



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

TIME IN	9:50 AM	TIME OUT	1:53 PM
DATE	March 11, 2020	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: The Factory Diner Park Hills		OWNER: Mehmet Memis	PERSON IN CHARGE: Shonda Millitzer/PIC	
ADDRESS: 239 West Main Street		ESTABLISHMENT NUMBER: 4826	COUNTY: 187	
CITY/ZIP: Park Hills, 63601		PHONE: (573) 518-0161	FAX: None	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
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 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT 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 <input checked="" 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"/> N/A	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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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						

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 /Title: <i>Shonda Millitzer</i>		Shonda Millitzer/PIC		Date: March, 11, 2020	
Inspector: <i>Donovan Kleinberg</i>	Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: April 9, 2020	

Rose Mier



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

ESTABLISHMENT NAME The Factory Diner Park Hills		ADDRESS 239 West Main Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Small Prep Cooler; Ambient		31	Grill Prep Cooler Top; Sausage Patties, Sausage Pieces		39, 36
Traulsen Cooler; Ambient		39	Pancake Batter on Counter Top		40
Waffle Batter on Counter Top		48	Gravy on Hot Hold		138
Salad Prep Cooler Top; Tomato, Lettuce		38, 40	Traulsen Freezer; Ambient		19
Salad Prep Cooler Bottom; Ambient		36	Egg on Stove Top		200

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-601.11A	KITCHEN The Nemco Dicer stored on the bottom shelf of the baking table was observed with debris on the blades. Food Contact surfaces of equipment shall be kept clean to sight and touch. Please clean and sanitize the blades of the Nemco Dicer before storage.	3/11/2020	[Handwritten Initials]
4-601.11A	The Hobart Slicer stored on the bottom of the shelf of the baking table was observed to have debris on the blade. Food Contact surfaces shall be kept clean to sight and touch. Please clean and sanitize the blade of the Hobart Slicer after use.	3/11/2020	
3-501.16A2	A container of waffle batter left out on the counter was found to have a temperature of 48F. Potentially Hazardous Foods (PHFs) shall be kept at a temperature of 41F or lower. Please store the waffle batter in a manner or location capable of holding it at a temperature of 41F or less. CORRECTED ON SITE by discussing the situation with an employee and discarding the waffle batter and implementing a plan of holding the batter in ice.	COS	
4-601.11A	Mold was observed growing on the edges of the deflector of the ice maker. Food Contact surfaces shall be kept clean to sight and touch. Please empty and discard the ice from the ice maker and then wash, rinse and sanitize the interior parts.	3/11/2020	
4-601.11A	Debris was observed on a mesh strainer stored on the clean equipment rack. Food Contact surfaces shall be kept clean to sight and touch. Please wash, rinse and sanitize the strainer.	3/11/2020	
2-401.11A	An open topped glass containing an employee drink was observed on the shelf between the cookline and the warewashing area. Employee beverages in areas where food prep occurs shall have closed tops and straws to prevent contamination from the beverage. Please have employees drink only from closed top containers.	3/11/2020	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-101.19	Prep Area Several shelves in the kitchen holding utensils and equipment were observed to be lined with aluminum foil. Surfaces requiring frequent cleaning shall be smooth, durable and cleanable. Please do not line the shelves with foil, resurface the shelves that are not smooth and clean or replace.	3/11/2020	[Handwritten Initials]
4-903.11A	Debris was observed in the drawers holding utensils under the single service table with the heater on it. Utensils shall be stored in a clean and dry location to prevent contamination. Please clean the insides of the drawers as often as needed to prevent debris accumulation.	3/11/2020	
4-601.11C	Splatter and a sticky residue was observed on the outside of the ice bucket on top of the ice maker. Non-Food Contact surfaces shall be cleaned as often as necessary to prevent an accumulation of debris. Please wash, rinse and sanitize the ice bucket at least daily.	3/11/2020	
6-501.110	WAREWASHING AREA A employee jacket was observed hung on the clean dishes storage rack. Employee clothing shall be stored in lockers or other suitable locations where they cannot contaminate food. Please move the jacket to an area where it is separate location.	3/11/2020	
6-501.114A and B	BASEMENT The basement was cluttered and unorganized with the facility soda syrup bag in box system located next to the water softener. The basement is unsanitary for the storage of food, single service items and equipment. Please remove all unused equipment, organize remaining items on shelving and clean the basement.	3/23/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>S. Millitzer</i>	Shonda Millitzer/PIC	Date: March, 11, 2020
Inspector: <i>[Signature]</i>	Donovan Kleinberg	Telephone No. (573)431-1947
	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: April 9, 2020



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ESTABLISHMENT NAME The Factory Diner Park Hills		ADDRESS 239 West Main Street		CITY/ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Grill Prep Cooler Bottom; Ambient, Chicken		34, 38	Pooled Eggs on Ice		40
Sliding Door Cooler; Ambient, Chocolate Milk		30, 41			
Dessert Cooler		43			
Walk-in Cooler; Ambient, Chocolate Milk		40, 43			
Walk-in Freezer		0			

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3-302.11A	COOKLINE Frozen raw cod was observed stored in contact with frozen Ready To Eat food in the Traulsen freezer. Foods shall be protected from contamination by separating raw food from Ready To Eat foods and by storing them in the proper order of top to bottom: Ready To Eat foods, fish and seafoods, whole muscle beef and pork, ground beef and pork, poultry products. Please separate raw foods from Ready To Eat foods. CORRECTED ON SITE by separating the raw fish from the Ready To Eat food.	COS	SM
3-302.11A	Raw chicken was observed to be stored above and in contact with raw beef patties. Foods shall be protected from contamination by properly storing foods in an order that prevents cross-contamination from other foods with raw poultry on the bottom below ground beef and pork. Please ensure raw poultry is stored on the bottom. CORRECTED ON SITE by moving the raw chicken to the bottom and separating the beef from the chicken.	COS	
6-501.111	Rodent droppings were observed in the cabinet which held packets of Splenda. Pests shall be controlled in a establishment by inspecting deliveries of food, inspecting the premises for evidence of pests and using approved means of pest control. Please clean the rodent feces and observe for a return; if more feces is found please control and eliminate their presence.	3/11/2020	
7-102.11	BACK STORAGE AREA A clear plastic spray bottle containing a clear liquid, identified as bleach solution by staff, lacked a label for the contents. Containers containing poisonous or toxic materials shall be labeled with the common name of the material. Please label the spray bottle.	3/11/2020	

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4-501.14C	WAREWASHING AREA The sprayer handle on the sprayer of the pre-clean sink was observed to have a build up of grease and debris. Warewashing equipment shall be cleaned at a frequency of at least once every 24 hours. Please clean the sprayer head.	3/11/2020	
4-501.14C	The interior of the mechanical warewashing machine was observed to have a build up of hard water on top of the sprayer arms and grease in the upper corners. Warewashing equipment shall be cleaned at a frequency of at least once every 24 hours. Please clean the interior of the sanitizer.	3/11/2020	
6-501.110	Employee keys were observed on the work table. Employee personal items shall be stored in an area separate from food preparation areas to prevent potential contamination. Please store keys and other personal items in separate areas from food, utensils, single service items and equipment.	3/11/2020	
6-501.18	COOKLINE The handwashing sink was found to have an accumulation of debris in the basin and on the drain piping. Handwashing sinks and other plumbing fixtures shall be cleaned at a frequency to prevent an accumulation of debris. Please clean the handwashing sink.	3/11/2020	
4-601.11C	Debris was observed on the foil lined burners of the stove. Non-Food Contact surfaces shall be cleaned at a frequency to preclude debris accumulation. Please replace foil when soiled or with an easily cleanable surface protector.	3/11/2020	
3-304.12C	A knife was observed to be stored in a gap between the salad and grill prep coolers. In-use utensils shall be stored in or on clean portions of equipment which are cleaned and sanitized at least every 4 hours of continuous use. Please move the knife to a clean and sanitized storage location.	3/11/2020	

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Inspector: <i>Donovan Kleinberg</i>	Donovan Kleinberg	Telephone No. (573)-431-1947
	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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3-305.16A	<p>SERVICE AREA</p> <p>The dessert cooler's ambient temperature was observed to be at 43F. PHFs shall be held cold at 41F or below to ensure safe storage and prevent contamination. Please monitor food temperatures and perform maintenance or adjust the cooler to ensure it holds a temperature of 41F or below.</p> <p>NOTE: This establishment has consumer advisories posted on signs at the door to inform customers that foods that are not fully cooked might increase the risk of acquiring a foodborne illness. It would be preferable if these advisories were on the menus to help ensure customers are fully informed about the advisory.</p>	3/23/2020	SM
3-501.17B	<p>BACK STORAGE AREA</p> <p>In the walk-in cooler several packages of meat were observed without disposal dates. These packages were a package of bologna marked 2/25, a package of bologna marked 3/4 and a thawing package of bologna marked 1/7 as well as 2 packages of sliced chicken breast without dates entirely. It is presumed these dates were the date the food was put in the packages and frozen. PHF made at the establishment or taken from an opened commercially prepared container that will be stored for over 24 hours shall be marked with disposal dates of seven (7) days including the day the package was opened or the food was prepared. Please ensure PHFs stored for over 24 hours are marked with disposal dates.</p>	3/11/2020	
2-401.11	<p>An employee, the dishwasher, was observed chewing gum while washing dishes. Employees shall refrain from engaging in eating and drinking, which includes chewing gum, while in areas where food, utensils, single service items and equipment could be contaminated. Please ensure employees stop chewing gum in the food preparation area.</p>	3/11/2020	

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4-904.11B	<p>COOKLINE</p> <p>Spoons were stored with their handles down in the container. Utensils shall be stored with their handles up to prevent potential contamination when retrieved. Please store the spoons with their handles up.</p>	3/11/2020	SM
4-601.11C	<p>Food debris was observed in the creases of the door seals for the salad and grill prep cooler. Non-Food Contact surfaces shall be cleaned at a frequency to prevent the buildup of debris. Please clean the door seals.</p>	3/11/2020	
6-501.12A	<p>An accumulation of grease was observed on the floor around and behind the deep fryer. Physical facilities shall be cleaned as often as needed to prevent and accumulation of debris. Please clean the floor around and behind the deep fryer.</p>	3/11/2020	
4-601.11C	<p>WAIT STATION</p> <p>Hard water buildup was observed on the bottom of the coffee dispenser nozzles. Non-Food Contact surfaces shall be cleaned at a frequency to prevent build up of debris. Please clean the bottom of the coffee dispenser nozzles.</p>	3/11/2020	
4-901.11A	<p>Glasses were observed being stored wet nested on the shelving in the wait station. Utensils and equipment shall be completely air dried after washing, rinsing, sanitizing and draining. Please ensure utensils are thoroughly air dried before nesting or storing.</p>	3/11/2020	
5-202.15B	<p>There was no cold water available at the handwashing sink. Plumbing fixtures shall be maintained in good repair. Please restore cold water to the handwashing sink.</p>	3/23/2020	

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Inspector: <i>D. Kleinberg</i>	Donovan Kleinberg	Telephone No. (573)431-1947 EPHS No. 1686 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: April 9, 2020



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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
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4-203.12B	SERVICE AREA The thermometer in the sliding door cooler was found to be inaccurate by 10F. Ambient air temperature measuring devices scaled in Fahrenheit shall be accurate to within plus or minus 3F. Please replace the thermometer with an accurate one.	3/11/2020		
4-904.11B	Utensils stored in the cabinet below the tea cup holder area were found stored with their handles down. Utensils shall be stored with their handles up to prevent potential contamination. Please store the utensils with their handles up.	3/11/2020		
BACK STORAGE				
6-501.11	Floor tiles in the back storage area were missing. Physical facilities shall be maintained in good repair. Please replace the floor tiles.	3/23/2020		
4-803.11	A soiled apron was observed to be stored on the shelving in the back storage. Soiled linens shall be stored in clean, nonabsorbent receptacles and transported or stored in an area to prevent contamination of food, utensils, single service items or equipment. Please move soiled linens to proper storage areas.	3/11/2020		
6-501.12A	Debris was observed on the floor in the back storage area. Physical facilities shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the floors.	3/11/2020		
6-501.12A	Debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as needed to prevent an accumulation of debris. Please clean the floor of the walk-in cooler.	3/11/2020		
5-205.15	A large water leak, possibly coming from the water heaters, was observed in the basement. Plumbing fixtures shall be maintained in good repair. Please repair the leak.	3/23/2020		

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4-904.11A	An employee was observed picking up cleaned dishes and placing his thumbs on the Food Contact surfaces of the plate. Single service items and cleaned and sanitized utensils shall be handled in such a manner as to prevent contamination of food and lip contact surfaces. Please ensure cleaned and sanitized utensils are properly handled.	3/11/2020	SM
5-501.113	OUTSIDE The lids to the dumpster were observed to be open. Waste receptacle lids shall be kept closed to prevent possible pest infiltration or harborage. Please keep dumpster lids closed.	3/11/2020	
5-501.13A	There was a leak in the front right corner observed in the dumpster. Waste receptacles shall be kept in good repair. Please contact your waste disposal company to replace or repair the dumpster.	3/23/2020	

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