



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: <i>Widener's General Store</i>		Number: <i>F161-10065</i>	
Address: <i>491 Broadway St., Edgar Springs, MO 65462</i>		County Code: <i>161 PHELPS</i>	
Type: <i>Convenient Store, Deli</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>John Fluhrer</i>	Phone: <i>563-435-0386</i>	Fax:
Email: <i>widnergeneralstore@gmail.com</i>		

**Inspection**

Date: <i>08/10/2020</i>	Time In: <i>9:00 AM</i>	Time Out: <i>9:30 AM</i>	Purpose: <i>Pre-opening</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>deli case</i>	<i>41</i>	<i>Cold Holding</i>
<i>soda case</i>	<i>39</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	<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	<b><i>Not In Compliance</i></b>

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.*

Physical Facilities (*continued*)

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: *John Fluhrer*

Inspector's Signature



Name: *Patrick Stites*