



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *Slice of Pie (Wholesale)*

Number: *F134-10105*

Address: *632 SOUTH BISHOP, ROLLA, MO 65401*

County Code: *161 PHELPS*

Type: *Bakery*

Sewage Disposal: *Public*

Region: *I*

P.H. Priority: *M*

**Water Supply**

Type: *Community*

Date Sampled:

Results:

**Frozen Dessert**

Approval: *N/A*

Expires:

Number:

**Owner**

Name: *Ryan & Katherine Warnol*

Phone: *(573) 364-5017*

Fax:

Email: *asliceofpierolla@gmail.com*

**Inspection**

Date: *12/29/2020*

Time In: *8:30 AM*

Time Out: *9:00 AM*

Purpose: *Pre-opening*

Follow-up: *No*

Follow-up Date:

Education Provided or Additional Comments: *Pre-inspection on addition of ice cream/coffee counter for public sale.*

**Temperature Log**

Food Product

Temperature

Location

*n/a*

*n/a*

*Ambient*

**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

*In Compliance*

**Food**

3-1 Characteristics

*In Compliance*

3-2 Sources, Specifications, and Original Containers and Records

*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*

**Food (continued)**

3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

**Equipment, Utensils and Linens**

4-1 Materials for Construction and Repair	<i>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

**Water, Plumbing and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

7-1 Labeling and Identification	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>

Poisonous or Toxic Materials (*continued*)

7-3 Stock and Retail Sale

*Not Applicable*

Compliance and Enforcement

8-1 Modifications

*Not Applicable*

8-2 HACCP Plan

*Not Applicable*

8-3 Qualifications and Responsibilities

*In Compliance*

8-4 Ceasing Operations and Reporting

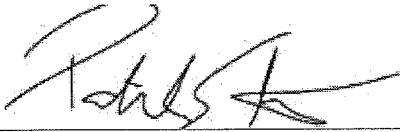
*In Compliance*

Received By (Person in Charge) Signature



Person In Charge: *Ryan Warnol*

Inspector's Signature



Name: *Patrick Stites*