



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

TIME IN	11:30 AM	TIME OUT	2:33 PM
DATE	11/30/2020	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 Riverside Grill	OWNER: Maleya Brantley, LLC	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 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		
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"/> IN <input checked="" type="checkbox"/> Q/T	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			Highly Susceptible Populations			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				Chemical			
<input checked="" type="checkbox"/> IN <input 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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				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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 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 checked="" type="checkbox"/>	<input 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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 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					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 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: Brandon Hardin	Date: November 30, 2020
Inspector: Dorovan Kleinberg	Telephone No. (573) 431-1947
EPHS No. 1686	Follow-up: Follow-up Date: 12/14/2020
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME The Riverside Grill		ADDRESS 7 East Main Street	CITY /ZIP Park Hills, 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Maytag Cooler/Freezer Ambients	31, 2	Grill Drawers; Beef Patty, Chicken	41, 42
Fish on Counter	46	Prep Table Top; Sliced Tomatoes	41
Egg and Milk Mixture	65	Bottom Ambient	40
Coca Cola Storage Cooler Ambient	38	Steam Table; Ham & Beans, Chili, Baked Beans	178, 171, 137
Coronada Freezer Ambient	25	Coca Cola Front Cooler Ambient, Cheesecake	39, 41

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
2-101.11A	Upon arrival there was no person in charge designated or immediately available, the person in charge was at another building nearby and was reached by phone arriving within half an hour. A person in charge should always be present in a food establishment, if their is no official person in charge a temporary person in charge should be designated. Please ensure there is always a person in charge inside the food establishment during operation to maintain food safety. CORRECTED ON SITE by arrival of the person in charge and discussion.	COS	
3-501.17A	There were metal containers of cooked beef inside the Maytag cooler that did not possess discard dates. Ready To Eat (RTE) Potentially Hazardous Foods (PHFs) prepared on site shall be labeled with a date of disposition of seven days including the date of preparation if the food is held for over 24 hours. Please ensure all RTE PHFs prepared on site are marked with a seven day discard date if they will be held for over 24 hours.	11/30/20	
3-501.16A2	Chicken stored inside the refrigerated grill drawers was found to have a temperature of 42 Fahrenheit. PHFs shall be held at a temperature of 41 Fahrenheit or lower. Other food inside this unit was found to be at 41 Fahrenheit; as such it is likely that the drawers are being opened for too long or too often. Please minimize the amount the drawers are opened in order to better keep PHF under 41 Fahrenheit.	11/30/20	
3-501.17A2	A container of shredded lettuce in the prep table cooler was found with a date marking the date the lettuce was prepared. PHF prepared on site shall be marked with a seven day disposal date if the food is intended to be held for over 24 hours. Please ensure that RTE PHFs are marked with the date of disposal which is seven days from preparation, including the date of preparation.	11/30/20	

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	The door seal of the lower freezer on the Maytag unit was found to have an accumulation of food debris inside the seal. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean out the door seal.	11/30/20	
4-601.11C	The bottom of the Maytag freezer shelf was observed to have an accumulation of food debris. NFC surfaces shall be kept free of an accumulation of food debris. Please clean out the bottom of the Maytag freezer shelf.	11/30/20	
3-304.12F	Utensils used by the staff were stored in a metal container filled with water in between uses; upon checking the temperature of this water the temperature was found to be 95 Fahrenheit. In-use utensils can be stored in water between uses however, the temperature of the water must be at 135 Fahrenheit or above in order to preclude the growth of potentially harmful microorganisms. If in-use utensils are going to be stored in water than please ensure the water is at 135 Fahrenheit or higher.	11/30/20	
6-501.12A	The floor underneath the deep fryer was found to have an accumulation of pooling grease. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean up the excess grease underneath the deep fryer.	12/1/2020	
6-501.12A	There was general grease and food splatter on the walls of the kitchen especially near the deep frying and breading stations. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the walls of the kitchen.	12/2/2020	
6-101.11A1	There were rags stuffed underneath the deep fryer and left on the floor. Floors, wall and ceilings shall have a smooth, durable and easily cleanable surface to allow for complete cleaning. Please remove the rags in order to allow the floor to be easily cleaned.	11/30/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Brandon Hardin		Date: November 30, 2020
Inspector: Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 12/14/2020



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Ham & Beans on Hothold		200		
Beef Patty Off Grill		199		
Pastry Cooler		38		

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4-601.11A	The upper interior surfaces of the microwave were observed to have an accumulation of food debris and splatter; this is considered a food contact surface since debris could potentially drop into food. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please wash, rinse and sanitize the interior of the microwave.	11/30/20	
3-501.16A2	A bucket of fish fillets was observed stored on a counter, upon checking the temperature the temperature of the fillets registered at 46 Fahrenheit. Upon questioning the staff stated the fish had been left out for less than an hour. PHFs shall be held cold at a temperature of 41 Fahrenheit or less. Please ensure PHFs are not left out at room temperature without some form of temperature control by minimizing the amount of time PHFs are left out of temperature control, using ice baths or other methods. CORRECTED ON SITE by moving the fish back under temperature control.	COS	
4-601.11A	The upper ledges and surfaces of the toaster were found to have a heavy accumulation of food debris. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the upper ledges of the toaster.	11/30/20	
4-601.11A	Grease and food accumulation was occurring on the rim of the vent hood especially over the deep fryer station, since this rim is over food preparation areas it is considered a FCS since debris might fall down into food. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the vent hood in order to clean it and remove the buildup of debris.	12/1/2020	
3-501.16A2	A bowl of pooled eggs and milk for batter was out on a counter without any temperature control; upon checking the mixture had a temperature of 64 Fahrenheit and no staff knew how long it had been out. Please ensure PHFs are not allowed to sit out at room temperature without temperature control. CORRECTED ON SITE by disposing of the mixture.	COS	

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3-304.12B	A bucket of cornmeal stored in the kitchen had a scoop that did not have a handle. In-use utensils can be stored in non-PHF such as flour and cornmeal so long as the handle remains up and out of the food. Please provide a handle with a scoop for use inside the cornmeal bucket.	12/7/2020	
6-501.11	The ceiling in the kitchen had several areas where the paint was starting to peel and flake. Physical facilities shall be kept in good repair. Please repaint over the areas which are peeling.	12/7/2020	
6-501.14A	A box fan stored inside the kitchen was found to have a heavy accumulation of dust. Ventilation systems shall be kept clean in order to prevent them from becoming a source of potential contamination. Please either clean the fan, or if it is not used, remove it from the facility.	11/30/20	
3-501.11A2 & 4-803.11	A soiled employee apron was observed to be stored on a rack used to hold bread. Food shall be stored in a location which is cool and dry and where the food is protected from dust, splash and other contamination and is at least six inches up off of the floor while soiled linens should be stored in a clean non-absorbent receptacle where no contamination of food, food equipment, utensils and single-service items can occur. Please ensure soiled linens are properly stored in a location where potential contamination of food cannot occur.	11/30/20	
6-501.18	The mop sink for the facility was found to be very dirty and soiled. Plumbing systems shall be kept clean. Please wash, rinse and sanitize the mop sink in order to clean it.	11/30/20	
4-402.11A3	The caulking on the left side of the three vat sink which abut against the wall has turned black and is deteriorating. Fixed equipment which is exposed to splash and spillage shall be sealed to the wall with a gap no greater than 1/32 of an inch in order to prevent water infiltration. Please remove the damaged caulking and re-caulk.	12/14/20	

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		Follow-up Date: 12/14/2020



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

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2-401.11B	Employee beverages were found stored on the counter with food. Employees may drink from beverages in food preparation areas as long as the drinks are lidded and stored and handled in a manner to prevent potential contamination of food, food equipment, utensils and single service items. Please ensure employee beverages are stored in an area where they cannot potentially contaminate food.	11/30/20	BA
2-301.14G	Kitchen employees and staff were observed donning single use gloves without washing their hands before putting the gloves on. Employees shall wash their hands before applying single use gloves in order to prevent the gloves from becoming contaminated. Please ensure employees know when and where to wash their hands in order to prevent potential contamination. CORRECTED ON SITE by discussion with the person in charge.	COS	
7-201.11A	Bleach and detergent were found stored with dirty dishes in the warewashing area. Potentially toxic and/or poisonous materials shall be stored in a separate location from and not above food, food equipment, utensils and single service items. Please ensure toxic and/or poisonous materials are not stored with food equipment and utensils.	11/30/20	
4-601.11A	The potato cutters in the back room were found to have a heavy accumulation of food debris inside the blades. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the potato cutters to clean them.	11/30/20	
4-202.11A	A dishrag was placed on the bottom of the drill powered potato cutter, presumably to provide grip. FCSs shall have a smooth, durable and easily cleanable surface free of chips, cracks, seams and other similar imperfections that might prevent a complete cleaning. Please do not use non-smooth and durable items for FCSs. CORRECTED ON SITE by removing the rag.	COS	

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6-501.12A	The walls and area around the potato cutters were covered in an accumulation of potato debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the walls in the area around the potato cutters.	12/1/2020	BA
4-601.11C	The wire rack over the prep table in the back room was found to have an accumulation of food debris and splatter. NFC surfaces shall be kept free of an accumulation of debris. Please clean the wire rack over the back room prep table.	11/30/20	
4-601.11C	An accumulation of potato debris was observed on the milk crates stored in the potato cutting areas. NFC surfaces of food equipment shall be kept free of an accumulation of debris. Please clean the milk crates and store them where they will not be exposed to further debris.	12/1/2020	
3-305.12A	An employee cell phone was found stored on the rack used to hold bread in the kitchen. Food shall not be stored amongst employee effects or where employee effects are stored. Please ensure employee personal effects are stored in a separate area where they cannot potentially contaminate food, food equipment, utensils and single service items.	11/30/20	
3-307.11	Excess ice in the Coronado freezer was spilling onto food inside the freezer. Food shall be stored in a cool, dry location where it is protected from dust, splash and other contamination. Please remove the excess ice which is spilling onto the food.	12/2/2020	
5-501.15A	The dumpster for the facility was missing a lid which made it impossible to fully close off the dumpster. Outside waste receptacles shall have tight fitting lids which are kept closed in order to reduce pest attraction. Please contact your waste disposal company to replace the lid.	12/14/20	

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			EPHS No.	1686
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	12/14/2020



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3-501.17B	A jug of potato salad inside the Coca Cola cooler in the back room was found with a date of opening. PHF from an opened commercially prepared container shall be marked with a seven day discard date including the day the package was opened if the food is intended to held in the facility for over 24 hours. Please ensure PHF from opened commercially prepared packages are marked with a proper seven day discard date, not the date of opening.	11/30/20	BKA
3-202.15	A single can of Orchard Naturals Fruit Cocktail was found with a dent on the top seam; cans with dents that are on the top, bottom and/or side seams or dents that are crimped can compromise a can's integrity. Food packages shall be kept in good condition and shall protect the integrity of the food held inside the package. Please inspect food packages upon receipt and during stocking for damage and remove damaged food packages from service. CORRECTED ON SITE by disposing of the damaged can.	COS	
4-601.11A	The metal sides of the ice box underneath the soda dispenser were found to have some soda syrup residue. FCSs shall be kept clean to both sight and touch. Please dispose of any remaining ice and wash, rinse and sanitize the inside of the box in order to clean the box and kill any potential mold.	12/1/2020	
4-501.114A	A bucket of chlorine sanitizer solution was tested and found to have a chlorine concentration of greater than 200ppm. Sanitizers shall only be used at correct concentrations with chlorine sanitizers being used at a concentration of between 50-100ppm which can be attained by adding 1/2 to one teaspoon of regular, unscented bleach to one gallon of water. Please use test strips to measure the concentration of sanitizers and adjust the concentration as necessary. CORRECTED ON SITE by remixing the sanitizer.	COS	
4-601.11A	There was an accumulation of dust and debris observed on the infant high chairs which are considered a FCS. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the infant high chairs.	11/30/20	

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6-501.111B	<p>Rodent droppings were found inside the storage room with the Coronado freezer on the water heater, floor and other surfaces. The presence of pests in a food facility shall be controlled and eliminated. Please inspect the facility for the presence of pests. Clean up the waste of the rodents and monitor the area, if the waste returns then there is an infestation and pest control measures need to be undertaken.</p>	12/2/2020	RA
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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Inspector: Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
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