



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *AUNTIE ANNE'S FOOD TRUCK* Number: *F134-10198*  
Address: *340 E OLDEN ST, WEST PLAINS, MO 65775* County Code: *161 PHELPS*  
Type: *Mobile* Sewage Disposal: *Public* Region: *I* P.H. Priority: *L*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *SCOTT & PAMELA OWENS* Phone: *(417) 372-5971* Fax:  
Email: *Scotty1085@Gmail.com*

Inspection

Date: *02/28/2020* Time In: *10:05 AM* Time Out: *10:45 AM* Purpose: *Routine*  
Follow-up: *No* Follow-up Date:  
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>pretzel bites</i>	<i>156.0</i>	<i>Hot Holding</i>
<i>pepperoni</i>	<i>41.0</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
3-3 Protection From Contamination After Receiving	<b><i>Not In Compliance</i></b>

3-3 Protection From Contamination After Receiving ( <i>continued</i> )	<b>Not In Compliance</b>
--	--------------------------

3.302.12. Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.

<b>Core/Corrected Onsite</b>
------------------------------

*Bulk ingredients not labeled.*

3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
---	----------------------

3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
--	----------------------

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>In Compliance</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>
----------------------------	----------------------

Physical Facilities *(continued)*

6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>In Compliance</i>

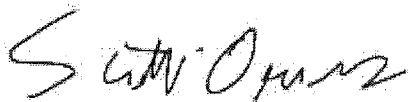
## Poisonous or Toxic Materials

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

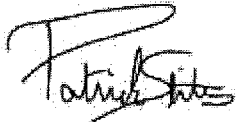
## Compliance and Enforcement

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

Received By (Person in Charge) Signature

Person In Charge: *Scott Owens*

Inspector's Signature

Name: *Patrick Stites*