needed on the HVAC vent please use a smooth, nonabsorbent, and durable material. NOTE: The owner said he plans to replace it with metal.	8/29/19	
4-901.11A	Metal pans were observed stacked on the clean equipment rack in the warewashing room with moisture between the pans. Equipment shall be air dried before stacking after washing, rinsing, and sanitizing. CORRECTED ON SITE by placing the pans on the 3-vat sink for washing, rinsing, and sanitizing.	COS	

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.

Person in Charge /Title:	Donna King	Date: August 20, 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: 8/29/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Whirlpool Chest Freezer: Ambient		<0	Frigidaire refrig. at end of cook line: Amb, Cheese, Ham
Kenmore Chest Freezer: Ambient		3	Frigidaire Chest Freezer at the end of the cook line: Amb
Crosley Refrigerator in Dining Area: Ambient		32	Dessert Prep Cooler: Ambient,
Vanilla Shake Mix in Hopper		35	Small Chest Freezer in Service Area: Ambient
Vanilla/Chocolate Soft Serve Mix in Hopper		33/33	Frigidaire Chest Freezer in Service Area: Ambient

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
7-201.11	A spray bottle of Comet Bathroom Cleaner and a container of dish soap was observed on the shelf above the 3-vat sink in the room at the end of the cook line. Toxic materials shall be stored below or separately from clean equipment. <b>CORRECTED ON SITE</b> by placing the Comet and the dish soap below the sink.	COS	PK ↓
4-202.11A	A rubber spatula with cracks and tears on the rack above the 3-vat sink in the room at the end of the cook line. Multi-use food contact surfaces shall be smooth and free of imperfections that prevent effective cleaning and sanitizing. <b>CORRECTED ON SITE</b> by cleaning and sanitizing.	COS	
4-601.11A	Residue was observed on a metal pan and a colander on the clean equipment rack in the warewashing room. Food contact surfaces shall be clean to sight and touch. <b>CORRECTED ON SITE</b> by placing the items on the 3-vat sink for washing, rinsing, and sanitizing.	COS	
7-207.12A	<b>SERVICE AREA:</b> A bottle of Pepto Bismol was observed on the top shelf of the 2-door True refrigerator in the service area. Medicines on the premises in a food refrigerator shall be stored in a package or container and kept inside another covered, leakproof container that is identified as a container for storage of medicines. <b>CORRECTED ON SITE</b> by discarding the Pepto Bismol.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
6-501.12A	<b>RESTROOMS:</b> Residue and debris accumulations were observed on the floor behind the toilets in the men's and women's customer restrooms. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floors in the restrooms.	8/27/19	DK ↓
6-501.14A	Dust and residue was observed on the ceiling air vents in the men's and women's customer restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the air vents.	8/27/19	
4-101.19	Chipping paint and peeling caulk were observed at the back of the hand washing sink in the employee restroom. Surfaces requiring frequent cleaning that are exposed to splash and drips shall have smooth, cleanable surfaces. Please repair the paint and the caulk at the back of the sink.	8/29/19	
5-501.17	The lid on the trash can in the employee restroom was observed open. The lid is broken so that it cannot be easily opened when it is closed. Restrooms used by females shall be provided with a covered receptacle for sanitary napkins. Please replace the trash can with a covered receptacle that can be easily opened.	8/27/19	
4-601.11C	<b>DINING AREA:</b> Brown residue was observed on the handle, the door, and the rubber door seal on the Crosley refrigerator in the dining area. Non-food contact surfaces shall be free of residue accumulations. Please clean the refrigerator.	8/27/19	
4-501.11B	The rubber door seal on the Crosley refrigerator in the dining area is broken. Equipment shall be maintained in good repair. Please replace the broken seal on the refrigerator.	8/29/19	

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ESTABLISHMENT NAME Hunt's Dairy Bar	ADDRESS 1300 East Main Street	CITY /ZIP 63601
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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.**

2-201.11 to 2-201.13	An employee illness policy was not present in written form. Please develop a written policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities that relate to diseases that are transmittable through food. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used citing specific pages employees must read and signing a reporting agreement.	8/29/19	DK ↓
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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.**

6-403.11B	<b>SERVICE AREA:</b> Two employee purses were observed sitting on boxes of soda syrup in the service area. Employee personal items shall be stored in designated areas where contamination of food, equipment, utensils, linens, and single use items cannot occur. <b>CORRECTED ON SITE</b> by moving the purses.	COS	PK ↓
4-601.11C	Sticky residue was observed on the backsplash behind the dispensing nozzles on the soda machine in the service area. Non-food contact surfaces shall be free of residue accumulations. Please clean the soda machine.	8/21/19	
4-204.112	No thermometer was observed in the Frigidaire chest freezer in the service area or in the Crosley chest freezer by the 3-door True refrigerator. Mechanical refrigeration units shall be equipped with an accurate thermometer to measure the ambient temperature inside the unit. Please provide a thermometer inside the freezers.	8/29/19	

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