



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *BREAK TIME #3162*

Number: *F134-10016*

Address: *1805 N BISHOP AVE, 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 OIL COMPANY*

Phone: *(573) 426-6442*

Fax:

Email: *peggy.harshbarger@mfaoil.com*

Inspection

Date: *03/19/2020*

Time In: *11:20 PM*

Time Out: *11:45 PM*

Purpose: *Follow-up*

Follow-up: *No*

Follow-up Date:

Education Provided or Additional Comments: *Thermometers need to be regularly calibrated.*

Use of Un-Calibrated thermometers is unsafe.

Know the requirements for hot-holding ready to eat food.

Plastic bags on the Nacho cheese interfere with a surface temperature thermometer.

Probe thermometers must only be touching food substance to the manufacturers required depth to be accurate.

A temperature log for foods in hot-holding such as Nacho cheese will ensure that foods are kept within temperatures considered safe and help safeguard customers. Daily logs are recommended.

Temperature Log

Food Product

Temperature

Location

Nacho Cheese

141

Hot Holding

Nacho Cheese Pepper jack

140

Hot Holding

Management and Personnel

2-1 Supervision

Not Observed

2-2 Employee Health

Not Observed

2-3 Personal Cleanliness. Hands and Arms

Not Observed

2-4 Hygienic Practices

Not Observed

Food

3-1 Characteristics	<i>Not Observed</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>Not Observed</i>
3-3 Protection From Contamination After Receiving	<i>Not Observed</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>Not Observed</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>Not Observed</i>
3-7 Contaminated Food	<i>Not Observed</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>Not Observed</i>
4-2 Design and Construction	<i>Not Observed</i>
4-3 Numbers and Practices	<i>Not Observed</i>
4-4 Location and Installation	<i>Not Observed</i>
4-5 Maintenance and Operation	<i>Not Observed</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>Not Observed</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>Not Observed</i>

Water, Plumbing and Waste

5-1 Water	<i>Not Observed</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>Not Observed</i>
5-5 Refuse, Recyclables, and Returnables	<i>Not Observed</i>

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>Not Observed</i>
6-2 Design, Construction, and Installation	<i>Not Observed</i>
6-3 Numbers and Capacities	<i>Not Observed</i>

Physical Facilities (continued)

6-4 Location and Placement *Not Observed*

6-5 Maintenance and Operation *In Compliance*

Poisonous or Toxic Materials

7-1 Labeling and Identification *Not Observed*

7-2 Operational Supplies and Applications *Not Observed*

7-3 Stock and Retail Sale *Not Observed*

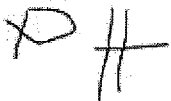
Compliance and Enforcement

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: *Peggy Harshbarger*

Inspector's Signature

Name: *Anna Sellegren*