



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>BAYMONT INN & SUITES</i>	Number: <i>F134-10128</i>
Address: <i>1801 MARTIN SPRINGS DRIVE, ROLLA, MO 65401</i>	County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>L</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>MPH HOTEL, INC.</i>	Phone: <i>(573) 364-7000</i>	Fax:
Email: <i>baymontrolla69@gmail.com</i>		

Inspection

Date: <i>06/03/2020</i>	Time In: <i>8:30 AM</i>	Time Out: <i>8:45 AM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>06/19/2020</i>		

Education Provided or Additional Comments: *Hand-wash signs need to be at hand-wash sinks. Thermometers should be placed at the furthestmost point away from the cooling element.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Yogurt</i>	<i>48</i>	<i>Cold Holding</i>
<i>Cream cheese</i>	<i>48</i>	<i>Cold Holding</i>
<i>Cream Cheese</i>	<i>43</i>	<i>Cold Holding</i>
<i>Juice</i>	<i>41</i>	<i>Cold Holding</i>
<i>Yogurt</i>	<i>47</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>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	Not In Compliance

3.501.16. Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.

Priority/Corrected Onsite**Re-inspection Date: 06/19/2020**

Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit or below. Refrigerator in kitchen and yogurt refrigerator were not keeping PHF in the proper temperature range. Refrigerator in the kitchen came down to temp with the change of the temperature dial and was CORRECTED ON-SITE. Yogurt refrigerator did not come into temp needs serviced or replaced

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	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: 06/19/2020**

Equipment not maintained in a state of repair or proper adjustment as evidenced by Hole in the cabinet door under the pancake station and a broken counter-top corner by microwave and toaster.

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>In Compliance</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>
7-3 Stock and Retail Sale	<i>Not Applicable</i>

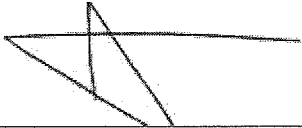
Compliance and Enforcement

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

Received By (Person in Charge) Signature

Person In Charge: *Amartlal Patel*

Inspector's Signature

A handwritten signature in black ink, appearing to be 'Anna Sellegren', written over a horizontal line.

Name: *Anna Sellegren*