



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

DATE 06/22/2017	Page 1 of 2
TIME IN 03:00 PM	TIME OUT 03:38 PM

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 Highway 72 Event Center		OWNER Charlotte & Nicholas Barrack		PERSON IN CHARGE Charlotte Barrack	
ADDRESS 1100 Highway 72 East		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-1671	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	
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ESTABLISHMENT TYPE								PURPOSE	
<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	Routine		
<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"/> Temporary				

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	41	Kenmore Refrigerator			
Ambient Air	41	Tappan Refrigerator			

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

Not Observed	<b>2-1 Supervision</b>
Not Observed	<b>2-2 Employee Health</b>
Not Observed	<b>2-3 Personal Cleanliness</b>
Not Observed	<b>2-4 Hygienic Practices</b>

**Food**

In Compliance	<b>3-1 Characteristics</b>
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
In Compliance	<b>3-3 Protection From Contamination After Receiving</b>
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
In Compliance	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

In Compliance	<b>4-1 Materials For Construction and Repair</b>
In Compliance	<b>4-2 Design and Construction</b>
In Compliance	<b>4-3 Numbers and Practices</b>
In Compliance	<b>4-4 Location and Installation</b>
In Compliance	<b>4-5 Maintenance and Operation</b>
Not In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b> <u>Priority</u> <i>Observed residual food product on the interior of the microwave oven.</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. <b>Correct By:</b> Corrected On-site
In Compliance	<b>4-7 Sanitization Of Equipment and Utensils</b>
Not Applicable	<b>4-8 Laundering</b>



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

In Compliance 4-9 Protection Of Clean Items

**Water, Plumbing, and Waste**

In Compliance 5-1 Water

In Compliance 5-2 Plumbing System

Not Applicable 5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

In Compliance 5-4 Sewage, Other Liquid Waste, and Rainwater

In Compliance 5-5 Refuse, Recyclables, and Returnables

**Physical Facilities**

In Compliance 6-1 Materials For Construction and Repair

In Compliance 6-2 Design, Construction, and Installation

In Compliance 6-3 Numbers and Capacities

In Compliance 6-4 Location and Placement

In Compliance 6-5 Maintenance and Operation

**Poisonous or Toxic Materials**

In Compliance 7-1 Labeling and Identification

In Compliance 7-2 Operational Supplies and Applications

Not Applicable 7-3 Stock and Retail Sale

**Compliance and Enforcement**

Not Applicable 8-1 Modifications

Not Applicable 8-2 HACCP Plan

Not Applicable 8-3 Qualifications and Responsibilities

Not Applicable 8-4 Ceasing Operations and Reporting

**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 1 priority violations and 0 core violations of the food code.

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.

*cb*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Charlotte Barrack / Owner	<i>Charlotte J. Barrack</i>	DATE 06/22/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP N/A