



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *COUNTRY CAFÉ* Number: *F161-10025*
Address: *17921 HWY 8, ST JAMES, MO 65559* County Code: *161 PHELPS*
Type: *Restaurant* P.H. Priority: *H* Region: *I*

Owner

Name: *NICOLE SURRATT* Phone: *(573) 265-8979*
Email: *surrattqh@gmail.com*

Water/Sewage

Water Supply: *Private* Water Sample Taken: *Yes* Date Water Sampled: *04/22/2021*
Water Sample Results: *Pending* Sewage Disposal: *Private*

Frozen Dessert

Approval: *N/A* Expires: Number:

Inspection

Date: *04/22/2021* Time In: *10:30 AM* Time Out: *11:25 AM* Purpose: *Routine*
Education Provided or Additional Comments:
Inspector: *Patrick Stites 573-458-6040* Follow-up: *Yes* Follow-up Date: *05/06/2021*

Temperature Log

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>icing</i>	<i>35</i>	<i>Reach-In Cooler</i>
<i>chocolate cake</i>	<i>36</i>	<i>display cooler</i>
<i>milk</i>	<i>38</i>	<i>Reach-In Cooler</i>
<i>sliced tomatoes</i>	<i>41</i>	<i>Prep Table (Top)</i>
<i>eggs</i>	<i>41</i>	<i>Prep Table (Bottom)</i>
<i>orange juice</i>	<i>31</i>	<i>Reach-In Cooler</i>
<i>eggs</i>	<i>30</i>	<i>Reach-In Cooler</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	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance
3-3 Protection From Contamination After Receiving	In Compliance
3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	In Compliance
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	In Compliance
4-4 Location and Installation	In Compliance
4-5 Maintenance and Operation	In Compliance
4-6 Cleaning Of Equipment and Utensils	Not In Compliance
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: 05/06/2021
<i>Excessive grease buildup on the grease hood.</i>	
4-7 Sanitization Of Equipment and Utensils	In Compliance
4-8 Laundering	Not Applicable
4-9 Protection of Clean Items	Not In Compliance
4.903.11. Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	
Core	Re-inspection Date: 05/06/2021
<i>Wares stored on the floor. Wares were stored improperly allowing for the possibility of cross contamination.</i>	

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

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

Core

Re-inspection Date: 05/06/2021

Ceiling in disrepair located in back food storage 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
8-4 Ceasing Operations and Reporting	In Compliance

Received By (Person in Charge) Signature



Nicole Surratt, Owner

Inspector Signature



Patrick Stites

EPHS No: 1680

Phone: 573-458-6040

Email: Patrick.stites@phelpscounty.org

Agency: Phelps County Health Department