



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

|  |                                |
|--|--------------------------------|
| Name: <i>Leo's Food Truck</i>                  | Number: <i>F134-10225</i>      |
| Address: <i>110 Red Bud, Licking, MO 65542</i> | County Code: <i>161 PHELPS</i> |
| Type: <i>Mobile</i>                            | Sewage Disposal: <i>Public</i> |
| Region: <i>I</i>                               | P.H. Priority: <i>H</i>        |

**Water Supply**

|                        |               |          |
|------------------------|---------------|----------|
| Type: <i>Community</i> | Date Sampled: | Results: |
|------------------------|---------------|----------|

**Frozen Dessert**

|                      |          |         |
|----------------------|----------|---------|
| Approval: <i>N/A</i> | Expires: | Number: |
|----------------------|----------|---------|

**Owner**

|   |                             |      |
|---|-----------------------------|------|
| Name: <i>Leo Perez</i>                    | Phone: <i>(573)559-6332</i> | Fax: |
| Email: <i>leonel.perez8385@icloud.com</i> |                             |      |

**Inspection**

|  |                         |                          |                             |
|--|-------------------------|--------------------------|-----------------------------|
| Date: <i>07/17/2020</i>                                | Time In: <i>1:40 PM</i> | Time Out: <i>3:02 PM</i> | Purpose: <i>Pre-opening</i> |
| Follow-up: <i>No</i>                                   | Follow-up Date:         |                          |                             |
| Education Provided or Additional Comments: <i>None</i> |                         |                          |                             |

**Temperature Log**

| <u>Food Product</u>    | <u>Temperature</u> | <u>Location</u>     |
|------------------------|--------------------|---------------------|
| <i>hot holding</i>     | <i>136</i>         | <i>Hot Holding</i>  |
| <i>reach-in cooler</i> | <i>40</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                | <b><i>Not In Compliance</i></b> |

|  |                          |
|--|--------------------------|
| 3-3 Protection From Contamination After Receiving ( <i>continued</i> )   | <b>Not In Compliance</b> |
| 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. |                          |
| <b>Core/Corrected Onsite</b>   |                          |
| <i>Food not protected from contamination.</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  | <b>Not In Compliance</b> |
| 4.302.12. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. |                          |
| <b>Core/Corrected Onsite</b>   |                          |
| <i>Absence of appropriately sized and readily accessible probe thermometer.</i>  |                          |
| 4.302.14. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.                         |                          |
| <b>Core/Corrected Onsite</b>   |                          |
| <i>Absence of proper test kit or other device to measure the concentration of sodium hypochlorite sanitizing solutions.</i>                                |                          |
| 4-4 Location and Installation  | <i>In Compliance</i>     |
| 4-5 Maintenance and Operation  | <i>In Compliance</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>In Compliance</i> |

**Water, Plumbing and Waste (continued)**

|  |               |
|--|---------------|
| 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                           | 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: *Leo Perez*

Inspector's Signature

Name: *Patrick Stites*