



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

TIME IN 1:10 pm	TIME OUT 4:38 pm
DATE 01/06/2020	PAGE 1 of 7

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: Park-ET	OWNER: Brenda and Kevin Esselman	PERSON IN CHARGE: Brenda Ruessler
ADDRESS: 211 S. Kingshighway	ESTABLISHMENT NUMBER:	COUNTY: Perry
CITY/ZIP: Perryville, MO 63775	PHONE: 573-547-4147	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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 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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> N/O	Hands clean and properly washed			IN <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source				<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Approved thawing methods used					Gloves used properly		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
		Food Identification				<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>		Food properly labeled; original container				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Physical Facilities		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display				<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Brenda Ruessler</i> Brenda Ruessler	Date: 01/08/2020
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564 EPHS No. 1682 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 1/29/2020



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Park-ET		ADDRESS 211 S. Kingshighway		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sausage gravy / hot holding in metal bowl on prep table		140.0	True 2-door fry freezer		1.6
Sliced beef / cold holding in back walk-in cooler		43.0	Packaged french fries / cold holding in True 2-door fry freezer		0.0
Harford walk-in freezer		-4.3	*Back walk-in cooler (see noted violation)		44.2 / 43.0
Packaged injected tenderized steak / cold holding in Harford walk-in freezer		0.0	Frigidaire biscuit and vegetable freezer		1.5
Mashed Potatoes / hot holding on stove top in pot of boiling water		168.5	Salad walk-in cooler		42.0

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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<p>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.</p>			
2-301.14	Inspector observed food employee not washing hands between taking off gloves from hands and donning new gloves on hands. Inspector observed wait staff not washing hands after handling soiled equipment or utensils. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; after handling soiled equipment or utensils and before donning gloves for working with food.	01/06/20	
5-204.11 (A)	Inspector observed no accessible hand wash sink between warewashing area or food prep area. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas.	01/24/20	
5-202.13	Pre-scrape sink sprayer was observed hanging below the flood rim and is not properly provided with an air gap. No air gaps were observed on Ronnoco coffee maker or cappuccino machine. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch (1").	01/14/20	
5-203.14	Inspector observed no backflow prevention provided on water lines with shut-offs in both grill areas, back warewash area, and on Hobart dishmachine water inlet. Operator stated that backflow prevention device is improperly working on mop sink as well. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment and is required by law.	01/14/20	

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3-501.15	Inspector observed cooked vegetable soup being stored in plastic containers and then placed half-way in ice bath. Cooling shall be accomplished in accordance with the time and temperature criteria by either placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls, and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.	01/06/20	
2-402.11	Inspector observed food employees preparing food not wearing proper hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.	01/07/20	
4-101.19	Wooden shelving in the warewash area was observed coarse and not easily cleanable. Brick in back walk-in cooler is coarse and not easily cleanable. Outside storage shed for food equipment and single-use items has exposed wooden floor and walls. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Paint wooden shelving unit in warewash area, floor and walls in outside storage shed, and brick in back walk-in cooler.	01/24/20	

EDUCATION PROVIDED OR COMMENTS

Water for facility is supplied by the city of Perryville, MO. Owner stated that pest control is conducted by facility. Inspector discussed employee hygiene/illness reported, construction of food and non-food contact surfaces, hand sink installation, hand washing (see page 3)

Person in Charge /Title:	<i>Brenda Ruessler</i> Brenda Ruessler	Date:	01/08/2020
Inspector:	<i>Melanie Zernicke</i> Melanie Zernicke	Telephone No.	573-547-6564
		EPHS No.	1682
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	1/29/2020



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Tartar sauce / cold holding in salad walk-in		41.5	Broccoli cheese soup / hot holding in steam table		165.7
Frigidaire cooler in pie area		53.0 / 43.0	Raw chicken / cold holding in True cooler in grill area		39.0
Egg whites in Frigidaire cooler in pie area		43.0	Saturn prep cooler		38.4
Peaches in Frigidaire cooler in pie area		40.8	Pepperjack cheese / cold holding Saturn prep cooler		41.0
True cooler by grill area		33.1	Beef gravy / hot holding in steam table		159.6

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5-402.11 (A)	Inspector observed a direct connection from both ice bin drains to sewage system located in pie room. Inspector observed a direct connection from backwash drain from water softener to drain below 3-compartment sink that is used as a food prep sink and hand wash sink. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.	01/14/20	
7-206.12	Inspector observed baited mouse snap trap located by door in pie room area. Rodent bait shall be contained in a covered, tamper-resistant bait station.	01/06/20	
7-102.11	Inspector observed two unlabeled chemical spray bottles, one with K16 cleaning chemical and the other with Delimer cleaner in warewashing area. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. COS: During inspection inspector observed food employee label chemical spray bottles with contents.	01/06/20	
7-202.11 (A)	Inspector observed spray cans of raid stored in warewash and chemical storage areas of food establishment. A can of WD-40 was stored in food prep area on shelf. Round-up weed killer and gasoline can were stored in outside storage shed containing food single-use serving items and equipment. Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.	01/06/20	

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4-302.14	No quaternary ammonium test kit was observed for testing sanitizing solutions. A test kit or other device that accurately measures the concentration in milligram per liter (mg/L) of sanitizing solutions shall be provided.	01/18/20	
6-202.11 (A)	Inspector observed no shatter proof shielding on lights located above pie room prep area. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.	01/14/20	
4-901.11	Inspector observed wet food containers and food processor stored as clean on shelving units in dry storage area. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food; and may not be cloth dried.	01/06/20	
4-301.11	Inspector observed back walk-in cooler at a ambient temperature of 45° F. Frigidaire cooler located in pie room in back of restaurant was observed at a ambient temperature of 53° F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.	01/07/20	
7-201.11 (B)	Inspector observed liquid fire cleaning chemicals and grills degreaser stored on shelf over canned food items. COS: Inspector observed food employee remove chemicals and store on separate chemical rack away from canned food storage area during inspection.	01/06/20	

EDUCATION PROVIDED OR COMMENTS

(continued) techniques, frequencies for cleaning physical facility, different types of backflow prevention, reheating and cooling procedures, hot/cold holding temperatures, storing food items, and food cooking temperatures.

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		EPHS No.	1682
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Roast beef / hot holding in steam table		147.6	Diced fully-cooked ham / cold holding in True 3-door prep		38.5
Alfredo sauce / hot holding in steam table		158.6	Cottage cheese / cold holding in True 3-door prep cooler		34.0
True 3-door prep cooler		34.4	Hard boiled eggs / cold holding in True 3-door prep		38.0
Iberna reach-in freezer		12.3	True pie cooler in front		35.9
Ice cream / cold holding in Iberna freezer		12.5	Lemon meringue pie / cold holding in True pie cooler		38.4

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3-603.11	Inspector observed no consumer advisory for eggs and steak served undercooked to customer's preference. An animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the operator shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.	01/29/20	
401.11	Inspector observed a single-use uncovered cup in food prep area and a uncovered cup of water with lemon in food prep area during inspection. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.	01/06/20	

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6-501.11	Inspector observed damaged floor tiles throughout food prep areas, and holes in walls by ware washing area, and back food prep areas. Physical facilities shall be maintained in good repair.	01/29/20	
6-202.15 (A)	Inspector observed a hole in back storage room by back grilling area leading to the outside. In outside storage shed, inspector observed a gap at the top of door entrance and gaps where the roof meets the the top of walls. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.	01/29/20	
4-501.11 (C)	Can opener was observed soiled with metal fragments. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	01/06/20	
4-501.12	Cutting board on steam table was observed with deep scoring. Cutting board hanging on wall in back food prep area was heavily scored. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.		
6-301.14	Inspector observed no hand wash signage by hand wash sink. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. COS: Inspector provided a hand wash sign and observed food (see page 5)	01/08/20	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1/29/2020



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2-103.11	Inspector observed person in charge not ensuring that employees are cleaning their hands, monitoring cooling procedures, monitoring cleaning frequency, changing chemical sanitizers, and overall ensuring that employees are train in food safety as it relates to their assigned duties. The person in charge shall ensure that employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing; the employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within four (4) hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling; employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing; and employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.				01/08/20	
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6-301.14	(continued) employee post signage by hand wash sink during inspection.				01/08/20	
3-304.12	Inspector observed ice scoop stored inside ice container in front server area with handle touching ice. Ice cream scoop was observed with handle touching ice cream inside ice cream container in lberna reach-in freezer during inspection. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container, in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or in a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (135°F) and the container is cleaned at a frequency.				01/06/20	
4-601.11 (C)	Inspector observed a dust and food-like debris on food and equipment shelving and drawer storage throughout facility. Food-like debris was observed on the bottom of True 2-door fry freezer. Outside walk-in freezer was observed with a ice-like debris built up on condensate drain. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.				01/06/20	
6-501.12 (A)	Flooring underneath deep fryer in back food prep area was observed soiled with a grease-like debris. Floor in outside walk-in freezer was soiled with an dirt, food, and ice-like debris throughout unit, outside storage shed flooring was observed soiled with a dirt-like debris. Flooring under shelving was observed soiled with a dirt-like debris. Walls in ware wash area were observed soiled with a mold-like debris, and walls (see page 6)				01/24/20	

EDUCATION PROVIDED OR COMMENTS

Inspector is recommends operator and staff to attend the Perry County Food Safety course.

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6-501.12 (A)	(continued) in food prep areas were soiled with a food and dust-like debris. Physical facilities shall be cleaned as often as necessary to keep them clean.	01/24/20	
4-502.11 (B)	Inspector observed pressure gauge reading higher than manufacturer specified pressure and digital temperature gauge on rinse cycle reading at 171° F instead of at the manufacturer specified reading of at or above 180° F during inspection. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.	01/24/20	
4-502.11 (A)	Inspector observed strainers damaged with metal fraying away from rim. Utensils shall be maintained in a state of repair or condition. COS: Inspector observed food employee voluntarily discard damaged strainers during inspection.	01/06/20	
4-101.19	Inspector observed the a splash guard in warewash area constructed of a plastic covering and sticky-like adhesive peeling away from metal that is not easily cleanable or durable. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.	01/24/20	
4-204.112	Inspector observed no thermometer in Frigidaire vegetable and biscuit freezer and IBERNA reach-in freezer. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature.	01/13/20	

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ESTABLISHMENT NAME Park-ET		ADDRESS 211 S. Kingshighway		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
	<p>Note: Inspector observed that facility is currently having new flooring installed throughout the facility.</p> <p>Note: An existing manual 3-compartment sink in the food prep area is used for hand washing and as a food prep sink. The first two (2) compartments are used for food prep and the last sink is used for hand washing.</p> <p>Note: Inspector visited facility to check the temperature of back walk-in cooler and Frigidaire cooler in pie room area on 01/07/20. The back walk-in is currently at 43.0° F and the Frigidaire cooler in pie room area is 43.0° F. Inspector will require operator keep refrigerations logs of all refrigeration units, and will review record during follow-up inspection on 01/29/2020.</p>		

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
2-302.11	Inspector observed server portioning pie with fingernail polish on hands. Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial nails when working with exposed food.	01/08/20	
3-302.11 (A)(4)	Inspector observed pies stored in front True pie cooler uncovered. Inspector observed salad dressings stored in salad walk-in cooler uncovered. Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings.	01/06/20	
3-304.14 (D)	Inspector observed sanitizer bucket with sanitizer soiled with food-like debris by grill area during inspection. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. COS: Inspector observed food employee change sanitizing solution during inspection.	01/06/20	

EDUCATION PROVIDED OR COMMENTS

Exit interview was conducted on 01/08/20 with Brenda Ruessler, a copy of the report will be emailed to esselman1@charter.net.

Person in Charge /Title: <i>Brenda Ruessler</i> Brenda Ruessler		Date: 01/08/2020	
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 1/29/2020