



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

DATE 09/05/2018	Page 1 of 2
TIME IN 09:20 PM	TIME OUT 09:45 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 Pete's Pumpkin Patch		OWNER Christopher & Tara Peters		PERSON IN CHARGE Christopher Peters	
ADDRESS 18385 South US Hwy 63			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 724-7383	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY L
WATER SUPPLY Private Date Sampled: 09/05/2018 Result: Pending			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE							PURPOSE Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
AMBIENT AIR	32	WHIRLPOOL DOUBLE FRIDGE			
WATER	188	BELLACUCINA WARMER			
AMBIENT AIR	47	KENMORE FRIDGE			

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
Not In Compliance	3-2 Sources, Specifications, and Original Containers and Records <u>Priority</u> <i>Food not obtained from an appropriate source as evidenced by meat from a non-USDA inspected facility that was for personal use. This meat was not used for use in the business.</i> 3-201.11 Food used or offered for human consumption shall be obtained from sources that comply with the law. No food prepared in a private home may be used or offered. CHRIS REMOVED THE MEAT FROM THE FREEZERS. Correct By: Corrected On-site
In Compliance	3-3 Protection From Contamination After Receiving
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
In Compliance	4-6 Cleaning Of Equipment and Utensils



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering
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 critical violations and 0 non-critical violations of the food code. C.D.P
 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) Christopher Peters / Owner <i>Chris D Peters</i>	DATE 09/05/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 <i>Bethany Black</i>	EPHS NO. 1637
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A