



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

TIME IN 8:52am	TIME OUT 11:35am
DATE 5-19-22	PAGE 1 of 3

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 Militver
ADDRESS: 239 West Main Street	ESTABLISHMENT NUMBER: 4826	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: 573-518-0161	FAX: na
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
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	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 _____
License No. _____		

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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input 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"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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 <input type="checkbox"/> N/O	Hands clean and properly washed			<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"/> 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"/> 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"/> 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"/> Q/T	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 <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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> 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						

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input 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		
	<input checked="" type="checkbox"/>	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				<input checked="" type="checkbox"/>	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		
	<input checked="" type="checkbox"/>	Food Identification			<input checked="" type="checkbox"/>	<input 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		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination				<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge:	Shonda Militver	Date: May 19, 2022
Inspector:	John Wiseman	Telephone No. (573) 431-1947
		EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 6-2-22



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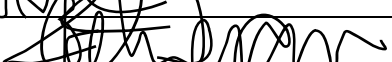
PAGE 2 of 3

ESTABLISHMENT NAME The Factory Diner		ADDRESS 239 West Main Street		CITY/ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table #1: ambient, ham, pico		32, 35, 37	Chopped beef from the grill		211
Cold table #2: ambient, tomatoes, ham		30, 34, 36	Condiment cooler (no PHFs)		42
Pooled eggs at cookline		42	Electrolux cooler, Milk cooler at wait station		36, 40
Traulsen freezer		0	Walk-in cooler: ambient, sliced ham, raw hamburger,		42, 42, 45
Hot held gravy		126	raw egg		43
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)
3-501.16A	A container of raw, pooled eggs was observed in an ice bath at the cookline. The ice in the bath extended to about one fourth the level of eggs in the container. The eggs were measured at 42F. Potentially hazardous foods held cold shall be held at 41F or less. Please add enough ice to the ice bath so that the ice is at or above the level of the eggs in the container.				5-19-22
6-501.111	Rodent droppings and shredded nest material was observed in the bottom of the oven next to the flat-top grill at the cookline. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please remove all evidence of pests and actively pursue a comprehensive pest management practice to minimize the presence of rodents.				5-19-22
3-501.16B	Hot held gravy at the cookline was measured at 126F. Potentially hazardous foods held hot shall be held at 135F or greater. If the gravy is made fresh for service; it should attain and maintain a temperature of 135F. If the gravy has been prepared on a previous day and is re-heated for service; it should be heated to at least 165F and then held at 135F or greater. Please monitor hot held foods at least every two hours and ensure that it is re-heated and/or held at proper temperatures.				5-19-22
3-501.17A	Discard dates were not observed on any of the ready to eat, potentially hazardous food stored in the kitchen refrigerators and walk-in cooler. Ready to eat, potentially hazardous foods held cold shall be marked with a discard date that is no longer than six days from the date of preparation or opening from a sealed container. These foods require discard dates: 1. Any kind of cook food; meats, fish, vegetables, grains, pasta, and opened canned food. 2. Cut leafy greens, cut tomatoes, and cut melons must be dated. Uncut produce does not need to be dated. Uncooked animal foods do not need to be dated.				5-19-22
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)
4-204.112	Ambient thermometers were not observed in any of the coolers in the kitchen nor wait station. Mechanically cooled food storage units shall be provided with a thermometer that is accurate to within three degrees F and which is placed in a visible area of the unit.				6-2-22
4-601.11C	All of the coolers in the kitchen and wait area had some level of food debris inside their cooler compartments. Debris and mold was observed on the door seals of cold tables. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of all refrigerators and freezers.				6-2-22
4-601.11C	An accumulation of dried food debris was observed on surfaces in the cold-well compartments of the 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 cold-wells of both cold tables.				6-2-22
5-205.11B	An employee was observed dumping raw, pooled eggs down the hand wash sink at the cookline. Hand wash sinks shall be used for hand washing exclusively. Please do not use the hand wash sinks as dump sinks.				5-19-22
6-501.12A	An accumulation of food debris was observed on the floor below 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.				6-2-22
4-501.11B	The door seals on the condiment cooler are broken. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please replace broken door seals.				6-2-22
<b>EDUCATION PROVIDED OR COMMENTS</b>					
<div style="display: flex; justify-content: space-between;"> <div> <p>Person in Charge/Title: </p> <p>Inspector:  John Wiseman</p> </div> <div> <p>Shonda Militver</p> <p>Telephone No. (573)431-1947</p> </div> <div> <p>Date: May 19, 2022</p> <p>EPHS No. 1507</p> </div> </div>					
<p>Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Follow-up Date: 6-2-22</p>					



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PAGE 3 of 3

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)
6-501.111	Rodent droppings were observed on the lower shelf of the work table in the kitchen. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please remove all evidence of pests and actively pursue a comprehensive pest management practice to minimize the presence of rodents.				5-19-22
7-201.11B	A bottle of Bactine in a wicker basket was stored atop the condiment cold table in the kitchen. Medicines and toxic materials shall be stored to prevent contamination of food, equipment, and single use items. Please locate medicines to prevent contamination.				5-19-22
4-601.11A	Food residue was observed on some of the steel pans and on a chopper in clean storage. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is adequately cleaned.				5-19-22
3-302.11	Raw animal foods such as raw eggs and raw hamburger were stored above ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please arrange foods in storage to prevent cross contamination.				5-19-22
7-201.11B	A jug of Dawn dish soap was stored with and above single use food containers on the shelves in the back room area. Medicines and toxic materials shall be stored to prevent contamination of food, equipment, and single use items. Please locate cleaning supplies to prevent contamination.				5-19-22
3-304.12	A disher with the handle in contact with the food was observed in a tub of whipped butter in the Electrolux cooler in the kitchen. In-use food utensils shall be stored so that the hand-contact portion of the utensil is not in contact with the food. Please do not store food dispensing utensils in containers of food. This is a core violation not a priority violation.				5-19-22
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)
4-601.11C	Food debris was observed inside the kitchen microwave. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the microwave interior as often as necessary to keep it clean.				5-19-22
4-203.12B	The kitchen food thermometer was tested for accuracy by placing it in ice water and indicated a temperature of 44F. Food thermometers shall be accurate to within two degrees F. COS by calibrating the thermometer. Please check the thermometer for accuracy on a regular basis.				COS
4-601.11C	Most surfaces of equipment in the kitchen are in need of cleaning. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all kitchen surfaces such as walls, sinks, coolers & freezers, cooking and range surfaces, tables and shelves.				6-2-22
5-501.116B	An accumulation of food debris was observed on surfaces of trashcans in the kitchen area. Receptacles for wastes shall be cleaned at a frequency necessary to prevent a build-up of soil or food debris. Please clean the trash cans.				6-2-22
6-501.12A	Dirt and debris was observed on the floor in the ware washing area; especially below equipment and in corners. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in this area.				6-2-22
6-101.11	The painted surface of the concrete floor of the kitchen area is largely worn away. Floors in food preparation areas shall be smooth, durable, nonabsorbent, and easily cleanable. Please thoroughly clean and resurface the kitchen floor.				6-2-22
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title  Shonda Militver				Date: May 19, 2022	
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