



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *MUTTLEY'S PUB*

Number:

Address: *112 N JEFFERSON ST, ST. JAMES, MO 65559*

County Code: *161 PHELPS*

Type: *Restaurant*

Sewage Disposal: *Private*

Region: *I*

P.H. Priority: *H*

**Water Supply**

Type: *Private*

Date Sampled:

Results:

**Frozen Dessert**

Approval: *N/A*

Expires:

Number:

**Owner**

Name: *DAVID AMBROSE*

Phone: *573 265-8000*

Fax:

Email: *JOHNSTONP39@YAHOO.COM*

**Inspection**

Date: *09/23/2020*

Time In: *9:00 AM*

Time Out: *10:00 AM*

Purpose: *Pre-opening*

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>bacon</i>	<i>38</i>	<i>Cold Holding</i>
<i>sliced cheese</i>	<i>37</i>	<i>Cold Holding</i>
<i>chopped lettuce</i>	<i>40</i>	<i>Cold Holding</i>

**Management and Personnel**

2-1 Supervision *In Compliance*

2-2 Employee Health *In Compliance*

2-3 Personal Cleanliness. Hands and Arms *In Compliance*

2-4 Hygienic Practices *In Compliance*

**Food**

3-1 Characteristics *In Compliance*

3-2 Sources, Specifications, and Original Containers and Records *In Compliance*

**Food (continued)**

3-3 Protection From Contamination After Receiving	<b>Not In Compliance</b>
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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.

**Core/Corrected Onsite**

*Food not protected from contamination. Cooking oil was being stored on the floor underneath the warewashing table.*

3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
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3-7 Contaminated Food	<i>In Compliance</i>
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3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>
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**Equipment, Utensils and Linens**

4-1 Materials for Construction and Repair	<i>In Compliance</i>
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4-2 Design and Construction	<i>In Compliance</i>
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4-3 Numbers and Practices	<i>In Compliance</i>
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4-4 Location and Installation	<i>In Compliance</i>
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4-5 Maintenance and Operation	<i>In Compliance</i>
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4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
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4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
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4-8 Laundering	<i>Not Applicable</i>
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4-9 Protection of Clean Items	<i>In Compliance</i>
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**Water, Plumbing and Waste**

5-1 Water	<i>In Compliance</i>
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5-2 Plumbing System	<i>In Compliance</i>
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5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
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5-4 Sewage, Other Liquid Waste and Rainwater	<b>Not In Compliance</b>
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5.402.11. Unless allowed by law, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

**Next Regular Inspection**

*A direct connection exists between the sewage system and drain originating from the three bay sinks.*

Water, Plumbing and Waste (continued)

5-5 Refuse, Recyclables, and Returnables

**Not In Compliance**

5.501.17. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**Core/Corrected Onsite**

*Absence of covered wastebasket in the women's restroom.*

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: *DAVID AMBROSE*

Inspector's Signature



Name: *Patrick Stites*