



**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: *Non-community*

Date Sampled: *05/27/2020*

Results: *Pending*

**Frozen Dessert**

Approval: *N/A*

Expires:

Number:

**Owner**

Name: *TONY & MELISSA SCHERRER*

Phone: *(573) 762-3116*

Fax:

Email: *ozarkoil@socket.net*

**Inspection**

Date: *05/27/2020*

Time In: *10:30 AM*

Time Out: *12:15 PM*

Purpose: *Routine*

Follow-up: *Yes*

Follow-up Date: *06/10/2020*

Education Provided or Additional Comments: *None*

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>raw burger</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>corn</i>	<i>164.0</i>	<i>Hot Holding</i>
<i>brown gravy</i>	<i>153.0</i>	<i>Hot Holding</i>
<i>raw burger balls</i>	<i>40.0</i>	<i>Cold Holding</i>
<i>ribeye steak</i>	<i>40.5</i>	<i>Cold Holding</i>
<i>pulled pork</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>meringue cream pie</i>	<i>47.0</i>	<i>Cold Holding</i>
<i>lettuce</i>	<i>36.5</i>	<i>Cold Holding</i>

**Management and Personnel**

2-1 Supervision

*In Compliance*

2-2 Employee Health

*In Compliance*

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 **Not In Compliance**

3.302.11. Food shall be protected from cross contamination.

**Priority**

Re-inspection Date: 06/10/2020

*Raw meats stored above ready-to-eat food in walk-in freezer. Open containers of food found in reach in cooler.*

3.302.12. Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.

**Core/Corrected Onsite**

*Bulk ingredients not labeled.*

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**

*Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Potentially hazardous food was removed from the malfunctioning cooler.*

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 **Not In Compliance**

4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.

**Core**

Re-inspection Date: 06/10/2020

*Equipment not maintained in a state of repair or proper adjustment. Reach in cooler in pizza prep area was not holding proper cold holding temp*

4-6 Cleaning Of Equipment and Utensils *In Compliance*

4-7 Sanitization Of Equipment and Utensils *In Compliance*

Equipment, Utensils and Linens *(continued)*

4-8 Laundering	Not Applicable
4-9 Protection of Clean Items	In Compliance

## Water, Plumbing and Waste

5-1 Water	In Compliance
5-2 Plumbing System	In Compliance
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
5-5 Refuse, Recyclables, and Returnables	In Compliance

## Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
6-2 Design, Construction, and Installation	<b>Not In Compliance</b>

6.201.11. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable, except that antislip floor coverings or applications may be used for safety reasons.

## Next Regular Inspection

*The ceiling in the back food prep area are not smooth and easily cleanable.*

6.202.13. Insect control devices that are used to stun flying insects shall be designed to retain the insect within the device. Insects control devices shall be installed so that the devices are not located over a food preparation area or dead insects and insect fragments are prevented from being impelled onto or falling on non food contact and food contact surfaces.

## Core/Corrected Onsite

*Insect control devices were designed in a way that allows bug fragments to contaminate floor or food-contact surfaces.*

6-3 Numbers and Capacities	In Compliance
6-4 Location and Placement	In Compliance
6-5 Maintenance and Operation	<b>Not In Compliance</b>

6.501.11. The physical facilities shall be maintained in good repair.

## Core/Corrected Onsite

*The hand sink in the back food prep area has a clogged faucet screen.*

## 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	<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: *Tony Sherrer*

**Inspector's Signature**

Name: *Patrick Stites*