



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
 ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: 4 C's RESTAURANT Number: F125-10000
 Address: 408 HIGHWAY 63 NORTH, VIENNA, MO 65582 County Code: 125 MARIES
 Type: Restaurant Sewage Disposal: Private Region: I P.H. Priority: H

Water Supply

Type: Community Date Sampled: Results:

Frozen Dessert

Approval: N/A Expires: Number:

Owner

Name: MELISSA BULLOCK Phone: (573) 744-9144 Fax:
 Email: lbullock@quakerswindows.com

Inspection

Date: 06/12/2020 Time In: 12:30 AM Time Out: 1:08 PM Purpose: Routine
 Follow-up: Yes Follow-up Date: 06/26/2020
 Education Provided or Additional Comments: None

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
Italian sausage	34.0	Cold Holding
shredded cheese	41.0	Cold Holding
sliced tomatoes	36.0	Cold Holding
ribeye steaks	31.0	Cold Holding
raw chicken	32.5	Cold Holding
diced tomatoes	38.5	Cold Holding
buns	40.0	Cold Holding
milk	40.5	Cold Holding

Management and Personnel

2-1 Supervision	In Compliance
2-2 Employee Health	In Compliance
2-3 Personal Cleanliness. Hands and Arms	In Compliance
2-4 Hygienic Practices	Not In Compliance

2-4 Hygienic Practices (<i>continued</i>)	Not In Compliance
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- 2.402.11. Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.

Core/Corrected Onsite

Hair restraints not being worn by all food preparation staff.

Food

3-1 Characteristics	<i>In Compliance</i>
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3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
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3-3 Protection From Contamination After Receiving	Not In Compliance
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- 3.305.12. Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in 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 contamination.

Core/Corrected Onsite

Food stored under unshielded drain lines of a food prep sink.

3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
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3-7 Contaminated Food	<i>In Compliance</i>
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3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>
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Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
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4-2 Design and Construction	<i>In Compliance</i>
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4-3 Numbers and Practices	<i>In Compliance</i>
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4-4 Location and Installation	<i>In Compliance</i>
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4-5 Maintenance and Operation	<i>In Compliance</i>
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4-6 Cleaning Of Equipment and Utensils	Not In Compliance
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- 4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

Priority

Re-inspection Date: 07/10/2020

Excessive burned-on residue buildup on bottom of the oven.

4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
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4-8 Laundering	<i>In Compliance</i>
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Equipment, Utensils and Linens *(continued)*

4-9 Protection of Clean Items	<i>In Compliance</i>
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Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
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5-2 Plumbing System	<i>In Compliance</i>
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5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
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5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
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5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>
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Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
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6-2 Design, Construction, and Installation	<i>In Compliance</i>
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6-3 Numbers and Capacities	<i>Not In Compliance</i>
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6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core/Corrected Onsite

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement	<i>In Compliance</i>
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6-5 Maintenance and Operation	<i>In Compliance</i>
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Poisonous or Toxic Materials

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

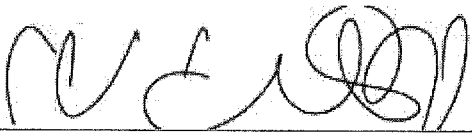
8-1 Modifications	<i>Not Applicable</i>
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8-2 HACCP Plan	<i>Not Applicable</i>
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8-3 Qualifications and Responsibilities	<i>In Compliance</i>
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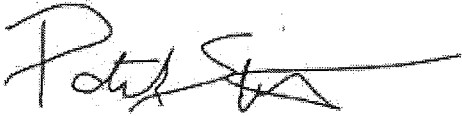
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>
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Received By (Person in Charge) Signature



Person In Charge: *Cadi Bullock*

Inspector's Signature



Name: *Patrick Stites*