



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *PETE'S PUMPKIN PATCH*

Number: *F161-10006*

Address: *18385 SOUTH US HWY 63, ROLLA, MO 65401*

County Code: *161 PHELPS*

Type: *Restaurant*

Sewage Disposal: *Private*

Region: *I*

P.H. Priority: *L*

Water Supply

Type: *Private*

Date Sampled: *09/21/2020*

Results: *Pending*

Frozen Dessert

Approval: *N/A*

Expires:

Number:

Owner

Name: *CHRISTOPHER & TARA PETERS*

Phone: *(573) 724-7383*

Fax:

Email: *cdpeters@procops.com*

Inspection

Date: *09/21/2020*

Time In: *9:00 AM*

Time Out: *9:30 AM*

Purpose: *Routine*

Follow-up: *Yes*

Follow-up Date: *09/28/2020*

Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>cheese</i>	<i>38</i>	<i>Cold Holding</i>
<i>apple juice</i>	<i>33</i>	<i>Cold Holding</i>
<i>prep table cooler</i>	<i>41</i>	<i>Cold Holding</i>
<i>second refrigerator</i>	<i>37</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>

Food (continued)

3-3 Protection From Contamination After Receiving	Not In Compliance
3.302.11. Food shall be protected from cross contamination.	
Priority/Corrected Onsite	
<i>Raw meats stored above ready-to-eat food in refrigerator</i>	
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	
<i>Food not protected from contamination by being stored within 6" of the floor.</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>

Water, Plumbing and Waste (continued)

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

*Not Applicable***Compliance and Enforcement**

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

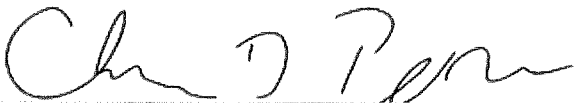
8-3 Qualifications and Responsibilities

In Compliance

8-4 Ceasing Operations and Reporting

In Compliance

Received By (Person in Charge) Signature

Person In Charge: *Chris Peters*

Inspector's Signature

Name: *Patrick Stites*