



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>VFW POST 2025</i>		Number: <i>F161-10000</i>
Address: <i>15035 HIGHWAY 63 S, ROLLA, MO 65401</i>		County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	P.H. Priority: <i>H</i>	Region: <i>I</i>

Owner

Name: <i>Dwight Sandeen</i>	Phone: <i>(573) 202-1469</i>
Email: <i>dwight.sandeen@gmail.com</i>	

Water/Sewage

Water Supply: <i>Private</i>	Water Sample Taken: <i>Yes</i>	Date Water Sampled: <i>03/14/2021</i>
Water Sample Results: <i>Pending</i>	Sewage Disposal: <i>Private</i>	

Frozen Dessert

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

Date: <i>03/14/2021</i>	Time In: <i>2:00 AM</i>	Time Out: <i>2:55 AM</i>	Purpose: <i>Routine</i>
Education Provided or Additional Comments: <i>N/A</i>			
Follow-up: <i>No</i>	Follow-up Date:		

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Hot holding 1</i>	<i>155</i>	<i>Hot Holding</i>
<i>Hot holding 2</i>	<i>157</i>	<i>Hot Holding</i>
<i>Hot Holding 3</i>	<i>156</i>	<i>Hot Holding</i>
<i>Hot holding 4</i>	<i>159</i>	<i>Hot Holding</i>
<i>Hot dogs</i>	<i>36</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>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>Not In Compliance</i>
4.302.14. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	
Core	
<i>Absence of proper test kit or other device to measure the concentration of sodium hypochlorite sanitizing solutions.</i>	
Correction	
<i>Purchased. Corrected on site.</i>	
4-4 Location and Installation	<i>Not In Compliance</i>
4.401.11. Equipment and cabinets for storage of food, cleaned and sanitized equipment, utensils, laundered linens, and single-service items must be located to prevent contamination of these items.	
Core	
<i>The equipment used to store food located under unshielded drain lines under a hand sink.</i>	
Correction	
<i>Food grade containers stored under the sink were removed from the facility and will food equipment will no longer be stored in that location.</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>Not Applicable</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>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>In Compliance</i>

Poisonous or Toxic Materials

7-1 Labeling and Identification	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>
7-3 Stock and Retail Sale	<i>Not Applicable</i>

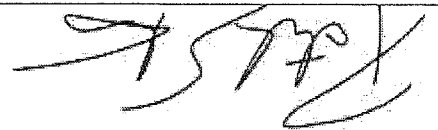
Compliance and Enforcement

8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>In Compliance</i>
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>

Received By (Person in Charge) Signature

Gary Espy, Kitchen Manager

Patrick Stites



Inspector Signature

EPHS No: 1680

Phone: 573-458-6040

Email: Patrick.stites@phelpscounty.org

Agency: Phelps County Health Department