



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *COOKIN' FROM SCRATCH* Number: *F161-10003*  
Address: *90 TRUMAN, DOOLITTLE, MO 65401* County Code: *161 PHELPS*  
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *H*

Water Supply

Type: *Private* Date Sampled: *05/27/2020* Results: *Unsatisfactory*

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *TONY & MELISSA SCHERRER* Phone: *(573) 762-3116* Fax:  
Email: *ozarkoil@socket.net*

Inspection

Date: *06/09/2020* Time In: *1:30 PM* Time Out: *2:20 PM* Purpose: *Follow-up*

Follow-up: *Yes* Follow-up Date: *06/15/2020*

Education Provided or Additional Comments: *First re-test water sample after treatment taken and submitted for testing on 06/09/20.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>meringue pie</i>	<i>34.5</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>Not Observed</i>
2-2 Employee Health	<i>Not Observed</i>
2-3 Personal Cleanliness. Hands and Arms	<i>Not Observed</i>
2-4 Hygienic Practices	<i>Not Observed</i>

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

**Food (continued)**

3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>Not Observed</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>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>Not Observed</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>Not Observed</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>
6-4 Location and Placement	<i>Not Observed</i>
6-5 Maintenance and Operation	<i>Not Observed</i>

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 Applicable

Compliance and Enforcement

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

Received By (Person in Charge) Signature



Person In Charge: *Terry Sherer*

Inspector's Signature



Name: *Patrick Stites*