



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *G & W FOODS* Number: *F125-10014*
Address: *407 INDEPENDENCE LANE, VIENNA, MO 65550* County Code: *125 MARIES*
Type: *Retail* Sewage Disposal: *Public* Region: *I* P.H. Priority: *H*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *G&W FOODS* Phone: *(573) 422-3615* Fax:
Email: *gw2737@att.net*

Inspection

Date: *05/29/2020* Time In: *10:40 AM* Time Out: *11:28 AM* Purpose: *Routine*
Follow-up: *No* Follow-up Date:
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>lettuce</i>	<i>33</i>	<i>Cold Holding</i>
<i>raw chicken breast</i>	<i>37</i>	<i>Cold Holding</i>
<i>milk</i>	<i>33</i>	<i>Cold Holding</i>
<i>apple juice</i>	<i>41</i>	<i>Cold Holding</i>
<i>bai cherry juice</i>	<i>37</i>	<i>Cold Holding</i>
<i>orange juice</i>	<i>35</i>	<i>Cold Holding</i>
<i>eggs</i>	<i>41</i>	<i>Cold Holding</i>
<i>sliced pepper jack cheese</i>	<i>39</i>	<i>Cold Holding</i>
<i>pork steak</i>	<i>39</i>	<i>Cold Holding</i>
<i>hamburger</i>	<i>40</i>	<i>Cold Holding</i>
<i>sliced watermelon</i>	<i>37</i>	<i>Cold Holding</i>
<i>broccoli salad</i>	<i>38</i>	<i>Cold Holding</i>
<i>liver loaf</i>	<i>41</i>	<i>Cold Holding</i>
<i>fried catfish</i>	<i>175</i>	<i>Hot Holding</i>

Management and Personnel

2-1 Supervision *In Compliance*
2-2 Employee Health *In Compliance*

Management and Personnel *(continued)*

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
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3.304.14. The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.

Core/Corrected Onsite

Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.

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	Not In Compliance
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4.501.116. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.

Core/Corrected Onsite

Sanitizing solution was found to be at improper concentration.

4-6 Cleaning Of Equipment and Utensils	In Compliance
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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
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	In Compliance
6-3 Numbers and Capacities	In Compliance
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.

Next Regular Inspection

Ceiling tiles are displaced located in back storage rooms.


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	In Compliance
8-4 Ceasing Operations and Reporting	In Compliance

Received By (Person in Charge) Signature



Person In Charge: *Doug Wansing*

Inspector's Signature

A handwritten signature in black ink, appearing to read "Patrick Stites". The signature is written in a cursive style with a large initial "P".

Name: *Patrick Stites*