



**Public Health**  
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *THE DINNER BELLE* Number: *F125-10017*  
Address: *311 ALVARADO AVE, BELLE, MO 65013* County Code: *125 MARIES*  
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *H*

**Water Supply**

Type: *Community* Date Sampled: Results:

**Frozen Dessert**

Approval: *N/A* Expires: Number:

**Owner**

Name: *Ginger Barnett* Phone: *(573) 859-6889* Fax:  
Email: *thedinnerbelldiner@yahoo.com*

**Inspection**

Date: *07/29/2020* Time In: *9:00 AM* Time Out: *9:55 AM* Purpose: *Pre-opening*  
Follow-up: *No* Follow-up Date:  
Education Provided or Additional Comments: *None*

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>milk</i>	<i>38.0</i>	<i>Cold Holding</i>
<i>cottage cheese</i>	<i>38.0</i>	<i>Cold Holding</i>
<i>white gravy</i>	<i>135.0</i>	<i>Hot Holding</i>
<i>sliced onions</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>sour cream</i>	<i>38.0</i>	<i>Cold Holding</i>

**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 ***Not In Compliance***

2.402.11. Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.

**Core/Corrected Onsite**

*Hair restraints not being worn by all food preparation staff.*

## 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>
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	<b><i>Not In Compliance</i></b>
4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.	
<b>Next Regular Inspection</b>	
<i>Equipment not maintained in a state of repair or proper adjustment. Freezer floor is not smooth, durable or easily cleanable.</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	<b><i>Not In Compliance</i></b>

5-4 Sewage, Other Liquid Waste and Rainwater *(continued)***Not In Compliance**

5.402.11. Unless allowed by law, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

**Next Regular Inspection**

*A direct connection exists between the sewage system and drain originating from the three bay sink and dishwasher.*

## 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

*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: *Ginger Barnett*

**Inspector's Signature**

Name: *Patrick Stites*