



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>GREENSTAY HOTEL & SUITES</i>	Number: <i>F161-10196</i>
Address: <i>110 NORTH OUTER ROAD, ST JAMES, MO 65550</i>	County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>L</i>

Water Supply

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

Approval: <i>N/A</i>	Expires:	Number:
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Owner

Name: <i>GORDON ELLIOT</i>	Phone: <i>(573) 265-2900</i>	Fax:
Email: <i>maria@greenstayhotels.com</i>		

Inspection

Date: <i>06/03/2020</i>	Time In: <i>10:15 PM</i>	Time Out: <i>12:50 AM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>07/01/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>butter spread</i>	<i>38</i>	<i>Cold Holding</i>
<i>milk</i>	<i>35</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	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

4.302.13. In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.

Core

Re-inspection Date: 07/01/2020

Absence of thermometer for measuring washing and sanitizing temperatures and manual warewashing sink.

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

Re-inspection Date: 07/01/2020

No test kit was available to determine the concentration of the chemical sanitizer.

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: 07/01/2020

Excessive residual food buildup on the bottom of the freezers.

4-7 Sanitization Of Equipment and Utensils	In Compliance
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4-8 Laundering	In Compliance
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4-9 Protection of Clean Items	Not In Compliance
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4.903.11. Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.

Core

Re-inspection Date: 07/01/2020

Single-service items not stored at a minimum of 6 inches above the floor.

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.

Core

Re-inspection Date: 07/04/2020

Ceiling tiles located in laundry room have significant water damage staining.

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

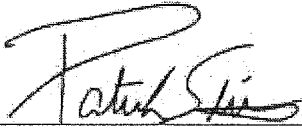
8-1 Modifications	Not Applicable
8-2 HACCP Plan	Not Applicable
8-3 Qualifications and Responsibilities	In Compliance
8-4 Ceasing Operations and Reporting	In Compliance

Received By (Person in Charge) Signature



Person In Charge: *Crystal Copeland*

Inspector's Signature

A handwritten signature in black ink, appearing to read "Patrick Stites", written over a horizontal line.

Name: *Patrick Stites*