



Public Health
Prevent · Promote · Protect

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *DONUT KING* Number: *F134-10130*
Address: *1809 N. BISHOP, ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Bakery* Sewage Disposal: *Public* Region: *I* P.H. Priority: *L*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *GPJ SWEET DISTRIBUTIONS* Phone: *(573) 341-3995* Fax:
Email: *pmgraw73@gmail.com*

Inspection

Date: *02/04/2020* Time In: *10:10 AM* Time Out: *10:38 AM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *02/18/2020*
Education Provided or Additional Comments: *None*

Temperature Log

| <u>Food Product</u> | <u>Temperature</u> | <u>Location</u> |
|---------------------|--------------------|---------------------|
| <i>OJ Juice</i> | <i>42</i> | <i>Cold Holding</i> |
| <i>Milk</i> | <i>42</i> | <i>Cold Holding</i> |
| <i>donut dough</i> | <i>42</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> |

Food (continued)

3-3 Protection From Contamination After Receiving **Not In Compliance**

3.305.11. Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.

Next Regular Inspection

Food not protected from contamination. Donuts stored on open shelves with no protection from contamination or pests.

3-4 Destruction Of Organisms Of Public Health Concern *In Compliance*

3-5 Limitation Of Growth Of Organisms Of Public Health Concern *In Compliance*

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 **Not In Compliance**

4.302.14. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

Core**Re-inspection Date: 02/18/2020**

Absence of proper test kit or other device to measure the concentration of quaternary ammonium sanitizing solutions. Must have test strips for type of sanitizer being utilized.

4-4 Location and Installation *In Compliance*

4-5 Maintenance and Operation *In Compliance*

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

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

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*

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

Ceiling in disrepair located in front dining area. Ceiling tiles show evidence of water damage. 1 tile has mold or mildew build-up.

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

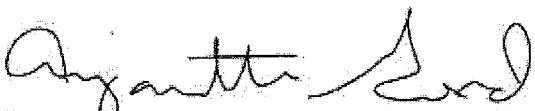
8-3 Qualifications and Responsibilities

Not Applicable

8-4 Ceasing Operations and Reporting

Not Applicable

Received By (Person in Charge) Signature



Person In Charge: Anjanette Good

Inspector's Signature



Name: *Anna Sellegren*