



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>ST. JAMES MARKETPLACE CAFÉ</i>		Number: <i>F161-10004</i>	
Address: <i>211 N. SEYMOUR, ST JAMES, MO 65559</i>		County Code: <i>161 PHELPS</i>	
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>	Region: <i>I</i>	P.H. Priority: <i>H</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>DEBORAH KLEINHEIDER</i>	Phone: <i>(417) 505-9590</i>	Fax:
Email: <i>dkleinheider@gmail.com</i>		

Inspection

Date: <i>07/09/2020</i>	Time In: <i>10:00 AM</i>	Time Out: <i>10:40 AM</i>	Purpose: <i>Routine</i>
Follow-up: <i>No</i>	Follow-up Date:		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>potato salad</i>	<i>41</i>	<i>Cold Holding</i>
<i>barbecue sauce</i>	<i>35</i>	<i>Cold Holding</i>
<i>milk</i>	<i>41</i>	<i>Cold Holding</i>
<i>hot holding #1</i>	<i>139</i>	<i>Hot Holding</i>
<i>hot holding #2</i>	<i>145</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>

Food (continued)

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>
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	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>
7-3 Stock and Retail Sale	<i>Not Applicable</i>

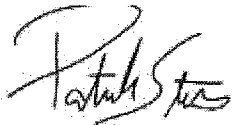
Compliance and Enforcement

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

Received By (Person in Charge) Signature

Person In Charge: *Deborah Kleinheider*

Inspector's Signature

Name: *Patrick Stites*