



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

DATE 02/14/2017	Page 1 of 3
TIME IN 10:49 AM	TIME OUT 11:37 AM

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 Route 63 Fuel Stop		OWNER Jim & Pat Blythe		PERSON IN CHARGE Pat Blythe	
ADDRESS 26695 County Road 6127			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE Edgar Springs 65462		TELEPHONE NUMBER (573) 436-350	FAX NUMBER	SEWAGE DISPOSAL Public	REGION I
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 checked="" 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	Other

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Sliced Tomato	34	True Prep Table			

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
In Compliance	<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>
Not In Compliance	<b>3-3 Protection From Contamination After Receiving</b> <u>Priority</u> <i>Raw meats stored above ready-to-eat food; Raw shell eggs stored above ready-to-eat food in the True prep table.</i> 3-302.11 Food shall be protected from cross contamination. <b>Correct By:</b> Corrected On-site
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
Not In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b> <u>Priority</u> <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in True Prep Table.</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. <b>Correct By:</b> Corrected On-site
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>



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

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>Excessive residual food buildup on the blade of the table top can opener.</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>
In Compliance	<b>4-9 Protection Of Clean Items</b>

**Water, Plumbing, and Waste**

In Compliance	<b>5-1 Water</b>
Not In Compliance	<b>5-2 Plumbing System</b> <u>Core</u> <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. <b>Correct By:</b> Corrected On-site
Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
In Compliance	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
In Compliance	<b>5-5 Refuse, Recyclables, and Returnables</b>

**Physical Facilities**

In Compliance	<b>6-1 Materials For Construction and Repair</b>
In Compliance	<b>6-2 Design, Construction, and Installation</b>
In Compliance	<b>6-3 Numbers and Capacities</b>
In Compliance	<b>6-4 Location and Placement</b>
In Compliance	<b>6-5 Maintenance and Operation</b>

**Poisonous or Toxic Materials**

In Compliance	<b>7-1 Labeling and Identification</b>
In Compliance	<b>7-2 Operational Supplies and Applications</b>
Not Observed	<b>7-3 Stock and Retail Sale</b>

**Compliance and Enforcement**

Not Applicable	<b>8-1 Modifications</b>
Not Applicable	<b>8-2 HACCP Plan</b>
Not Applicable	<b>8-3 Qualifications and Responsibilities</b>
Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>



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**RISK FACTORS AND INTERVENTIONS**

*(This section is currently blank for this report.)*

**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 3 priority violations and 1 core violations of the food code. PB  
 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**

Note: Due to cafe being closed at time of routine inspection conducted on 1/30/2017 this is an inspection of that cafe.

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Pat Blythe / Owner		DATE 02/14/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010		EPHS NO. 1572
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		DATE OF FOLLOW-UP N/A