



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *MOBIL ON THE RUN* Number: *F161-10012*  
Address: *101 HIGHWAY B , ST JAMES, MO 65559* 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: *WALLIS OIL COMPANY* Phone: *(573) 265-8070* Fax:  
Email:

**Inspection**

Date: *06/10/2020* Time In: *10:15 PM* Time Out: *11:05 PM* Purpose: *Routine*  
Follow-up: *Yes* Follow-up Date: *07/10/2020*  
Education Provided or Additional Comments: *To adjust follow-up date you may contact the EPHS at 458-6040.*

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Premade Sandwich</i>	<i>39</i>	<i>Cold Holding</i>
<i>milk</i>	<i>38</i>	<i>Cold Holding</i>
<i>Juice</i>	<i>40</i>	<i>Cold Holding</i>
<i>Breakfast Sausage Sandwich</i>	<i>35</i>	<i>Cold Holding</i>
<i>Nacho Cheese</i>	<i>140</i>	<i>Hot Holding</i>
<i>Hot Dog</i>	<i>150</i>	<i>Hot Holding</i>
<i>Creamer French Vanilla</i>	<i>42</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	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance
3-3 Protection From Contamination After Receiving	In Compliance
3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	In Compliance
3-6 Food Identity, Presentation, and On-Premises Labeling	In Compliance
3-7 Contaminated Food	In Compliance
3-8 Special Requirements for Highly Susceptible Populations	Not Applicable

## Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<b>Not In Compliance</b>
4.101.19. Surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of material that can be easily cleaned.	
<b>Core</b>	<b>Re-inspection Date: 07/10/2020</b>
<i>Nonfood-contact surface(s) of equipment not constructed of a corrosion-resistant, nonabsorbent, and smooth material. All cabinets under drink machines along the wall showing signs of swelling and mildewing from absorption of water.</i>	
4-2 Design and Construction	In Compliance
4-3 Numbers and Practices	In Compliance
4-4 Location and Installation	In Compliance
4-5 Maintenance and Operation	In Compliance
4-6 Cleaning Of Equipment and Utensils	<b>Not In Compliance</b>
4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	
<b>Core</b>	<b>Re-inspection Date: 07/10/2020</b>
<i>Mop Station has accumulated black growth from drain tube constantly running water into the mop station.</i>	
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	<b>Not In Compliance</b>

5-2 Plumbing System *(continued)* **Not In Compliance**

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

Priority

Re-inspection Date: 07/10/2020

*Establishment's plumbing in disrepair. Ware-washing sink faucet 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 *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 *In Compliance*

**Compliance and Enforcement**

8-1 Modifications *Not Applicable*

8-2 HACCP Plan *Not Applicable*

8-3 Qualifications and Responsibilities *Not Applicable*

8-4 Ceasing Operations and Reporting *Not Applicable*

Received By (Person in Charge) Signature



Person In Charge: *Joy Shoemaker*

Inspector's Signature



Name: *Anna Sellegren*