



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *VICHY WYE* Number: *F125-10001*
Address: *13990 US HIGHWAY 63, VICHY, MO 65580* County Code: *161 PHELPS*
Type: *Restaurant* P.H. Priority: *H* Region: *I*

Owner

Name: *Vicki Moeslein* Phone: *(573) 299-4770*
Email: *vantiques1@yahoo.com*

Water/Sewage

Water Supply: *Private* Water Sample Taken: *Yes* Date Water Sampled: *03/24/2021*
Water Sample Results: *Pending* Sewage Disposal: *Private*

Frozen Dessert

Approval: *N/A* Expires: Number:

Inspection

Date: *03/24/2021* Time In: *11:45 PM* Time Out: *12:45 PM* Purpose: *Routine*
Education Provided or Additional Comments: *N/A*
Follow-up: *Yes* Follow-up Date: *04/07/2021*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>green beans</i>	<i>39</i>	<i>Walk-In Cooler</i>
<i>cooked broccoli</i>	<i>40</i>	<i>Reach-In Cooler</i>
<i>hamburger</i>	<i>34</i>	<i>chest cooler</i>
<i>Mayo</i>	<i>39</i>	<i>Prep Table (Top)</i>
<i>Carrots</i>	<i>135</i>	<i>Hot 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 In Compliance

3-2 Sources, Specifications, and Original Containers and Records In Compliance

3-3 Protection From Contamination After Receiving **Not In Compliance**

3.302.11. Food shall be protected from cross contamination.

Priority

Re-inspection Date: 04/07/2021

Food uncovered in coolers throughout the facility.

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.

Priority

Re-inspection Date: 04/07/2021

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

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: 04/07/2021

Excessive residual food buildup on inside of microwaves and the stand of the stand mixer.

4-7 Sanitization Of Equipment and Utensils In Compliance

4-8 Laundering Not Applicable

Equipment, Utensils and Linens *(continued)*

4-9 Protection of Clean Items

Not In Compliance

- 4.903.12. Cleaned and sanitized equipment, utensils, laundered linens, and single-service items may not be stored: in locker rooms, toilet rooms, garbage rooms, or mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; under open stairwells; or under other sources of contamination.
- 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: 04/07/2021

Cleaned and sanitized equipment improperly stored under unshielded sewer lines.

Core

Re-inspection Date: 04/07/2021

Wares not stored at a minimum of 6 inches above the floor.

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

In Compliance

Poisonous or Toxic Materials

7-1 Labeling and Identification

Not In Compliance

- 7.102.11. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Priority

Re-inspection Date: 04/07/2021

Unlabeled spray bottle found on the shelf behind the three bay sink..

Poisonous or Toxic Materials *(continued)*

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

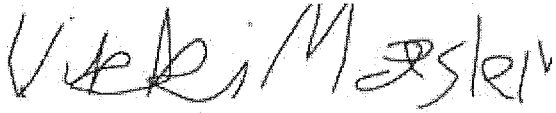
8-3 Qualifications and Responsibilities

In Compliance

8-4 Ceasing Operations and Reporting

In Compliance

Received By (Person in Charge) Signature

*Vicki Moeslein, Owner*

Inspector Signature

*Patrick Stites*

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Agency: Phelps County Health Department