



**Public Health**  
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PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *MARGIE'S KAFE* Number: *F125-10007*  
Address: *105 HIGHWAY 63 S, VIENNA, MO 65582* County Code: *125 MARIES*  
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: *TIMOTHY & MARGIE MCNAMARA* Phone: *(573) 422-3555* Fax:  
Email: *Mcnamara19492@Gmail.com*

Inspection

Date: *05/29/2020* Time In: *9:01 PM* Time Out: *10:34 AM* Purpose: *Routine*  
Follow-up: *Yes* Follow-up Date: *06/19/2020*  
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>cream pie</i>	<i>41</i>	<i>Cold Holding</i>
<i>sausage gravy</i>	<i>156</i>	<i>Hot Holding</i>
<i>cabbage</i>	<i>36</i>	<i>Cold Holding</i>
<i>sliced onion</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	<b><i>Not In Compliance</i></b>
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3-1 Characteristics <i>(continued)</i>	<b>Not In Compliance</b>
3.101.11. Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	
Priority	Re-inspection Date: 06/19/2020
<i>Food not safe as evidenced by busted open single serving packets of taco sauce and ketchup mixed in the case.</i>	
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
3-3 Protection From Contamination After Receiving	<b>Not In Compliance</b>
3.302.11. Food shall be protected from cross contamination.	
Priority	Re-inspection Date: 06/19/2020
<i>Raw meats stored above ready-to-eat food in double door freezer. Uncovered unlabeled bowls of coleslaw in reach in cooler.</i>	
3.305.12. Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources contamination.	
Core	Re-inspection Date: 06/19/2020
<i>Lines supplying the soda machine and the machine pumps run under unshielded drain lines for a hand wash sink.</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	<b>Not In Compliance</b>
3.501.13. Potentially Hazardous Foods shall be thawed under refrigeration at 41 degrees or below or completely submerged under running water at 70 degrees or below, with sufficient water velocity to agitate and float loose particles.	
Core	Re-inspection Date: 06/19/2020
<i>Improper thawing of Potentially Hazardous Foods.</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>
<b>Equipment, Utensils and Linens</b>	
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	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<b>Not In Compliance</b>

**4-6 Cleaning Of Equipment and Utensils (continued)****Not In Compliance**

4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

**Priority****Re-inspection Date: 06/19/2020**

*Excessive residual food buildup on the bottom of several cold holding units.*

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

**Core****Re-inspection Date: 06/19/2020**

*Grease, dust, and debris has accumulated on non food contact surfaces throughout the kitchen.*

**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****Not In Compliance**

5.205.15. A plumbing system shall be repaired according to law and maintained in good repair.

**Priority****Re-inspection Date: 06/19/2020**

*Establishment's plumbing in disrepair. The drain on the three bay sink is leaking.*

**5-3 Mobile Water Tank and Mobile Food Establishment Water Tank***Not Applicable***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****Not In Compliance**

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

**Next Regular Inspection**

*Floor in disrepair located in kitchen. There is considerable water damage to the sub-floor in the kitchen underneath the three bay sink and two of the cooler units.*

**6-5 Maintenance and Operation (continued)****Not In Compliance**

6.501.111. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.

**Priority****Re-inspection Date: 06/19/2020**

*Pest sign located in basement under the stairs. There is a considerable amount of clutter and old food allowing for pest harborage.*

**Poisonous or Toxic Materials****7-1 Labeling and Identification***In Compliance***7-2 Operational Supplies and Applications****Not In Compliance**

7.201.11. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.

**Priority/Corrected Onsite**

*Improper storage of toxics with food items.*

**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: *Margie Mcnamara*

Inspector's Signature

Name: *Patrick Stites*