



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *MINER MUNCHIES* Number: *F134-10079*
Address: *205 W 12TH ST., ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Convenient Store* Sewage Disposal: *Public* Region: *I* P.H. Priority: *L*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *COMPASS GROUP* Phone: *(573) 341-6471* Fax:
Email: *lehmanc@mst.edu*

Inspection

Date: *03/12/2020* Time In: *8:24 AM* Time Out: *8:49 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> |
|---------------------|--------------------|---------------------|
| <i>Mountain Dew</i> | <i>46</i> | <i>Cold Holding</i> |
| <i>Milk</i> | <i>40</i> | <i>Cold Holding</i> |
| <i>Waters</i> | <i>41</i> | <i>Cold Holding</i> |
| <i>OJ</i> | <i>38</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 | <i>In Compliance</i> |

Food (continued)

| | |
|--|-----------------------|
| 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 | <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>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> |

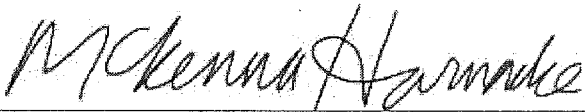
Poisonous or Toxic Materials

| | |
|---|-----------------------|
| 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>Not Applicable</i> |
| 8-4 Ceasing Operations and Reporting | <i>Not Applicable</i> |

Received By (Person in Charge) Signature

Person In Charge: *McKenna Harnacke*

Inspector's Signature

Name: *Anna Sellegren*