



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

TIME IN	12:38pm	TIME OUT	3:47pm
DATE	2-10-20	PAGE	1 of 5

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: Brandon Hardin	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 _____		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"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input 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 hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		✓
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input 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 checked="" type="checkbox"/>	<input 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		
		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		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Brandon Hardin</i>	Brandon Hardin	Date:	February 10, 2020
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	2-28-20



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
Kitchen cold table: ambient, cut tomatoes, hard boiled eggs		40, 42	Steam table: green beans, mash potato, chicken & dump		184, 175, 173
Hamburger from grill		38	Cooler drawers: raw burger		41
Hot hold: chili on stovetop		200	Dipper water: steam table, prep table, stovetop		133, 76, 92
Maytag cooler: ambient, raw beef		168	Fish on ice, chicken wings on ice		45, 50
		38, 40	Two-door cooler in back room		32

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
7-201.11B	A variety of medicines were observed on the top of the kitchen cold tables. Pharmaceuticals shall be stored so that contamination of food, equipment, single use items and clean linens cannot occur. COS by moving the medicines.	COS	BA
2-401.11	Employee beverages were observed on a table with and above food beside the stove and on the prep table in the kitchen. Employees may drink from closed containers if the beverage is stored where contamination of food, equipment and single use items cannot occur. Please store employee beverages in closed containers and where they cannot spill of food or food related items.	COS	
3-501.17A	A discard date was not observed on various potentially hazardous foods stored in the Maytag refrigerator in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. COS by marking with a discard date.	COS	
3-302.11	A roll of raw pork sausage was stored with ready to eat foods in the crisper of the Maytag refrigerator in the kitchen. Food shall be protected from cross contamination by separating raw animal foods from ready to eat foods. COS by relocating the sausage.	COS	
7-201.11B	Cleaning supplies in spray bottles were observed hanging on an open wire rack above food in the kitchen. Toxic materials shall be stored where they cannot contaminate food, equipment, and single use items. COS by moving the cleaning supplies.	COS	
4-601.11A	Dried food debris was observed on an egg slicer stored atop the kitchen cold table. Food contact surfaces shall be clean to sight and touch. Please clean the egg slicer at least every four hours when in use.	2-11-20	

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 inside the cold-well compartment and the lower cooler of the kitchen cold table. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the upper and lower compartments of the cold table.	2-28-20	BA
4-601.11C	The interior of the Maytag refrigerator in the kitchen is dirty. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of this cooler.		
3-304.12F	In-use utensils were observed stored in ambient water at the steam table, on the prep table and on the stovetop. Water used for storing utensils shall be maintained at 135F. If utensils are to be stored in water, ensure that the water is maintained at 135F or greater.		
4-601.11C	An accumulation of food debris was observed inside the cooler drawers below the grill area and in the drawer seals. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the drawers and the seals.		
4-601.11C	An accumulation of dust and debris was observed on the interior surfaces of the hood above the grill area in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the hood.		
4-601.11C	An accumulation of grease and food debris was observed on the fryers in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the fryers.		
6-501.12A	An accumulation of grease and food debris was observed on the floor in the kitchen, especially below equipment and tables, in corners and at wall/floor junctions. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen.		

EDUCATION PROVIDED OR COMMENTS

Note: The facility has discontinued the use of the salad bar.

Person in Charge / Title: Brandon Hardin		Date: February 10, 2020	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 2-28-20



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 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	
Condiment cooler in wait area		36		
Chest freezer in utility room		0		
Dessert cooler		32		

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
7-201.11B	Cleaning supplies in spray bottles were observed hanging on an open wire rack above food equipment, single use trays and a bucket of pickles beside the stove in the kitchen. Toxic materials shall be stored where they cannot contaminate food, equipment, and single use items. COS by moving the cleaning supplies.	COS	BA
3-501.17A	A discard date was not observed on diced tomatoes and hard boiled eggs in the lower compartment of the kitchen cold table. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Please label all potentially hazardous foods with a discard date.	2-11-20	
4-601.11A	A heavy accumulation of food debris was observed on surfaces of the flame grill in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the flame grill.	2-28-20	
7-201.11B	A container of pipe joint compound was observed below the flame grill. Toxic materials shall be stored where contamination of food, equipment and single use items cannot occur. Please remove the joint compound from this area.		
4-601.11A	An accumulation of food debris was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean the interior of the microwave as often as necessary to keep it clean.		
3-501.16B	Containers of raw fish and raw chicken wings were observed stored atop ice on the prep table near the fryers. The fish was measured at 45F and the chicken was measured at 50F. The chicken had a foul odor. Potentially hazardous foods held refrigerated shall be held at 41F or less. The fish was moved to a refrigerator and the chicken was discarded. If foods are to be held on ice, there must be sufficient ice to envelope the food contained to the level of the food inside; and the food must be maintained at 41F or less.		

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6-501.12A	Food splatters were observed on the walls in the kitchen at the grill, the fryers, the breading area, and the steam table. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in the kitchen.	2-28-20	BA
6-501.112	An accumulation of dead insects were observed on sticky traps on the floor in the kitchen. Dead or trapped pests shall be removed from the premises at a frequency that prevents their accumulation of decomposition. Please remove dead pests as often as necessary to prevent accumulation.		
5-501.116B	An accumulation of food debris was observed on the trash cans in the back of house area. Soiled waste receptacles shall be cleaned at a frequency necessary to prevent a build-up of soil or becoming an attractant for insects and rodents. Please clean the trash cans.		
3-304.14B	A pail of soapy water stored on the counter at the prep station was in use for wiping kitchen surfaces. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in an approved chemical sanitizer. Please use only plain bleach diluted to 50-100ppm for this purpose. Do not add soap or detergents to the water.		
4-601.11C	An accumulation of dust and food debris was observed on multiple surfaces in the kitchen such as tables, shelving, equipment surfaces and prep surfaces. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen.		
4-501.14C	The three compartment sink is dirty. Ware washing basins shall be cleaned at a frequency necessary to prevent recontamination of equipment. Please clean the three compartment sink.		
6-501.18	The mop sink is dirty. Please clean and disinfect it.		

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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	The kitchen toaster is dirty. Food contact surfaces shall be clean to sight and touch. Please clean the toaster.	2-12-20	
6-501.111	A number of fruit flies were observed in the ware washing area, on surfaces of the fry cutter in the back room and on potatoes in the back room. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. A number of factors contribute to the presence of the flies. There is an accumulation of dirty dishes in the ware washing area. An accumulation of water and debris is on the floor in the ware washing area. The mop sink and drains are in need of cleaning. There are some bad potatoes in the potato storage bin. There is an accumulation of potato debris from the cutting process on the cutter, the wall and the black crates in the back room. Please take action to minimize the presence of the flies by: 1. Thoroughly cleaning the ware washing and back room area of food debris and standing water. 2. Prevent accumulation of dirty equipment in the ware washing area. 3. Clean and bleach the mop sink and other drains. 4. Use fly traps as appropriate. 5. Maintain adequate sanitation to prevent attraction, harborage, and breeding conditions for flies.		
4-601.11A	Surfaces of the fry cutting and slicing devices had dried potato residue on them. Numerous fruit flies were observed on surfaces of the devices. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the equipment after use or at least every four hours if in constant use.		
7-202.12A	A can of Hot Shot flying insect killer was observed on the lower shelf of a table in the ware washing area. Only those insecticides approved for use in a food establishment may be present on the premises. Remove this product from the premises and discontinue its use in the facility.		

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.			
4-901.11	Some of the dishes in clean storage were wet-nested. After cleaning and sanitizing, food equipment shall be air dried prior to placing in storage. Please dry equipment before placing in storage.	2-28-20	
6-501.12A	Dirt and debris was observed on the floor in the ware washing and back room area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the ware washing area and back room.		
4-601.11C	An accumulation of potato residue was observed on the walls and black crates at the potato fry cutter and slicer. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all accumulated food residue from all surfaces in this area.		
6-301.11	Soap was not present at the hand wash sink in the utility room. Hand wash sinks shall be provided with a supply of soap. COS by providing soap.	COS	
4-501.11A	An accumulation of black debris was observed on surfaces of the mop bucket and wringer. Equipment shall be maintained in good repair. Please clean the mop bucket and wringer.	2-28-20	

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		Follow-up Date: 2-28-20	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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6-501.111	Rodent droppings were observed on the prep table in the back room and on the floor in various places throughout the facility. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Take action to minimize the presence of rodents in the facility. Actions should include: 1. Prevent pest entry by closing points of entry on the outside of the building such as gaps between the building siding and the ground and where utilities enter the building. 2. Remove harborage conditions by maintaining sanitary conditions, removing ancillary food debris and clutter, preventing standing water, and preventing accumulation of soiled food equipment. 3. Use traps and baits appropriately.	2-28-20	
3-302.11	Raw shell eggs were stored above fish and bacon in the glass-front refrigerator in the back room. Food shall be protected from cross contamination by separating raw animal foods of different types. COS by storing the eggs on the bottom shelf of the cooler.	COS	
3-201.11	Two jars of home-canned salsa were observed in the condiment cooler in the wait area. Only those foods which are from an approved inspected source may be present in a food establishment. COS by discarding the salsa.	COS	
4-202.11A	Holes were observed in the bottom of the ice bucket. Multi-use food contact surface shall be free of cracks, breaks, pits, inclusions, and similar imperfections which adversely affect cleaning and sanitation. COS by replacing the bucket with a food grade pail.	COS	

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Person in Charge (Title)	Brandon Hardin	Date:	February 10, 2020
Inspector:	John Wiseman	Telephone No.	(573)431-1947
		EPHS No.	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	2-28-20