



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *CROSSROADS CONVENIENCE* Number: *F125-10006*
Address: *40001 HWY 42 W, BRINKTOWN, MO 65443* County Code: *125 MARIES*
Type: *Restaurant* Sewage Disposal: *Private* Region: *1* P.H. Priority: *L*

Water Supply

Type: *Non-community* Date Sampled: *04/06/2020* Results: *Satisfactory*

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *MIKE & ROBERTA JUERGENS* Phone: *(573) 422-6340* Fax:
Email: *bertieKj53@hotmail.com*

Inspection

Date: *06/09/2020* Time In: *2:30 PM* Time Out: *3:30 PM* Purpose: *Routine*
Follow-up: *No* Follow-up Date:
Education Provided or Additional Comments: *Ensure food items in freezer are covered or resealed after opening.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Milk</i>	<i>41</i>	<i>Cold Holding</i>
<i>Juice</i>	<i>41</i>	<i>Cold Holding</i>
<i>hamburger</i>	<i>20</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>
3-3 Protection From Contamination After Receiving	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>

Food (continued)

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>In Compliance</i>

Poisonous or Toxic Materials

7-1 Labeling and Identification	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>
7-3 Stock and Retail Sale	<i>In Compliance</i>

Compliance and Enforcement

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

Received By (Person in Charge) Signature

Person In Charge: *Tiffany Magner*

Inspector's Signature

Name: *Anna Sellegren*