



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: IHOP	Number: F134-10158
Address: 1735 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: N/A	Expires:	Number:
---------------	----------	---------

Owner

Name: UDALA LLC	Phone: (573) 422-8373	Fax:
Email: ihop3554@gmail.com		

Inspection

Date: 06/08/2020	Time In: 10:00 AM	Time Out: 10:45 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>
sliced tomatoes	38.0	Cold Holding
mayonaise	34.0	Cold Holding
diced tomatoes	41.0	Cold Holding
gravy	140.5	Hot Holding
fruit salad	25.5	Cold Holding
ice cream scoop storage water	135.5	Hot Holding
chocolate milk	34.0	Cold 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	<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>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</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>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<b><i>Not In Compliance</i></b>
4.501.116. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.	
<b>Core/Corrected Onsite</b>	
<i>Test kit was available to determine the concentration of the chemical sanitizer but sanitizer in bucket was too weak.</i>	
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

## Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</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>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

**Physical Facilities**

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<b><i>Not In Compliance</i></b>

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

**Next Regular Inspection**

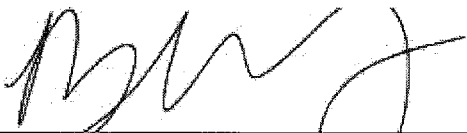
*Ceiling tiles located in dining room have some water staining.*

**Poisonous or Toxic Materials**

7-1 Labeling and Identification	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>
7-3 Stock and Retail Sale	<i>Not Applicable</i>

**Compliance and Enforcement**

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

**Received By (Person in Charge) Signature**

Person In Charge: *Brittany Morgan*

**Inspector's Signature**

Name: *Patrick Stites*