



**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: *06/09/2020* Results: *Satisfactory*

**Frozen Dessert**

Approval: *N/A* Expires: Number:

**Owner**

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

**Inspection**

Date: *06/15/2020* Time In: *9:20 AM* Time Out: *9:45 PM* Purpose: *Follow-up*  
Follow-up: *No* Follow-up Date:  
Education Provided or Additional Comments: *2nd re-test after treatment taken on 6/15/2020 @ 09:40*

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>n/a</i>	<i>n/a</i>	<i>Ambient</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>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>Not Observed</i>

**Food (continued)**

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>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	<i>Not Observed</i>
7-2 Operational Supplies and Applications	<i>Not Observed</i>

Poisonous or Toxic Materials *(continued)*

7-3 Stock and Retail Sale *Not Applicable*

Compliance and Enforcement

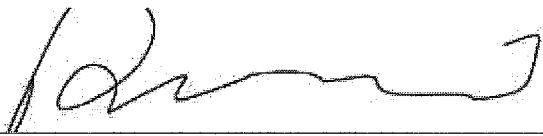
8-1 Modifications *Not Applicable*

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: *Rich Hinkle*

Inspector's Signature



Name: *Patrick Stites*