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

TIME IN 8:12am	TIME OUT 9:55am
DATE 11/18/2021	PAGE 1 of 2

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: Rocky Creek Youth Ranch	OWNER: Clifton Talley		PERSON IN CHARGE: Mike Tedder/Ops manager
ADDRESS: 1286 Matthews Lane		ESTABLISHMENT NUMBER: 4804	COUNTY: St. Francois
CITY/ZIP: Park Hills, 63601	PHONE: 573-562-7751	FAX: 573-562-7843	P.H. PRIORITY : ■ H ☐ M ☐ L

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

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 11/18/2021 Results Acceptable

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: Mike Tedder/Ops manager			Date: November 18, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐ Yes ■ No Follow-up Date:

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

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Rocky Creek Youth Ranch	1286 Matthews Lane	Park Hills, 63601

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Gallon milk on counter (8:20am)	47	Blue air prep bottom (amb.)	37
Frigidaire Freezer 1 (amb.)	0	Blue airn prep top-whipped topping	39
Whirlpool Chest freezer (amb.)	0	Whirlpool chest freezer (amb.) water heater storage area	20
Walk-in Cooler (amb.) cooked meatloaf	40/40		

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
3-501.16A2	Gallon milk was observed temped at 47F on the counter in use at 8:20am it was shortly returned to prep cooler. Potentially hazardous food shall be held at 41F unless cooking, cooling, or prepping for immediate service. COS by discussion of food code.	COS	MT
3-302.11A	Raw ground meat was observed above pineapple in Frigidaire freezer 1. Food shall be protected from cross-contamination by storing in the vertical order, top to bottom: ready-to-eat, raw seafood, raw whole muscle, raw ground meat, and raw poultry. COS by asking staff to rearrange in correct order.	COS	
4-501.114A	Chlorine sanitizer was measured in three vat basin at greater than 200ppm. Chlorine sanitizer shall be between 50-100ppm. Make by diluting (1/2 tsp -1 tsp unscented and non-pourable bleach per gallon of water). COS by discussion of food code.	COS	
NOTE	Mr. Tedder is having maintenance improve the fence around the lagoon and put up WARNING keep out signs		
NOTE:	Water sample taken-Results received 11-29-2021 and found acceptable by state public health lab.		

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	Minor amounts of food debris was observed in the top portion of the Blue Air prep cooler behind the lid. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	11/19/2021	MT
6-202.15A1	What appeared to be a small hole was observed in the corner of the wall beneath shelving holding Toasty O's in refrigeration room. Outer openings shall be protected against the entry of pests by filling in gaps and holes. Please fill in the gap in the base of the wall.	11/25/2021	
4-903.11A2/3, 3-305.11A2/3	Paper towels, Cheerios, Ketchup, and Styrofoam cups were observed on the floor in the water heater storage room and beneath what is believed to be the drain line for the condensate for the walk-in cooler. Food and single-service articles shall be stored at least 6 inches up off the floor and be stored away from drain lines unless shielded to intercept drip, so it is not exposed to splash or contamination. Please move the items to prevent contamination.	11/20/2021	
4-602.12B	Debris was observed in the top portions of the microwave in the dining area. Cavities and door seals of microwave ovens shall be cleaned at least every 24 hours. Please clean of all debris.	11/18/2021	
4-101.17A	A wooden spatula was observed in the kitchen near the fryer. Wood may not be used as a food-contact surface unless hard maple or equivalent hard close-grained wood. Please remove utensil from operation if it does not meet these criteria.	11/19/2021	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

Person in Charge /Title: Mike Tedder/Ops manager			Date: November 18, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐Yes ☒No Follow-up Date: