



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: PAPA JOHN'S PIZZA

Number: F134-10165

Address: 501 W 6TH 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: ALAN WUEST

Phone: (573) 341-5500

Fax:

Email: sam.quigley@yahoo.com

Inspection

Date: 05/22/2020

Time In: 12:50 PM

Time Out: 1:10 PM

Purpose: Routine

Follow-up: No

Follow-up Date:

Education Provided or Additional Comments: 2-402.11 Effectiveness.

(A)Except as provided in ¶ (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
Peperonis	41	Cold Holding
Cheese	43	Cold Holding
Sausage	41	Cold Holding
Dipping Sauce	41	Cold Holding
Cheese	41	Cold Holding
Peperonis	41	Cold Holding

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	<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>
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>

Physical Facilities *(continued)*

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 *Not Applicable*

8-4 Ceasing Operations and Reporting *Not Applicable*

Received By (Person in Charge) Signature



Person In Charge: *Heather Jeremias*

Inspector's Signature



Name: *Anna Sellegren*