



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *DQ GRILL & CHILL*

Number: *F134-10007*

Address: *1303 N. BISHOP, ROLLA, MO 65401*

County Code: *161 PHELPS*

Type: *Restaurant*

Sewage Disposal: *Public*

Region: *I*

P.H. Priority: *H*

Water Supply

Type: *Community*

Date Sampled:

Results:

Frozen Dessert

Approval: *Approved*

Expires:

Number:

Owner

Name: *CHRISTIAN CREMER*

Phone: *(573) 364-7200*

Fax:

Email:

Inspection

Date: *02/18/2020*

Time In: *1:00 PM*

Time Out: *1:20 PM*

Purpose: *Follow-up*

Follow-up: *No*

Follow-up Date:

Education Provided or Additional Comments: *Original contractor for booth repair retired. They are working towards finding a new repair person or replacement of the booth. This must be done by Next Regular inspection.*

Temperature Log

Food Product

Temperature

Location

NA

NA

Ambient

Management and Personnel

2-1 Supervision

Not Observed

2-2 Employee Health

Not Observed

2-3 Personal Cleanliness. Hands and Arms

Not Observed

2-4 Hygienic Practices

Not Observed

Food

3-1 Characteristics

Not Observed

3-2 Sources, Specifications, and Original Containers and Records

Not Observed

3-3 Protection From Contamination After Receiving

In Compliance

3-4 Destruction Of Organisms Of Public Health Concern

Not Observed

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>Not Observed</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>Not Observed</i>
4-8 Laundering	<i>Not Observed</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>In Compliance</i>
6-4 Location and Placement	<i>Not Observed</i>
6-5 Maintenance and Operation	<i>Not In Compliance</i>

6-5 Maintenance and Operation *(continued)*

Not In Compliance

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

Next Regular Inspection

Back booths have some tears and worn spots.

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

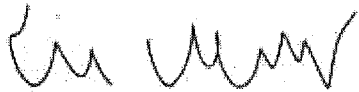
8-3 Qualifications and Responsibilities

Not 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*