



Public Health
Prevent. 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: *03/12/2020* Time In: *8:22 AM* Time Out: *10:46 AM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *03/20/2020*

Education Provided or Additional Comments: *4-501.114 (E) If a chemical sanitizer other than chlorine, iodine, or quaternary ammonium compound is used, it shall be applied in accordance with the EPS registered label use instructions.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Eggs</i>	<i>39</i>	<i>Cold Holding</i>
<i>OJ</i>	<i>38</i>	<i>Cold Holding</i>
<i>Tuna Sandwich</i>	<i>41</i>	<i>Cold Holding</i>
<i>Gravy</i>	<i>140</i>	<i>Hot Holding</i>
<i>Nacho cheese</i>	<i>120</i>	<i>Hot Holding</i>
<i>Tornado</i>	<i>156</i>	<i>Hot Holding</i>
<i>Burrito</i>	<i>140</i>	<i>Hot Holding</i>
<i>Pizza</i>	<i>140</i>	<i>Hot Holding</i>
<i>Sliced cheese</i>	<i>39</i>	<i>Cold Holding</i>
<i>Diced olives</i>	<i>39</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision *In Compliance*
2-2 Employee Health *In Compliance*

Management and Personnel *(continued)*

2-3 Personal Cleanliness. Hands and Arms	In Compliance
2-4 Hygienic Practices	In Compliance

Food

3-1 Characteristics	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance
3-3 Protection From Contamination After Receiving	In Compliance
3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
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: 03/20/2020

Failure to maintain Yellow Nacho Cheese and Pepperjack Nacho Cheese at a safe holding temperature of 135 or above. Cheese was removed from the service area and headquarters was contacted about the issue. They are looking into replacing the machines.

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	In Compliance
4-6 Cleaning Of Equipment and Utensils	Not In Compliance

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

Core

Re-inspection Date: 03/20/2020

Pop residue has accumulated on the Pop dispenser.

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
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5-2 Plumbing System	Not In Compliance
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5.205.15. A plumbing system shall be repaired according to law and maintained in good repair.

Priority	Re-inspection Date: 03/20/2020
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Establishment's employee handsink near cofee machines has buildup and is leaking from the hndle.

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
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5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
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5-5 Refuse, Recyclables, and Returnables	In Compliance
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Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
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6-2 Design, Construction, and Installation	In Compliance
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6-3 Numbers and Capacities	In Compliance
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6-4 Location and Placement	In Compliance
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6-5 Maintenance and Operation	Not In Compliance
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6.501.12. The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.

Core	Re-inspection Date: 03/20/2020
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Dirty toilet and Urinal in Mens Restroom.

Poisonous or Toxic Materials

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

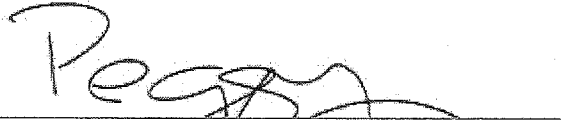
8-1 Modifications	Not Applicable
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8-2 HACCP Plan	Not Applicable
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8-3 Qualifications and Responsibilities	Not Applicable
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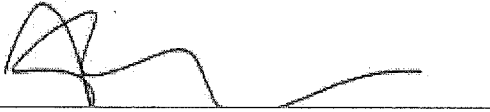
8-4 Ceasing Operations and Reporting	Not Applicable
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Received By (Person in Charge) Signature



Person In Charge: *Peggy Harshbarger*

Inspector's Signature



Name: *Anna Sellegren*