



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *DITRAPANI'S ON THE SQUARE*

Number: *F134-10124*

Address: *400 E 6TH ST., ROLLA, MO 65401*

County Code: *161 PHELPS*

Type: *Restaurant*

P.H. Priority: *H*

Region: *I*

Owner

Name: *Michael Scheffer*

Phone: *(573) 426-3570*

Email: *michaelzeno1301@gmail.com*

Water/Sewage

Water Supply: *Community*

Water Sample Taken: *No*

Date Water Sampled:

Water Sample Results:

Sewage Disposal: *Public*

Frozen Dessert

Approval: *N/A*

Expires:

Number:

Inspection

Date: *04/21/2021*

Time In: *10:30 AM*

Time Out: *11:15 AM*

Purpose: *Routine*

Education Provided or Additional Comments:

Inspector: *Patrick Stites 573-458-6040*

Follow-up: *Yes*

Follow-up Date: *05/05/2021*

Temperature Log

Food/Water

Temperature

Location

raw shrimp

38

Walk-In Cooler

house salad dressing

34

Prep Table (Top)

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****Not In Compliance**

3.302.11. Food shall be protected from cross contamination.

Priority

Re-inspection Date: 05/05/2021

*Food uncovered in the walk-in cooler.***3-4 Destruction Of Organisms Of Public Health Concern***In Compliance***3-5 Limitation Of Growth Of Organisms Of Public Health Concern****Not In Compliance**

3.501.17. Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.

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.

Priority

Re-inspection Date: 05/05/2021

Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.

Core

Re-inspection Date: 05/05/2021

*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***In Compliance***4-4 Location and Installation***In Compliance***4-5 Maintenance and Operation****Not In Compliance**

4.501.114. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:

Core

Re-inspection Date: 05/05/2021

*Chemical sanitizing mechanical warewashing equipment does not meet sanitizing solution concentration specifications.**Wares must be sanitized in the three bay sink until the mechanical warewasher is properly serviced.*

Equipment, Utensils and Linens *(continued)*

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: 05/05/2021
<i>Excessive residual food buildup on the ingrediant cart and the shelves and floor of the walk-in cooler.</i>	

4-7 Sanitization Of Equipment and Utensils	In Compliance
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4-8 Laundering	Not Applicable
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4-9 Protection of Clean Items	In Compliance
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Water, Plumbing and Waste

5-1 Water	In Compliance
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5-2 Plumbing System	In Compliance
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5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
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5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
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5-5 Refuse, Recyclables, and Returnables	In Compliance
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Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
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6-2 Design, Construction, and Installation	In Compliance
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6-3 Numbers and Capacities	In Compliance
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6-4 Location and Placement	In Compliance
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6-5 Maintenance and Operation	In Compliance
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Poisonous or Toxic Materials

7-1 Labeling and Identification	In Compliance
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7-2 Operational Supplies and Applications	In Compliance
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7-3 Stock and Retail Sale	Not Applicable
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Compliance and Enforcement

8-1 Modifications	Not Applicable
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8-2 HACCP Plan	Not Applicable
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Compliance and Enforcement *(continued)*

8-3 Qualifications and Responsibilities

In Compliance

8-4 Ceasing Operations and Reporting

In Compliance

Received By (Person in Charge) Signature



Mike Scheffer, Owner

Inspector Signature



Patrick Stites

EPHS No: 1680

Phone: 573-458-6040

Email: Patrick.stites@phelpscounty.org

Agency: Phelps County Health Department