



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *RUBY'S ICE CREAM*

Number: *F161-10042*

Address: *814 NORTH JEFFERSON STREET, ST JAMES, MO 65559*

County Code: *161 PHELPS*

Type: *Restaurant*

Sewage Disposal: *Public*

Region: *I*

P.H. Priority: *M*

Water Supply

Type: *Community*

Date Sampled:

Results:

Frozen Dessert

Approval: *Approved*

Expires: *05/31/2021*

Number: *161-19125*

Owner

Name: *BOB BELL*

Phone: *(573) 265-8280*

Fax:

Email:

Inspection

Date: *06/11/2020*

Time In: *2:00 PM*

Time Out: *2:35 PM*

Purpose: *Routine*

Follow-up: *No*

Follow-up Date:

Education Provided or Additional Comments: *Eggs should be stored safely below ready to eat foods and should not be cracked or leaking.*

Hand-wash sink in easily accessible area not functioning and being used as storage shelf for many miscellaneous items. If this sink were to be up and running it would be more likely that employees will wash their hands regularly. There is a hand-wash sink around the corner in the employee restroom.

Clutter can lead to pest harborage if not addressed regularly.

Temperature Log

Food Product

Temperature

Location

Milk

41

Cold Holding

Eggs

41

Cold Holding

Management and Personnel

2-1 Supervision

In Compliance

2-2 Employee Health

In Compliance

2-3 Personal Cleanliness. Hands and Arms

In Compliance

2-4 Hygienic Practices

In Compliance

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	Not In Compliance
3.305.12. Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources contamination.	
Core	Re-inspection Date: 06/11/2020
<i>Food stored Raw eggs stored above ready to eat foods and an egg was seen to be cracked and leaking onto the shelf and items below. CORRECTED ON-SITE</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>
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	Not In Compliance

6.501.12. The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.

Core

Re-inspection Date: 06/11/2020

Middle Kitchen area was cluttered with items making it difficult to Navigate. CORRECTED ON-SITE

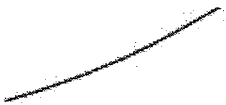
Poisonous or Toxic Materials

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: *Ivy Pittman*

Inspector's Signature

Name: *Anna Sellegren*