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

TIME IN 8:32am	TIME OUT 12:10pm
DATE 12-7-20	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: The Factory Diner	OWNER: Mehmet Memis		PERSON IN CHARGE: Shonda Militzer
ADDRESS: 239 West Main Street		ESTABLISHMENT NUMBER: 4826	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: 573-518-0161	FAX: na	P.H. PRIORITY : ☐ H ■ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN ✓OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
IN ✓OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
IN ✓OUT	Food in good condition, safe and unadulterated	✓	
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN ✓OUT N/A	Food separated and protected	✓	
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
IN ✓OUT N/A	Proper cold holding temperatures		
IN ✓OUT N/O N/A	Proper date marking and disposition	✓	
IN OUT ✓N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
IN ✓OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
	✓	Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
	✓	Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
	✓	In-use utensils: properly stored		
	✓	Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
	✓	Gloves used properly		
		Utensils, Equipment and Vending		
	✓	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge/Title: Shonda Militzer			Date: December 7, 2020
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: ■ Yes ☐ No Follow-up Date: 12-28-20

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The Factory Diner	239 West Main Street	Park Hills, 63601

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cold table #1: amb, sld tomato, cheese	38, 39, 41	Condiment cooler, milk/fruit cooler	34, 40
Cold table #2: amb, tomato, ham, sausage	36,38,38,40	Walk-in cooler: amb, ham, tomato, cheese	42,42,42,42
Hot hold gravy	154	Walk-in freezer	10
Traulsen freezer, hot hold hash browns	12, 153		
Pooled eggs on ice, shell eggs on counter	40, 57		

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
2-401.11	An employee was observed drinking from an open container while slicing onions near the ware washing area. Employees may drink from a closed container is the container is handled and stored to prevent contamination of food, equipment and single use items. Please ensure that employee beverages are handles and stored appropriately.	12-7-20	SM
2-301.14	A kitchen employee was observed donning single use gloves without hand washing first and blowing into the gloves be for putting them on. Employees shall wash their hands prior to using single use gloves and must not engage in activities that contaminate the gloves. This was discussed with the head cook.	12-7-20	
3-302.11	Raw meat was stored above ready to eat foods in the Traulsen freezer at the cookline. Food shall be protected from cross contamination by storing raw animal food away from and below ready to eat food. COS by rearranging the food.	COS	
3-501.17A	Discard dates were not observed on bags of ready to eat foods in the bottom of the cookline coldtables. 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	
3-701.11	Moldy fruit was observed in the upright refrigerator in the kitchen area. Unsafe food shall be discarded. COS by discarding the moldy food.	COS	
4-601.11A	Food debris was observed on a food chopper in clean storage in the kitchen area. Food contact surfaces shall be clean to sight and touch. COS by moving to ware washing.	COS	
4-601.11A	Food debris was observed inside several pieces of food equipment in clean storage. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately cleaned.	12-7-20	

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
6-501.12A	Grease and food debris was observed on the floor below coolers and cooking equipment in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area.	12-28-20	SM
4-601.11C	Minor food splatters were observed on the underside of the shelf above the hot holding area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
4-501.11B	The door seals are broken on both cookline cold tables and on the condiment cooler. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact and adjusted in accordance with manufacturer's specifications.		
4-601.11C	Minor food debris was observed inside both of the cookline cold tables 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 coolers.		
4-101.19	The paint has worn off of the floor in the kitchen and ware washing areas. Floors shall be painted or sealed to provide and non-porous and easily cleanable surface. Please repair the floor in this area.		
3-501.16B	Raw shell eggs were observed stored on a table near the cook range and were measured at a 57F. Raw shell eggs shall be stored at 45F or less. COS This issue was discussed with the head cook and the eggs were moved to the cold table.	COS	
4-601.11C	A heavy accumulation of grease and debris was observed on the nonfood contact surfaces of fry pans stored above the cook range. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the fry pans.	12-28-20	

EDUCATION PROVIDED OR COMMENTS

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2-304.11	Dirty face masks were observed hanging from the clean equipment rack in the ware washing area. Employee items shall be stored to prevent contamination of food, equipment and single use items. Please store employee items away from clean equipment.	12-7-20	SM
3-501.16B	The ambient temperature of the walk-in cooler was measured at 42F. Ham, diced tomato, and sliced cheese stored in the cooler was measured at 42F. Potentially hazardous food held refrigerated shall be held at 41F or less. Please adjust or repair the cooler to hold food at 41F or less.	12-28-20	
3-302.11	Uncooked chicken patties were stored above biscuits in the walk-in freezer. Food shall be protected from cross contamination by storing raw animal food away from and below ready to eat food. Please store raw animal foods below ready to eat foods.	12-7-20	
7-201.11B	A pail of sanitizer was stored on the counter surface in the wait station. Toxic materials shall be stored so that contamination of food, equipment and single use items cannot occur. Please store the sanitizer off of the counter. It is recommended that the sanitizer be stored on an upturned milk crate.		
6-501.111	Mouse droppings were observed in the bottom of the cabinets and in the bottom of the wine rack in the bar area. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please remove evidence of pests and take action to control the presence of rodents.		

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3-304.12C	Clean fry pans were stored inverted on a soiled shelf above the cook range. Clean equipment shall be stored on surfaces that are clean. Please clean the shelf above the cook range.	12-28-20	SM
4-601.11C	An accumulation of food debris was observed on the outside of seasoning shakers stored near the flat-top grill. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shakers.		
4-601.11C	Minor food debris was observed on surfaces of tables in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean table surfaces in the kitchen area.		
5-501.116	An accumulation of food debris was observed on the trash can in the kitchen area. Waste receptacles shall be cleaned as often as necessary to prevent a build-up of food debris and soiling. Please clean the trash cans.		
6-501.12A	Food debris was observed on the wall and on the fire extinguisher near the hand wash sink in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the wall at this area.		
4-204.112	A thermometer was not observed inside the upright refrigerator in the kitchen area. Mechanically refrigerated food holding units shall be provided with a thermometer that is accurate to within three degrees F. Please place an accurate thermometer in this cooler.		
4-601.11C	Food debris was observed in a tub containing clean food equipment in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	

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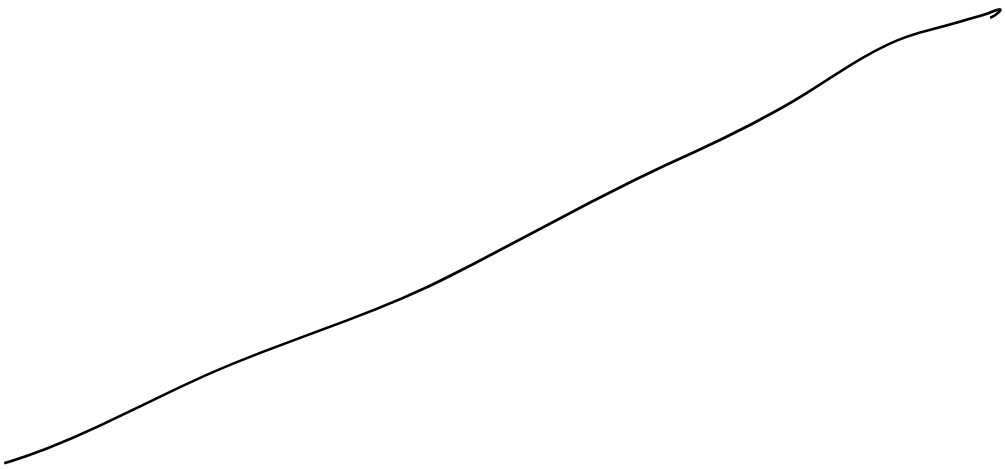

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4-901.11	Steel pans were observed wet-nested on the clean equipment rack in the warewashing area. After cleaning and sanitizing, equipment shall be air dried prior to placing in clean storage. Please ensure that equipment is dry prior to nesting.	12-28-20	
6-501.18	Debris was observed on the hand sprayer in the ware washing area. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sprayer.		
6-501.12A	Dirt and debris was observed on the floor below the sinks and dishwasher in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in this area.		
3-305.11	Boxes of food were observed on the floor in the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food items off of the floor.		
5-501.13A	The trash can in the back room has holes in it. Refuse containers shall be durable and leakproof. Please discontinue use of the broken trash can.		
3-305.11	A fly strip with dead flies was observed hanging above a food storage shelf in the dry storage room. Food shall be protected from sources of contamination. Please remove the fly strip.		
6-501.11	Two holes were observed in the wall behind the storage rack in the dry storage area. Physical facilities shall be maintained in good repair. Please repair the holes.		
4-903.11	Clean utensils were observed stored with their food contact surfaces upwards in the ware washing area. Clean utensils shall be stored with the food contact surface downwards. Please store the utensils with the handles up.		

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