



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *PEAR TREE INN* Number: *F134-10113*  
 Address: *2006 NORTH BISHOP, ROLLA, MO 65401* County Code: *161 PHELPS*  
 Type: *Restaurant* 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: *DRURY DEVELOPMENT* Phone: *(573) 364-4000* Fax:  
 Email: *gregg.blome@druryhotels.com*

**Inspection**

Date: *05/28/2020* Time In: *9:30 AM* Time Out: *9:42 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>Yogurt</i>	<i>40</i>	<i>Cold Holding</i>
<i>Milk</i>	<i>40</i>	<i>Cold Holding</i>

**Management and Personnel**

<i>2-1 Supervision</i>	<i>In Compliance</i>
<i>2-2 Employee Health</i>	<i>In Compliance</i>
<i>2-3 Personal Cleanliness. Hands and Arms</i>	<i>In Compliance</i>
<i>2-4 Hygienic Practices</i>	<i>In Compliance</i>

**Food**

<i>3-1 Characteristics</i>	<i>In Compliance</i>
<i>3-2 Sources, Specifications, and Original Containers and Records</i>	<i>In Compliance</i>
<i>3-3 Protection From Contamination After Receiving</i>	<i>In Compliance</i>
<i>3-4 Destruction Of Organisms Of Public Health Concern</i>	<i>In Compliance</i>

**Food (continued)**

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>In Compliance</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

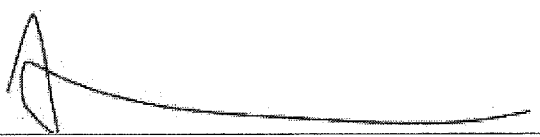
8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>Not Applicable</i>
8-4 Ceasing Operations and Reporting	<i>Not Applicable</i>

Received By (Person in Charge) Signature



Person In Charge: *Gregg Blome*

Inspector's Signature



Name: *Anna Sellegren*