



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *CHARTWELLS* Number: *F134-10074*
Address: *4 FRATERNITY DR., ROLLA, MO 65401* County Code: *125 MARIES*
Type: *Bakery* Sewage Disposal: *Public* Region: *I* P.H. Priority: *M*

Water Supply

Type: *Community* Date Sampled: Results: *N/A*

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *CHARTWELLS BAKERY* Phone: *(573) 364-5436* Fax:
Email: *olivia.unerstell@compass-usa.com*

Inspection

Date: *01/28/2020* Time In: *12:30 PM* Time Out: *1:30 PM* Purpose: *Routine*
Follow-up: *No* Follow-up Date:
Education Provided or Additional Comments: *Email to Chartwell Dining Services; Olivia. Request forward to Tina.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>cut strawberries</i>	<i>38</i>	<i>Cold Holding</i>
<i>boiled eggs</i>	<i>41</i>	<i>Cold Holding</i>
<i>tortillas</i>	<i>42</i>	<i>Cold Holding</i>
<i>Raw eggs</i>	<i>36</i>	<i>Cold Holding</i>
<i>lunch meat</i>	<i>38</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>
<i>3-3 Protection From Contamination After Receiving</i>	<i>In Compliance</i>

Food (continued)

3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</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>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	<i>In Compliance</i>
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>Not Applicable</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>Not In Compliance</i>

6-5 Maintenance and Operation *(continued)***Not In Compliance**

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/Corrected Onsite

Excessive dirt buildup at floor to wall junctures near entry doors and in back area.

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

*Not Applicable***Compliance and Enforcement**

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

8-3 Qualifications and Responsibilities

Not Applicable

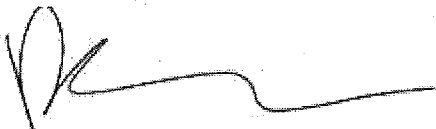
8-4 Ceasing Operations and Reporting

Not Applicable

Received By (Person in Charge) Signature

Person In Charge: *Tina Obannon*

Inspector's Signature

Name: *Anna Sellegren*