



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>SONS AND DAUGHTERS VENUE</i>	Number: <i>F161-10066</i>
Address: <i>13419 STATE ROUTE CC , ROLLA, MO 65401</i>	County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Private</i>
Region: <i>I</i>	P.H. Priority: <i>L</i>

Water Supply

Type: <i>Private</i>	Date Sampled: <i>08/31/2020</i>	Results: <i>Pending</i>
----------------------	---------------------------------	-------------------------

Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
----------------------	----------	---------

Owner

Name: <i>THOMAS ROSS</i>	Phone: <i>(573)465-3605</i>	Fax:
Email:		

Inspection

Date: <i>08/31/2020</i>	Time In: <i>10:00 AM</i>	Time Out: <i>10:49 AM</i>	Purpose: <i>Pre-opening</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>09/14/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>cooler 1</i>	<i>34</i>	<i>Cold 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	<i>In Compliance</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>

Food (continued)

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	Not In Compliance
4.701.10. Equipment food-contact surfaces and utensils shall be sanitized.	

Core

Re-inspection Date: 09/14/2020

The food-contact surface of the wares not sanitized. The dishwasher did not use proper concentration of Quaternary ammonium.

4-8 Laundering	In Compliance
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	In Compliance
6-2 Design, Construction, and Installation	In Compliance
6-3 Numbers and Capacities	Not In Compliance

6-3 Numbers and Capacities *(continued)***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

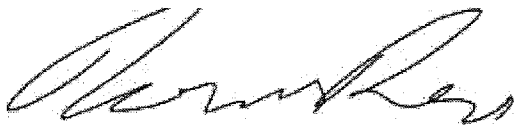
8-2 HACCP Plan

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: *Thomas Ross*

Inspector's Signature

Name: *Patrick Stites*