



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

|  |                                |
|--|--------------------------------|
| Name: <i>MARGIE'S KAFE</i>                         | Number: <i>F125-10007</i>      |
| Address: <i>105 HIGHWAY 63 S, VIENNA, MO 65582</i> | County Code: <i>125 MARIES</i> |
| Type: <i>Restaurant</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>TIMOTHY &amp; MARGIE MCNAMARA</i> | Phone: <i>(573) 422-3555</i> | Fax: |
| Email: <i>mcnamara19492@gmail.com</i>      |                              |      |

Inspection

|  |                          |                           |                           |
|--|--------------------------|---------------------------|---------------------------|
| Date: <i>06/25/2020</i>                                | Time In: <i>10:00 AM</i> | Time Out: <i>10:20 AM</i> | Purpose: <i>Follow-up</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>n/a</i>          | <i>n/a</i>         | <i>Ambient</i>  |

Management and Personnel

|  |                     |
|--|---------------------|
| 2-1 Supervision                          | <i>Not Observed</i> |
| 2-2 Employee Health                      | <i>Not Observed</i> |
| 2-3 Personal Cleanliness. Hands and Arms | <i>Not Observed</i> |
| 2-4 Hygienic Practices                   | <i>Not Observed</i> |

Food

|  |                      |
|--|----------------------|
| 3-1 Characteristics  | <i>In Compliance</i> |
| 3-2 Sources, Specifications, and Original Containers and Records | <i>Not Observed</i>  |
| 3-3 Protection From Contamination After Receiving                | <i>In Compliance</i> |
| 3-4 Destruction Of Organisms Of Public Health Concern            | <i>Not Observed</i>  |
| 3-5 Limitation Of Growth Of Organisms Of Public Health Concern   | <i>In Compliance</i> |

**Food (continued)**

|   |                |
|---|----------------|
| 3-6 Food Identity, Presentation, and On-Premises Labeling   | Not Observed   |
| 3-7 Contaminated Food                                       | Not Observed   |
| 3-8 Special Requirements for Highly Susceptible Populations | Not Applicable |

**Equipment, Utensils and Linens**

|  |                |
|--|----------------|
| 4-1 Materials for Construction and Repair  | Not Observed   |
| 4-2 Design and Construction                | Not Observed   |
| 4-3 Numbers and Practices                  | Not Observed   |
| 4-4 Location and Installation              | Not Observed   |
| 4-5 Maintenance and Operation              | Not Observed   |
| 4-6 Cleaning Of Equipment and Utensils     | In Compliance  |
| 4-7 Sanitization Of Equipment and Utensils | Not Observed   |
| 4-8 Laundering                             | Not Applicable |
| 4-9 Protection of Clean Items              | Not Observed   |

**Water, Plumbing and Waste**

|  |                |
|--|----------------|
| 5-1 Water  | Not Observed   |
| 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                   | Not Observed   |
| 5-5 Refuse, Recyclables, and Returnables                       | Not Observed   |

**Physical Facilities**

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

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

**Next Regular Inspection**

Floor in disrepair located in located under the kitchen. There is considerable water damage to the sub-floor in the kitchen underneath the three bay sink and under two of the reach-in coolers.

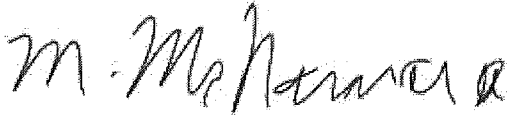
Poisonous or Toxic Materials

|   |                |
|---|----------------|
| 7-1 Labeling and Identification           | Not Observed   |
| 7-2 Operational Supplies and Applications | Not Observed   |
| 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 | Not Observed   |
| 8-4 Ceasing Operations and Reporting    | Not Observed   |

Received By (Person in Charge) Signature



Person In Charge: Margie Mcnamara

Inspector's Signature



Name: Patrick Stites