



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *COMFORT SUITES* Number: *F134-10117*
Address: *1650 OLD WIRE ROAD, ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *L*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *Reeva Hotel LLC* Phone: *(573) 368-4300* Fax:
Email: *jitu9782@gmail.com*

Inspection

Date: *03/04/2020* Time In: *9:00 AM* Time Out: *9:30 AM* Purpose: *Routine*
Follow-up: *No* Follow-up Date:
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>sausage</i>	<i>40.5</i>	<i>Cold Holding</i>
<i>milk</i>	<i>38.0</i>	<i>Cold Holding</i>
<i>yogurt</i>	<i>36.5</i>	<i>Cold Holding</i>
<i>french toast strips</i>	<i>149.0</i>	<i>Hot Holding</i>
<i>Chocolate milk</i>	<i>40.5</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>

Food (continued)

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	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	Not In Compliance
4.302.14. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	
Core/Corrected Onsite	
<i>Absence of proper test kit or other device to measure the concentration of sodium hypochlorite sanitizing solutions. The facility opted to quit using sodium hypochloride in favor of quaternary ammonium. The facility did have QC test strips.</i>	
4-4 Location and Installation	In Compliance
4-5 Maintenance and Operation	In Compliance
4-6 Cleaning Of Equipment and Utensils	In Compliance
4-7 Sanitization Of Equipment and Utensils	In Compliance
4-8 Laundering	In Compliance
4-9 Protection of Clean Items	In Compliance

Water, Plumbing and Waste

5-1 Water	In Compliance
5-2 Plumbing System	Not In Compliance
5.205.11. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	
Core/Corrected Onsite	
<i>The employee handsink is used for purposes other than hand washing.</i>	

Water, Plumbing and Waste (continued)

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>Not In Compliance</i>
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	<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>Not In Compliance</i>
7.204.11. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	

Priority/Corrected Onsite

Sanitizer concentration in bleach spray bottle too strong.

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

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

Received By (Person in Charge) Signature



Person In Charge: *Jennifer Glenn*

Inspector's Signature



Name: *Patrick Stites*