



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: JJ'S  
Address: 300 JOHNSON ST, BELLE, MO 65013  
Type: Restaurant  
Sewage Disposal: Public  
Region: I  
P.H. Priority: H  
Number: F125-10019  
County Code: 125 MARIES

Water Supply

Type: Community  
Date Sampled:  
Results:

Frozen Dessert

Approval: N/A  
Expires:  
Number:

Owner

Name: JAMES AND JULIE STINNETT  
Email: jlawstinnett@centurytel.net  
Phone: (573) 859-3023  
Fax:

Inspection

Date: 07/29/2020  
Time In: 10:20 AM  
Time Out: 11:10 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>
ham steak	40	Cold Holding
white gravy	138	Hot Holding
sliced onion	34	Cold Holding
cheese cake	41	Cold Holding
ranch dressing	36	Cold Holding
milk	40	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	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance

**Food (continued)**

3-3 Protection From Contamination After Receiving	<b>Not In Compliance</b>
3.302.11. Food shall be protected from cross contamination.	
<b>Priority/Corrected Onsite</b>	
<i>Food uncovered in coolers.</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>Not In Compliance</b>
4.501.114. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:	
<b>Core/Corrected Onsite</b>	
<i>Mechanical Dishwasher did not have proper concentration of chemical sanitizing agent. There was a break in the line supplying the sanitizer to the machine. The issue was repaired on-site.</i>	
4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.	
<b>Next Regular Inspection</b>	
<i>Equipment not maintained in a state of repair or proper adjustment. The walk-in freezer had a considerable amount of ice buildup on the floor underneath the drain line due to a recent malfunction of the drain line heat tape.</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	<b>Not In Compliance</b>

4-9 Protection of Clean Items (*continued*)**Not In Compliance**

- 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/Corrected Onsite**

*Wares stored improperly where they were subjected to splash contamination.*

**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	<i>In Compliance</i>

**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: *Julie Stinnet*

Inspector's Signature



Name: *Patrick Stites*