



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

DATE 04/04/2017	Page 1 of 2
TIME IN 12:21 PM	TIME OUT 01:43 PM

ESTABLISHMENT NAME Heavenly Divine Cakes		OWNER Matthew & Shannon Wick	PERSON IN CHARGE Shannon Wick	
ADDRESS 717 North Pine		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 426-5575	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY L
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE					PURPOSE	
<input checked="" 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
<input 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"/> Temporary	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	35	Hobart Unit			
Ambient Air	37	Display Case			
Ambient Air	66	Display Case			

**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	<i>Observed excessive debris on the bottom shelf of the Victory freezer.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	04/11/2017
3-302.11	<i>Food uncovered in in the Hobart refrigerator.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Corrected On-site
4-601.11(A)	<i>Observed excessive debris on the exterior of the salt bulk container.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	04/11/2017
5-205.15	<i>Establishment's plumbing in disrepair. Observed a bucket with water under the drain of the three vat sink.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	04/11/2017
4-601.11(A)	<i>Observed excessive dust on dishes stored on the rack housing single service items.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Corrected On-site
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Observed cupcakes with cream cheese frosting stored in the display case at 66 degrees. According to cook these items were made at 10:00 am this morning.</i>	Corrected On-site



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**PRIORITY ITEMS**

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<i>Items were moved to cold hold display case temping at 38 degrees.</i>		
3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.		
3-301.11	<i>Bare hand contact with ready-to-eat food.</i> 3-301.11 Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.	Immediate

**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
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6-501.11	<i>Observed the front window pane to be cracked and in disrepair.</i> 6-501.11 The physical facilities shall be maintained in good repair.	04/11/2017
5-205.11	<i>The employee handsink is used for purposes other than hand washing.</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate

**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 8 priority violations and 2 core violations of the food code. SW  
 I am aware of each violation and the compliance date for each violation.  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

Facility is not serving lunch items at this time.

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Shannon Wick / Ownee	<i>Shannon Wick</i>	DATE 04/04/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 04/11/2017