



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *TIGERS TASTEE TREAT* Number: *F125-10027*
Address: *203 SOUTH ALVARADO, BELLE, MO 65013* County Code: *125 MARIES*
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *M*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *Approved* Expires: *05/31/2021* Number: *125-19843*

Owner

Name: *JENNIFER JARVIS* Phone: *(573) 859-6644* Fax:
Email: *jenandterry1981@yahoo.com*

Inspection

Date: *06/25/2020* Time In: *11:40 AM* Time Out: *12:18 PM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *07/09/2020*
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>soft serve mix</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>hamburger patty</i>	<i>36.5</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>
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**

3.501.13. Potentially Hazardous Foods shall be thawed under refrigeration at 41 degrees or below or completely submerged under running water at 70 degrees or below, with sufficient water velocity to agitate and float loose particles.

Core/Corrected Onsite

Improper thawing of Potentially Hazardous Foods.

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: 07/25/2020

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

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. The ice machine has a water leak that does not compromise the integrity of the ice. The water was contained and the container dumped periodically with no sign of recent water damage. The equipment plates must remain on the machine while it is in operation.

4-6 Cleaning Of Equipment and Utensils Not In Compliance

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

Core

Re-inspection Date: 07/25/2020

Food debris has accumulated in the bottom of the chest deep freezer.

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
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	In Compliance
6-3 Numbers and Capacities	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/Corrected Onsite

Absence of handwashing signage at all sinks used by employees.

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: Jennifer Jarvis

Inspector's Signature



Name: *Patrick Stites*