



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

DATE 6-1-17 Page 1 of 2
 06/29/2017
 TIME IN 09:00 AM TIME OUT 09:36 AM

ESTABLISHMENT NAME Pear Tree Inn		OWNER Drury Development Group		PERSON IN CHARGE Gregg Bloom	
ADDRESS 2006 North Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-4000	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 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 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	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	True TwovDoor R/I	Eggs	167	Hot Hold-Serving Line
Sausage Patty	153	Hot Hold Unit	Yogurt	39	Cold Hold Unit
Gravy	154	Hot Hold-Serving Line	Creame Cheese	37	Cold Hold Unit
Sausage Patty	146	HotHold-Serving Line	Butter	40	Cold Hold Unit

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
-----------	--------------------------------------------------------------------------------------------------------------------------------------------------------------	------------

3-302.11	Food uncovered on the storage rack in the kitchen area. 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
----------	-----------------------------------------------------------------------------------------------------------------------	-------------------

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
-----------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------	------------

3-304.12	Improper storage of ice scoop. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	06/08/2017
----------	-----------------------------------------------------------------------------------------------------------------------------------------------------------	------------

3-305.11	Food not protected from contamination. Observed butter stored on the floor by True freezer. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	Immediate
----------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------

5-205.11	The employee handsink is used for purposes other than hand washing . 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
----------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------

3-304.12	Improper storage of in-use serving utensil on serving line. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	06/08/2017
----------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------

4-903.11	Single-service items not kept in the original protective package under the serving line and under the cabinet housing coffee machine. 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be	06/08/2017
----------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------

6-1-17925



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

DATE 6-1-17 06/29/2017	Page 2 of 2
TIME IN 09:00 AM	TIME OUT 09:36 AM

ESTABLISHMENT NAME Pear Tree Inn	ADDRESS 2006 North Bishop	CITY Rolla
-------------------------------------	------------------------------	---------------

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
	stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	
4-903.12	<i>Single-use articles improperly stored under miscellaneous source of contamination.</i> 4-903.12 Cleaned and sanitized equipment, utensils, laundered linens, and single-service items may not be stored: in locker rooms, toilet rooms, garbage rooms, or mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; under open stairwells; or under other sources of contamination.	06/08/2017
4-903.11	<i>Single-service items stored on the floor in Room 119.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	06/08/2017

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 7 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Gregg Bloom / General Manager		DATE 06/29/2017
-----------------------------------------------------------------------	--	--------------------

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 06/08/2017
---------------------------------------------------------------	------------------	----------------------------------------------------------------------------------	---------------------------------

6-1-17925