



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *ROLLA JUNIOR HIGH* Number: *F134-10045*
Address: *1360 SOEST RD., ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *School* Sewage Disposal: *Public* Region: *I* P.H. Priority: *H*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *ROLLA PUBLIC SCHOOLS* Phone: *(573) 458-0130* Fax:
Email: *ccraft@rolla.k12.mo.us*

Inspection

Date: *02/13/2020* Time In: *10:00 AM* Time Out: *11:00 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>sliced cucumber</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>milk</i>	<i>34.0</i>	<i>Cold Holding</i>
<i>fruit cup</i>	<i>39.0</i>	<i>Cold Holding</i>
<i>sliced cheese</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>sausage gravy</i>	<i>39.5</i>	<i>Cold Holding</i>
<i>dressing</i>	<i>36.0</i>	<i>Cold Holding</i>
<i>milk</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>orange juice</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>peach cup</i>	<i>336.0</i>	<i>Cold Holding</i>
<i>chicken patty</i>	<i>146.0</i>	<i>Hot Holding</i>
<i>peas</i>	<i>141.0</i>	<i>Hot Holding</i>
<i>hamburger</i>	<i>141.0</i>	<i>Hot Holding</i>

Management and Personnel

2-1 Supervision *In Compliance*
2-2 Employee Health *In Compliance*
2-3 Personal Cleanliness. Hands and Arms *In Compliance*

Management and Personnel (continued)

2-4 Hygienic Practices

*In Compliance***Food**

3-1 Characteristics

In Compliance

3-2 Sources, Specifications, and Original Containers and Records

Not In Compliance

3.201.11. Food used or offered for human consumption shall be obtained from sources that comply with the law. No food prepared in a private home may be used or offered.

Priority/Corrected Onsite

Food not obtained from an appropriate source as evidenced by the establishment served food prepared in a private home. Jars of apple butter and two different jellies were discovered in a refrigerator storing other served food items. Staff stated that the items belonged exclusively to a staff member and were not served to the customers. These items were immediately removed from the kitchen storage.

3-3 Protection From Contamination After Receiving

Not In Compliance

3.302.12. Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.

Core/Corrected Onsite

Bulk ingredients not labeled. Salt container was unlabeled.

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

Not In Compliance

4-2 Design and Construction *(continued)*

Not In Compliance

4.204.112. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Except as specified in (C) of this section, cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Paragraph (B) of this section does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated food transport containers, and salad bars. (D) Temperature measuring devices shall be designed to be easily readable. (E) Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than one degree Celsius (1°C) or two degrees Fahrenheit (2°F) in the intended range of use.

Next Regular Inspection

Temperature measuring device was broken in one refrigerator. The supervisor stated that she had just replaced several of the thermometers for the same reason and stated she would replace it promptly.

4-3 Numbers and Practices

In Compliance

4-4 Location and Installation

In Compliance

4-5 Maintenance and Operation

Not In Compliance

4.501.116. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.

Core/Corrected Onsite

Sanitizing solution buckets must be tested to determine the concentration of the chemical sanitizer.

4-6 Cleaning Of Equipment and Utensils

Not In Compliance

4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

Priority/Corrected Onsite

Cooking spray was discovered on the back of a handwash sink. This was most likely due to over-spray.

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

In Compliance

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

Not In Compliance

6.101.11. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted; closely woven and easily cleanable carpet for carpeted areas; and nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

Next Regular Inspection

Material used for floor, and the floor-wall juncture not smooth due to cracking of the flooring material and shrinking of the caulking material in the juncture.

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: *Christy Craft*

Inspector's Signature

A handwritten signature in black ink that reads "Patrick Stites". The signature is written in a cursive style with a large, looped initial "P".

Name: *Patrick Stites*