



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *BREAK TIME #3076* Number: *F134-10015*
Address: *1300 HWY 72 E., ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Convenient Store* 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: *MFA PETROLEUM* Phone: *(573) 364-0550* Fax:
Email: *cgeotz@mfaoil.com*

Inspection

Date: *01/16/2020* Time In: *8:26 AM* Time Out: *9:30 PM* Purpose: *Routine*

Follow-up: *No* Follow-up Date:

Education Provided or Additional Comments: *Every sink employees use to wash hands should have handwash signs.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Cotto salami</i>	<i>42.5</i>	<i>Cold Holding</i>
<i>Sausage&egg sand</i>	<i>155</i>	<i>Hot Holding</i>
<i>apple juice</i>	<i>43</i>	<i>Cold Holding</i>

Management and Personnel

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

Food

<i>3-1 Characteristics</i>	<i>In Compliance</i>
<i>3-2 Sources, Specifications, and Original Containers and Records</i>	<i>In Compliance</i>

Food (continued)

3-3 Protection From Contamination After Receiving **Not In Compliance**

3.305.11. Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.

Core/Corrected Onsite

Food not protected from contamination. Food Boxes stored on floor in front of shelf.

3-4 Destruction Of Organisms Of Public Health Concern *In Compliance*

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 *In Compliance*

4-2 Design and Construction *In Compliance*

4-3 Numbers and Practices *In Compliance*

4-4 Location and Installation *In Compliance*

4-5 Maintenance and Operation **Not In Compliance**

4.501.14. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards shall be cleaned before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.

Core/Corrected Onsite

Excessive residual food buildup on compartment of sinks. Sinks not being used in Wash, Rinse, Sanitize Order as evidenced by dirty dish items in each compartment of the sink.

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

4-7 Sanitization Of Equipment and Utensils *In Compliance*

4-8 Laundering *Not Applicable*

4-9 Protection of Clean Items *In Compliance*

Water, Plumbing and Waste

5-1 Water *In Compliance*

5-2 Plumbing System *In Compliance*

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

Water, Plumbing and Waste (continued)

5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
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

6.301.14. 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	In Compliance
6-5 Maintenance and Operation	In Compliance

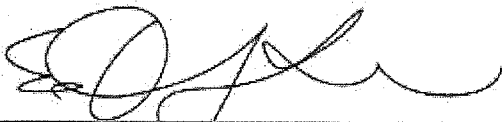
Poisonous or Toxic Materials

7-1 Labeling and Identification	In Compliance
7-2 Operational Supplies and Applications	In Compliance
7-3 Stock and Retail Sale	In Compliance

Compliance and Enforcement

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

Received By (Person in Charge) Signature



Person In Charge: Erica Thompson

Inspector's Signature

A handwritten signature in black ink, appearing to be 'AS', followed by a long horizontal line extending to the right.

Name: *Anna Sellegren*