



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>ST. PATRICK'S CHURCH</i>		Number: <i>F134-10190</i>	
Address: <i>17 ST. PATRICK LANE, ROLLA, MO 65401</i>		County Code: <i>161 PHELPS</i>	
Type: <i>School</i>	Sewage Disposal: <i>Public</i>	Region: <i>I</i>	P.H. Priority: <i>M</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>FR. DAVID VIET</i>	Phone: <i>(573) 578-0353</i>	Fax:
Email: <i>krolley@stpatrickrolla.org</i>		

Inspection

Date: <i>09/22/2020</i>	Time In: <i>1:38 PM</i>	Time Out: <i>2:25 PM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>10/06/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>salsa</i>	<i>41</i>	<i>Cold Holding</i>
<i>red sauce</i>	<i>41</i>	<i>Cold Holding</i>
<i>milk</i>	<i>31</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>

Food (continued)**3-3 Protection From Contamination After Receiving****Not In Compliance**

3.305.11. Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.

Core

Re-inspection Date: 10/06/2020

Food not protected from contamination. Boxes of cooking oil are stored on the floor in storage room behind the dishwasher.

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

In Compliance

4-3 Numbers and Practices**Not In Compliance**

4.302.14. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

Core

Re-inspection Date: 10/06/2020

Absence of proper test kit or other device to measure the concentration of quaternary ammonium sanitizing solutions and the heat sanitizing step of the dishwasher.

4-4 Location and Installation

In Compliance

4-5 Maintenance and Operation**Not In Compliance**

4.501.112. In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F or less than 165°F for a stationary rack, single temperature machine; and 180°F for all other machines.

Priority

Re-inspection Date: 10/06/2020

Hot water sanitizing mechanical warewashing equipment does not meet temperature specifications. Until the issue is corrected all wares must be sanitized in the three bay sink.

4-6 Cleaning Of Equipment and Utensils

In Compliance

4-7 Sanitization Of Equipment and Utensils**Not In Compliance**

4.703.11. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized.

Priority

Re-inspection Date: 10/06/2020

Wares and utensils improperly sanitized.

Equipment, Utensils and Linens *(continued)*

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	In Compliance
6-2 Design, Construction, and Installation	Not In Compliance

6.202.15. Outer openings of a food establishment shall be protected against the entry of insects and rodents.

Core

Re-inspection Date: 10/06/2020

Excessive air gap in the screening used in the outside door and the vent for the exhaust fan. .

6-3 Numbers and Capacities	In Compliance
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: *Krsytal Rolley*

Inspector's Signature



Name: *Patrick Stites*