



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *Hillbilly Shack/Happy's*

Number: *F134-10228*

Address: *4570 Hwy E32, Salem, MO 65560*

County Code: *161 PHELPS*

Type: *Mobile*

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: *Donna Gray*

Phone: *(573)247-0257*

Fax:

Email: *foodvendor16@gmail.com*

Inspection

Date: *09/29/2020*

Time In: *1:36 PM*

Time Out: *2:14 PM*

Purpose: *Pre-opening*

Follow-up: *No*

Follow-up Date:

Education Provided or Additional Comments: *None*

Temperature Log

Food Product

Temperature

Location

shredded cheese

36

Cold Holding

butter

38

Cold Holding

slow cooker

173

Hot Holding

Management and Personnel

2-1 Supervision

In Compliance

2-2 Employee Health

In Compliance

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

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.

Core/Corrected Onsite

Food not protected from contamination by storing cases of food stuffs and disposable wares on the floor.

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 *In Compliance*

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 *In Compliance*

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*

Physical Facilities (continued)

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/Corrected Onsite

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

In Compliance

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: Donna Gray

Inspector's Signature



Name: Patrick Stites