



Public Health
Prevent. Promote. Protect

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: THOMAS QUICK STOP Number: F125-10009
Address: 35785 HIGHWAY 28, BELLE, MO 65013 County Code: 125 MARIES
Type: Restaurant Sewage Disposal: Public Region: I P.H. Priority: L

Water Supply

Type: Community Date Sampled: Results:

Frozen Dessert

Approval: N/A Expires: Number:

Owner

Name: SAMUEL THOMAS Phone: (573) 859-3927 Fax:
Email: Thomasquickstop@hotmail.com

Inspection

Date: 06/09/2020 Time In: 11:00 AM Time Out: 11:38 PM Purpose: Routine
Follow-up: Yes Follow-up Date: 06/19/2020

Education Provided or Additional Comments: *Employees must wash hands signs need to be placed in men's and women's restrooms and at hand wash sink.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
Beef Wiener	172	Hot Holding
Angus Cheeseburger	41	Cold Holding
OJ	41	Cold Holding
Jelly	41.5	Cold Holding
Ham	40	Cold Holding

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	In Compliance

Food

3-1 Characteristics	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance

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>Not In Compliance</i>

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

Re-inspection Date: 06/19/2020

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

Not In Compliance

6.501.11. The physical facilities shall be maintained in good repair.

Core

Re-inspection Date: 06/19/2020

Toilet seat and sink back-splash in women's restroom peeling and flaking.

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

In Compliance

Compliance and Enforcement

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

8-3 Qualifications and Responsibilities

Not Applicable

8-4 Ceasing Operations and Reporting

Not Applicable

Received By (Person in Charge) Signature

Person In Charge: *Sam Thomas*

Inspector's Signature

Name: *Anna Sellegren*