



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>SPURGEONS 66</i>	Number: <i>F161-10056</i>
Address: <i>304 N. JEFFERSON, ST JAMES, MO 65559</i>	County Code: <i>161 PHELPS</i>
Type: <i>Convenient Store</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>L</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>JOHN & JANET SPURGEON</i>	Phone: <i>(573) 265-6969</i>	Fax:
Email: <i>spurgeons66@centurytel.net</i>		

Inspection

Date: <i>01/03/2020</i>	Time In: <i>1:37 PM</i>	Time Out: <i>2:30 PM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>01/17/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>tornadoes</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>orange juice</i>	<i>37.5</i>	<i>Cold Holding</i>
<i>hot dog</i>	<i>136.0</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	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>

Food (continued)

3-5 Limitation Of Growth Of Organisms Of Public Health Concern **Not In Compliance**

3.501.17. Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.

Priority/Corrected Onsite

Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.

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 **Not In Compliance**

4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.

Next Regular Inspection

Equipment not maintained in a state of repair or proper adjustment. Condensation dripping from pipes behind the fans in the walk-in cooler being collected in a make-shift container to protect cases of soft drinks. Recommend contacting a professional to correct the problem. Water damage discovered in the cabinet under the sink by the coffee machine.

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**Re-inspection Date: 01/17/2020**

A small amount of mold and mildew buildup on the outward facing surface of the ice shield inside the ice machine.

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*

Water, Plumbing and Waste (continued)

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>Not In Compliance</i>

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	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>In Compliance</i>

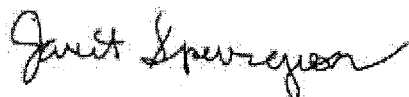
Poisonous or Toxic Materials

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>In Compliance</i>

Compliance and Enforcement

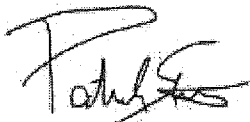
8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>In Compliance</i>
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>

Received By (Person in Charge) Signature



Person In Charge: *Janet Spurgeon*

Inspector's Signature



Name: *Patrick Stites*