



PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

**Establishment**

Name: *STUMPWATER BOYS* Number: *F134-10241*  
 Address: *695 ST. RT. B UNIT D, SAINT JAMES, MO 65559* County Code: *161 PHELPS*  
 Type: *Restaurant* P.H. Priority: *H* Region: *I*

**Owner**

Name: *LARRY KARNES* Phone: *(573)261-9055*  
 Email: *STUMPWATERBOYS@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: *03/26/2021* Time In: *10:00 AM* Time Out: *11:00 AM* Purpose: *Pre-opening*  
 Education Provided or Additional Comments:  
 Follow-up: *No* Follow-up Date:

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>refrigerator</i>	<i>40</i>	<i>Cold Holding</i>
<i>prep table</i>	<i>38</i>	<i>Cold Holding</i>
<i>proofing cabinet</i>	<i>136</i>	<i>Hot Holding</i>

**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	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
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>In Compliance</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>

Physical Facilities (*continued*)

## 6-3 Numbers and Capacities

**Not In Compliance**

- 6.301.11. Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
- 6.301.12. Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.
- 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

*No soap at employee handsink.*

Correction

*Corrected 03/26/21*

Core

*No towels at the employee handsink.*

Correction

*Corrected on 3/26/21*

Core

*Absence of handwashing signage at all sinks used by employees.*

Correction

*Hand was signage provided. Corrected on site.*

## 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



Larry Karnes, Owner

Inspector Signature



Patrick Stites

EPHS No: 1680

Phone: 573-458-6040

Email: [Patrick.stites@phelpscounty.org](mailto:Patrick.stites@phelpscounty.org)

Agency: Phelps County Health Department