





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

ESTABLISHMENT NAME Hunt's Dairy Bar		ADDRESS 1300 East Main Street	CITY /ZIP Park Hills, 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Prep Line Frigidaire Freezer Ambient		0	Hothold: Chili, Vegetable Soup, Gravy, Green Beans
Prep Line Frigidaire Cooler Ambient		38	Chili In Warmer
Cooling Sliced Tomato, Cooling Diced T.		47, 43	Chili Cooling at 11:00 AM, 11:40 AM
Raw Bacon		40	Hamburger Off Grill, Chicken Off Deep Fryer
Food On Ice: Raw Hamburger 1, 2		37, 36	Crosley Cooler In Dining Room Ambient

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-403.11A	A tub of chili was found inside a warmer inside the cook line with a temperature of 125F; staff stated that the chili was placed in the warmer 30 minutes prior to our arrival to heat up and be ready to replace the chili in the hot holding unit. Previously prepared and cooled Potentially Hazardous Food (PHF) shall be reheated to at least 165F for 15 seconds before being placed in hot holding. Please ensure that food for hot holding is held cold until needed and then rapidly heated to 165F for 15 seconds before placing the food into a hot holding unit. CORRECTED ON SITE by disposing of the chili and discussion with the manager.	COS	
3-501.17A	Inside the prep line Frigidaire cooler a container of cubed ham was found with a discard mark of 11/27; according to staff this mark was the date when the meat was prepared and put into a freezer and it had been removed from the freezer this morning. Ready To Eat (RTE) PHFs prepared in an establishment and intended to be held for over 24 hours shall be marked with a seven day discard date including the day the food was prepared. Please ensure all RTE PHF prepared in the establishment and intended to be held for over 24 hours is marked with a discard date of seven days including the date of preparation. CORRECTED ON SITE by placed a correct date mark, 12/14/2020, on the cubed ham.	COS	
3-501.19B2	Various items on ice at the cook line including sliced tomatoes, cut lettuce and beef patties are held on ice using Time as a Public Health Control (TPHC) without a discard time. PHFs held using TPHC shall be marked with a time of four hours after they are prepared and put out for service that marks when the food is to be disposed. Please ensure foods are marked with a four hour disposal time when they are prepared for holding by TPHC. CORRECTED ON SITE by marking the PHFs with disposal times.	COS	

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6-501.12A	The wall and wiring for equipment behind the grill and hot hold units were found to have an accumulation of grease and debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the walls and other surfaces behind the grill and hot holds.	12/10/20	
6-501.12A	Grease and food debris was found accumulating on the floor underneath the deep fryer and cook line equipment. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors underneath the cook line equipment.	12/10/20	
6-501.11	A stained ceiling tile was found behind the rightmost ventilation pipe on the vent hood over the deep fryer. Physical facilities shall be maintained in good repair. The stained tile might indicate a ceiling leak, please replace of paint over the tile and monitor it; if the stain returns then an active ceiling leak is present and needs to be repaired.	12/23/20	
6-501.14A	The floor mounted fan by the handwash sink on the right side of the prep line was found to have an accumulation of dust and debris on the grates. Ventilation intake and exhaust systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates of the fan.	12/10/20	
6-501.14A	The ceiling ventilation system inside the employee restroom was found to have an accumulation of dust and on the grates. Ventilation intake and exhaust systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates of the ventilation system.	12/10/20	
4-203.12B	The two door True cooler's integral thermometer registered a temperature of 40F when the actual temperature was 35F. Air temperature measuring devices scaled in Fahrenheit shall be accurate to within plus or minus 3F. Please either adjust the integral thermometer or place an accurate thermometer inside the unit.	12/17/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: David Hunt Date: December 9, 2020

Inspector: [Signature] Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. 1686 Follow-up:  Yes  No Follow-up Date: 12/23/2020



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Frigidaire Freezer Ambient	4	True Three Door Cooler: Ambient, Raw Beef	48*
Coronada Freezer Ambients 1, 2	0, 0	Cooked Beef, Sliced Tomato, Green Beans	36, 48*, 45*
Crosley Chest Freezer Ambient	0	Shake Maker Vanilla Mix In Hopper	34
Two Door True Cooler Ambient	34	Chest Freezer Ambient, Frigidaire Chest Freezer Ambient	18, 8
Desert Prep Cooler Ambient	30	Whirlpool Chest Freezer, Kenmore Chest Freezer Ambien	30, 0

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4-601.11A	The piping and internal baffle inside the vent hood over the deep fryer were found to have a heavy accumulation of grease and food debris which could potentially fall into food. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please clean and remove the excess grease from the vent hood over the deep fryer.	12/9/2020	[Handwritten Initials]
3-202.15	Two #10 cans of Hunt's Tomato Ketchup and one can of Cream of Potato soup were found to have a crimped dent and dents on the top seams respectively. Food packages shall be kept in good condition and protect the integrity of the food held inside. Please inspect food packages upon receipt and during stocking for damage and remove damaged cans from service for return or disposal. CORRECTED ON SITE by pulling the cans out of service for removal from the establishment.	COS	
4-601.11A	Black debris, presumably mold, was found on the deflector of the ice machine. FCSs shall be kept clean to both sight and touch. Please dispose of all ice inside the machine and wash, rinse and sanitize the interior surfaces in order to clean the unit and kill any mold.	12/10/20	
3-501.16A2	Raw burger, sliced tomato and green beans found in the three door True cooler were found to have temperatures ranging from 48 to 45F; the ambient temperature of the unit was 39F. PHFs shall be held cold at a temperature of 41F or less. Please ensure that foods are limited in the amount of time they spend out of temperature control during preparation and that they are stored in small portions with space between containers to allow air circulation to help facilitate cooling.	12/9/2020	
3-302.11A1	A whole raw turkey was found in the Crosley chest freezer in the front line touching RTE cooked foods. Food shall be stored in a proper manner to prevent cross contamination using the following vertical order from top to bottom: RTE foods, fish and seafood, whole muscle beef and pork, ground beef and pork, chicken and poultry products. Please properly store food in order to prevent potential cross contamination.	12/9/2020	

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4-901.11A	Plastic tubs were found in warewashing to be wet nested. Food equipment and utensils shall be thoroughly and completely air dried before storage or contact with food. Please ensure all utensils are completely air dried before nesting in storage. CORRECTED ON SITE by moving the tubs back to warewashing.	COS	[Handwritten Initials]
6-501.16	A mop was found drying inside of an empty mop bucket. Mops shall be hung up in a location to completely dry where potential contamination of food, food equipment, utensils and single service items cannot occur. Please hang up mops to dry them. CORRECTED ON SITE by hanging up the mop.	COS	
6-202.15A2	The door to the out door storage shed was found to have a gap in the weather stripping at the bottom of the door allowing in daylight. Outer openings shall be protected by solid, intact and tightly sealed doors. Please repair the weather stripping at the bottom of the door to the storage shed.	12/23/20	
6-501.12A	A large amount of leaves and other debris was observed on the floor of the outdoor storage shed. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor of the shed.	12/9/2020	
4-902.11A3	Single service cups were found stored on the floor of the outdoor storage shed. Single service items shall be stored in a cool, dry place where they are protected from contamination and at least six inches up off of the ground or on a pallet. Please move the cups up off of the ground or on a pallet.	12/9/2020	

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7-207.11B & 4-903.12A1	A container of Pepto Bismol and employee clothing were found stored over onions in the warewashing area. Medicines used by employees shall be clearly labeled as such and stored in a location where contamination of food, food equipment, utensils and single service items cannot occur and employee personal effects shall be stored separately from food to prevent contamination. Please store and label medicines properly and store employee personal effects in a separate area where contamination of food cannot occur. <b>CORRECTED ON SITE</b> by moving the Pepto Bismol and clothing to a shelf below the onions.	COS	
7-201.11B	Dawn dish soap was found stored on the drain board of the three vat sink inside the warewashing area. Potentially toxic and poisonous materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please store toxics in a proper and safe manner. <b>CORRECTED ON SITE</b> by moving the dish soap to the rack below the sink.	COS	
7-201.11B	A bottle of Dawn dish soap was found stored on a rack above the three vat sink inside the room with the oven and a three vat sink. Potentially toxic and/or poisonous materials shall be stored separately from and not above food equipment. Please store potentially toxic and/or poisonous materials separately from and not above the three vat sink. <b>CORRECTED ON SITE</b> by moving the bottle below the sink.	COS	
2-401.11B	A covered employee drink was found stored on a prep table next to cooling chili and above a meat slicer. Employees can drink from beverages in food preparation areas however, they must be lidded and stored in a location where contamination of food cannot occur. Please store lidded employee beverages in a location where contamination of food cannot occur.	12/9/2020	
4-501.114A	Chlorine sanitizer in a bucket in the service area was found to have a concentration of over 200ppm. Chlorine sanitizer shall be used at concentrations between 50-100ppm which can be attained with a half to one teaspoon of plain bleach per gallon of water. Please use proper concentration sanitizers.	12/9/2020	

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7-201.11B	A bucket of sanitizer and other disinfectants were found stored on a rack over clean equipment in the dining room. Potentially toxic and/or poisonous materials shall not be stored above food equipment and utensils. Please store potentially toxic and/or poisonous materials separately from and not above utensils and food equipment.	12/9/2020	D K
7-201.11B	Chemicals were found stored above clean linens on the rack inside the office. Potentially toxic and/or poisonous materials shall not be stored above or with food equipment and utensils. Please store the chemicals in a way where they are not over or intermingling with food equipment and utensils.	12/9/2020	

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