



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>DQ GRILL & CHILL</i>		Number: <i>F134-10007</i>	
Address: <i>1303 N. BISHOP, ROLLA, MO 65401</i>		County Code: <i>161 PHELPS</i>	
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>	Region: <i>I</i>	P.H. Priority: <i>H</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
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Frozen Dessert

Approval: <i>Approved</i>	Expires: <i>06/07/2020</i>	Number: <i>161-11615</i>
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Owner

Name: <i>CHRISTIAN CREMER</i>	Phone: <i>(573) 364-7200</i>	Fax:
Email: <i>dqrolla@gmail.com</i>		

Inspection

Date: <i>02/04/2020</i>	Time In: <i>11:30 AM</i>	Time Out: <i>11:44 AM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>02/18/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>icecream mix</i>	<i>33</i>	<i>Cold Holding</i>
<i>ice cream mix</i>	<i>32</i>	<i>Cold Holding</i>
<i>diced tomatoes</i>	<i>45</i>	<i>Cold Holding</i>
<i>sliced cheese</i>	<i>45</i>	<i>Cold Holding</i>
<i>Cake frosting</i>	<i>35</i>	<i>Cold Holding</i>
<i>ice cream mix</i>	<i>33</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	In Compliance
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3-2 Sources, Specifications, and Original Containers and Records	In Compliance
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3-3 Protection From Contamination After Receiving	Not In Compliance
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3.307.11. Food shall be protected from contamination.

Core

Re-inspection Date: 02/18/2020

Food prepared on cluttered surface beside the cake freezer.

3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
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3-5 Limitation Of Growth Of Organisms Of Public Health Concern	In Compliance
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3-6 Food Identity, Presentation, and On-Premises Labeling	In Compliance
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3-7 Contaminated Food	In Compliance
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3-8 Special Requirements for Highly Susceptible Populations	Not Applicable
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Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	In Compliance
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4-2 Design and Construction	In Compliance
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4-3 Numbers and Practices	In Compliance
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4-4 Location and Installation	In Compliance
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4-5 Maintenance and Operation	In Compliance
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4-6 Cleaning Of Equipment and Utensils	Not In Compliance
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4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

Priority

Re-inspection Date: 02/18/2020

Excessive mold and mildew buildup in Ice machine.

4-7 Sanitization Of Equipment and Utensils	In Compliance
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4-8 Laundering	Not Applicable
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4-9 Protection of Clean Items	In Compliance
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Water, Plumbing and Waste

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

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

In Compliance

6-3 Numbers and Capacities

Not In Compliance

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**Re-inspection Date: 02/18/2020***Absence of handwashing signage at all sinks used by employees.*

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

Not In Compliance

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

Core**Re-inspection Date: 02/18/2020***Back Booths have some tears and worn spots.*

6.501.110. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

Core**Re-inspection Date: 02/18/2020***Employees' personal items stored on food service items and hanging on a shelf touching food service items.***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

Not Applicable

8-2 HACCP Plan

Not Applicable

8-3 Qualifications and Responsibilities

Not Applicable

8-4 Ceasing Operations and Reporting

Not Applicable

Received By (Person in Charge) Signature



Person In Charge: *Chrissy Cremer*

Inspector's Signature



Name: *Anna Sellegren*