



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: <i>PORKY'Z</i>	Number: <i>F125-10032</i>
Address: <i>103 THIRD STREET, BELLE, MO 65013</i>	County Code: <i>125 MARIES</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>H</i>

**Water Supply**

Type: <i>Community</i>	Date Sampled:	Results:
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**Frozen Dessert**

Approval: <i>N/A</i>	Expires:	Number:
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**Owner**

Name: <i>LEAH BOYER</i>	Phone: <i>(573) 539-9120</i>	Fax:
Email: <i>boyershane@gmail.com</i>		

**Inspection**

Date: <i>05/29/2020</i>	Time In: <i>12:50 PM</i>	Time Out: <i>1:30 PM</i>	Purpose: <i>Routine</i>
Follow-up: <i>No</i>	Follow-up Date:		
Education Provided or Additional Comments: <i>None</i>			

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>cucumber salad</i>	<i>41</i>	<i>Cold Holding</i>
<i>pork steak</i>	<i>153</i>	<i>Hot Holding</i>
<i>baked beans</i>	<i>146</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>
3-3 Protection From Contamination After Receiving	<b><i>Not In Compliance</i></b>

3-3 Protection From Contamination After Receiving *(continued)* **Not In Compliance**

3.304.11. Food shall only contact surfaces of equipment and utensils that are cleaned as required.

**Priority/Corrected Onsite**

*Food contacted unclean surface of ice scoop. Ice scoop was stored in the ice with the handle in direct contact with the ice.*

3-4 Destruction Of Organisms Of Public Health Concern *In Compliance*

3-5 Limitation Of Growth Of Organisms Of Public Health Concern *In Compliance*

3-6 Food Identity, Presentation, and On-Premises Labeling *In Compliance*

3-7 Contaminated Food *In Compliance*

3-8 Special Requirements for Highly Susceptible Populations *Not Applicable*

**Equipment, Utensils and Linens**

4-1 Materials for Construction and Repair *In Compliance*

4-2 Design and Construction *In Compliance*

4-3 Numbers and Practices *In Compliance*

4-4 Location and Installation *In Compliance*

4-5 Maintenance and Operation *In Compliance*

4-6 Cleaning Of Equipment and Utensils *In Compliance*

4-7 Sanitization Of Equipment and Utensils *In Compliance*

4-8 Laundering *Not Applicable*

4-9 Protection of Clean Items *In Compliance*

**Water, Plumbing and Waste**

5-1 Water *In Compliance*

5-2 Plumbing System **Not In Compliance**

5.205.11. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

**Core/Corrected Onsite**

*The employee handsink is used for purposes other than hand washing.*

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank *Not Applicable*

5-4 Sewage, Other Liquid Waste and Rainwater *In Compliance*

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 ***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**

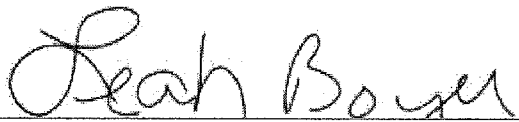
8-1 Modifications *Not Applicable*

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: *Leah Boyer*

Inspector's Signature



Name: *Patrick Stites*