



**Public Health**  
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *O'DOGGY'S* Number: *F134-10001*  
Address: *1005 N. ROLLA ST., ROLLA, MO 65401* County Code: *161 PHELPS*  
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *M*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *CORY LAWRENCE* Phone: *(573) 202-5995* Fax:  
Email: *info@odoggys.com*

Inspection

Date: *08/17/2020* Time In: *11:00 AM* Time Out: *11:30 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>slaw mix</i>	<i>40</i>	<i>Cold Holding</i>
<i>hot dogs</i>	<i>39</i>	<i>Cold Holding</i>
<i>aus jus</i>	<i>165</i>	<i>Hot Holding</i>
<i>chili</i>	<i>145</i>	<i>Hot Holding</i>
<i>beef strips</i>	<i>183</i>	<i>Hot 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>

**Food (continued)**

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

6-3 Numbers and Capacities *(continued)*

**Not In Compliance**

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

**Core/Corrected Onsite**

*Absence of handwashing signage at all sinks used by employees.*

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: *Susan Lawrence*

Inspector's Signature



Name: *Patrick Stites*