



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>FAIRFIELD INN AND SUITES</i>	Number: <i>F134-10235</i>
Address: <i>1670 OLD WIRE ROAD, ROLLA, MO 65401</i>	County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
Region: <i>1</i>	P.H. Priority: <i>L</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
------------------------	---------------	----------

Frozen Dessert

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

Owner

Name: <i>MEHUL PATEL</i>	Phone: <i>573-426-4300</i>	Fax:
Email: <i>CHAKO07@HOTMAIL.COM</i>		

Inspection

Date: <i>01/15/2021</i>	Time In: <i>8:52 AM</i>	Time Out: <i>9:25 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>corner market reach in cooler</i>	<i>41</i>	<i>Cold Holding</i>
<i>Kitchen cooler</i>	<i>41</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>Not In Compliance</i>

3-3 Protection From Contamination After Receiving *(continued)* **Not In Compliance**

3.305.11. Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.

Core/Corrected Onsite

Re-inspection Date: 02/14/2021

Food contact items not protected from contamination by being stored on a shelf within 6 inches of the floor.

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 *In Compliance*4-7 Sanitization Of Equipment and Utensils *In Compliance*4-8 Laundering *In Compliance*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*

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*

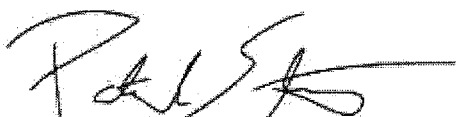
8-4 Ceasing Operations and Reporting *In Compliance*

Received By (Person in Charge) Signature



Person In Charge: *Mehul Patel*

Inspector's Signature



Name: *Patrick Stites*