



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>COUNTRY BOB'S</i>	Number: <i>F161-10009</i>
Address: <i>1202 N. JEFFERSON, ST JAMES, MO 65559</i>	County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	P.H. Priority: <i>H</i>
	Region: <i>I</i>

Owner

Name: <i>Travis Holt</i>	Phone: <i>(573) 265-4616</i>
Email: <i>countrybobsllc@gmail.com</i>	

Water/Sewage

Water Supply: <i>Community</i>	Water Sample Taken: <i>No</i>	Date Water Sampled:
Water Sample Results:	Sewage Disposal: <i>Public</i>	

Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
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Inspection

Date: <i>04/16/2021</i>	Time In: <i>10:15 AM</i>	Time Out: <i>11:15 AM</i>	Purpose: <i>Routine</i>
Education Provided or Additional Comments:			
Inspector: <i>Patrick Stites 573-458-6040</i>	Follow-up: <i>Yes</i>	Follow-up Date: <i>04/30/2021</i>	

Temperature Log

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>raw hamburger</i>	<i>41</i>	<i>Walk-In Cooler</i>
<i>scrambled eggs</i>	<i>158</i>	<i>hot holding cabinet</i>
<i>sausage gravy</i>	<i>150</i>	<i>Steam Table</i>
<i>hamburger patties</i>	<i>36</i>	<i>Reach-In Cooler</i>
<i>eggs for dredge</i>	<i>41</i>	<i>Prep Table (Top)</i>
<i>sausage links</i>	<i>39</i>	<i>Prep Table (Bottom)</i>
<i>milk</i>	<i>41</i>	<i>Reach-In Cooler</i>
<i>sautéed mushrooms</i>	<i>145</i>	<i>buffet table</i>
<i>cooked sausage links</i>	<i>158</i>	<i>buffet table</i>
<i>cole slaw</i>	<i>41</i>	<i>buffet table</i>
<i>milk</i>	<i>40</i>	<i>Reach-In Cooler</i>
<i>ranch dressing</i>	<i>55</i>	<i>Reach-In Cooler</i>

Management and Personnel

2-1 Supervision *In Compliance*

2-2 Employee Health *In Compliance*

Management and Personnel *(continued)*

2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
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2-4 Hygienic Practices	<i>In Compliance</i>
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Food

3-1 Characteristics	<i>In Compliance</i>
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3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
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3-3 Protection From Contamination After Receiving	<i>In Compliance</i>
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3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>Not In Compliance</i>
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3.501.16. Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.

Priority

Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit.

Correction

Corrected on-site. Food items were removed from the cold holding unit and the unit was removed from service until repairs could be completed.

3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
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3-7 Contaminated Food	<i>In Compliance</i>
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3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>
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Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
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4-2 Design and Construction	<i>In Compliance</i>
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4-3 Numbers and Practices	<i>In Compliance</i>
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4-4 Location and Installation	<i>In Compliance</i>
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4-5 Maintenance and Operation	<i>In Compliance</i>
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4-6 Cleaning Of Equipment and Utensils	<i>Not In Compliance</i>
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4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

Priority**Re-inspection Date: 04/30/2021**

Excessive residual food buildup on the non-food contact surfaces of the mixer and the bottom shelves under prep tables.

Equipment, Utensils and Linens *(continued)*

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	In Compliance
6-4 Location and Placement	In Compliance
6-5 Maintenance and Operation	Not In Compliance

6.501.12. The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.

Core

Re-inspection Date: 04/30/2021

Excessive dirt and food debris buildup at floor to wall junctures throughout the kitchen area.

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

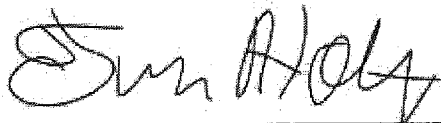
8-1 Modifications	Not Applicable
8-2 HACCP Plan	Not Applicable
8-3 Qualifications and Responsibilities	In Compliance

Compliance and Enforcement *(continued)*

8-4 Ceasing Operations and Reporting

In Compliance

Received By (Person in Charge) Signature



Travis Holt, Owner

Inspector Signature



Patrick Stites

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Agency: Phelps County Health Department