



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>B. W. Robinson School</i>		Number:	
Address: <i>300 Lanning Lane, Rolla , MO 65401</i>		County Code: <i>161 PHELPS</i>	
Type: <i>School</i>	Sewage Disposal: <i>Public</i>	Region: <i>I</i>	P.H. Priority: <i>M</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
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Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
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Owner

Name: <i>State Of Missouri</i>	Phone: <i>(573)836-2472</i>	Fax: <i>(573)368-2461</i>
Email: <i>bridget.jones@dese.mo.gov</i>		

Inspection

Date: <i>04/21/2020</i>	Time In: <i>11:35 AM</i>	Time Out: <i>12:21 PM</i>	Purpose: <i>Pre-opening</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>05/21/2020</i>		

Education Provided or Additional Comments: *Please make sure that you have chlorine test strips to check concentration on bleach solutions used to sanitize surfaces and for manual ware washing.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Hot Water</i>	<i>181.0</i>	<i>Hot Holding</i>
<i>orange juice</i>	<i>40.0</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	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>

Food (continued)

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	In Compliance
3-8 Special Requirements for Highly Susceptible Populations	Not Applicable

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	Not In Compliance
4.101.19. Surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of material that can be easily cleaned.	

Core **Re-inspection Date: 05/21/2020**

Nonfood-contact surface(s) of equipment not constructed of a corrosion-resistant, nonabsorbent, durable, and smooth material as evidenced by drawers lined with contact paper.

4-2 Design and Construction	Not In Compliance
4.202.15. Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.	

Core **Re-inspection Date: 05/21/2020**

The cutting/piercing part of the can opener not easily removed.

4-3 Numbers and Practices	Not In Compliance
4.301.12. A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.	

Core **Re-inspection Date: 05/21/2020**

The requirements for manual warewashing not met as evidenced by absence of three compartment sink.

4.302.13. In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.	
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Core **Re-inspection Date: 05/21/2020**

Absence of thermometer for measuring washing and sanitizing temperatures and manual warewashing sink.

4-4 Location and Installation	In Compliance
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4-5 Maintenance and Operation	Not In Compliance
4.501.112. In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F or less than 165°F for a stationary rack, single temperature machine; and 180°F for all other machines.	

Priority **Re-inspection Date: 05/21/2020**

Hot water sanitizing mechanical warewashing equipment does not meet temperature specifications.

4-5 Maintenance and Operation (continued) **Not In Compliance**

4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.

Core

Re-inspection Date: 05/21/2020

Equipment not maintained in a state of repair or proper adjustment. The back-splash behind the sink has gotten wet in the past and is harboring mold. Under the two bay sink the side cabinet has gotten wet in the past and caused the material to swell and separate.

4-6 Cleaning Of Equipment and Utensils *In Compliance*

4-7 Sanitization Of Equipment and Utensils **Not In Compliance**

4.703.11. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized.

Priority

Re-inspection Date: 05/21/2020

Wares and utensils improperly sanitized.

4-8 Laundering *In Compliance*

4-9 Protection of Clean Items *In Compliance*

Water, Plumbing and Waste

5-1 Water *In Compliance*

5-2 Plumbing System **Not In Compliance**

5.203.11. At least 1 handwashing lavatory, a number of handwashing lavatories necessary for convenient use by employees in areas specified under 5-204.11, and not fewer than the number required by law shall be provided.

Priority

Re-inspection Date: 05/21/2020

No handwashing sink available in food establishment.

5.204.11. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and in, or immediately adjacent to, toilet rooms.

Priority

Re-inspection Date: 05/21/2020

Employee hand sink not located in the food preparation area nor is it convenient for employees.

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank *Not Applicable*

5-4 Sewage, Other Liquid Waste and Rainwater **Not In Compliance**

5.402.11. Unless allowed by law, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

Priority

Re-inspection Date: 05/21/2020

A direct connection exists between the sewage system and drain originating from the the two-bay sink as well as the mechanical ware washer.

5-5 Refuse, Recyclables, and Returnables *In Compliance*

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas *In Compliance*

6-2 Design, Construction, and Installation *In Compliance*

6-3 Numbers and Capacities **Not In Compliance**

6.301.13. A sink used for food preparation or utensil washing, or a service sink used for disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing lavatory.

Core

Re-inspection Date: 05/21/2020

Handwashing materials provided at ware washing sink.

6-4 Location and Placement *In Compliance*

6-5 Maintenance and Operation *In Compliance*

Poisonous or Toxic Materials

7-1 Labeling and Identification *In Compliance*

7-2 Operational Supplies and Applications **Not In Compliance**

7.201.11. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.

Priority

Re-inspection Date: 05/21/2020

Improper storage of toxics with food items in the cabinet above the stove.

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*

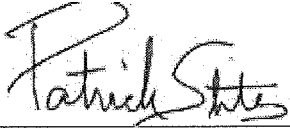
8-4 Ceasing Operations and Reporting *In Compliance*

Received By (Person in Charge) Signature



Person In Charge: *Bridget Jones*

Inspector's Signature

A handwritten signature in cursive script that reads "Patrick Stites". The signature is written in black ink on a white background.

Name: *Patrick Stites*