



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

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

<b>Name:</b> <i>QUALITY INN</i>	<b>Number:</b> <i>F134-10110</i>
<b>Address:</b> <i>1507 MARTIN SPRINGS DRIVE, ROLLA, MO 65401</i>	<b>County Code:</b> <i>161 PHELPS</i>
<b>Type:</b> <i>Restaurant</i>	<b>Sewage Disposal:</b> <i>Public</i>
<b>Region:</b> <i>I</i>	<b>P.H. Priority:</b> <i>L</i>

**Water Supply**

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

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

<b>Name:</b> <i>SHIVA HOSPITALITY</i>	<b>Phone:</b> <i>(573) 364-8200</i>	<b>Fax:</b>
<b>Email:</b> <i>np200984@yahoo.com</i>		

**Inspection**

<b>Date:</b> <i>05/22/2020</i>	<b>Time In:</b> <i>8:20 AM</i>	<b>Time Out:</b> <i>9:31 AM</i>	<b>Purpose:</b> <i>Routine</i>
<b>Follow-up:</b> <i>No</i>	<b>Follow-up Date:</b>		
<b>Education Provided or Additional Comments:</b> <i>Refrigerator door screws need tightened.</i>			

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Orange Juice</i>	<i>41</i>	<i>Cold Holding</i>
<i>Milk</i>	<i>37</i>	<i>Cold Holding</i>

**Management and Personnel**

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

**Food**

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

Inspector's Signature



Name: *Anna Sellegren*