



**PIKE COUNTY HEALTH DEPARTMENT  
Temporary Food Inspection Report**

Food stand name BG Rotary Food stand location BG Visitors Park

Contact person Pete Breting Phone 573-3924 5493

IN = In Compliance      OUT = Out of Compliance      N/O = Not Observed      NA = Not Applicable      C=Corrected

Temperature	IN	OUT	N/O	NA	C
Hot Foods >=140	X				
Cold Foods >=41				X	

Tent/Canopy Food off ground	IN	OUT	N/O	NA	C
	X				

Gloves/Barriers No bare-hand contact	IN	OUT	N/O	NA	C
	X				

Thermometer	IN	OUT	N/O	NA	C
	X				

Hand Wash Station Soap & Paper Towels	IN	OUT	N/O	NA	C
	X				

Hair Restraints	IN	OUT	N/O	NA	C
	X				

Ware Washing Wash-rinse-sanitize	IN	OUT	N/O	NA	C
	X				

Restroom	IN	OUT	N/O	NA	C
	X				

Proper Sanitizer 50-100 PPM/test strips	IN	OUT	N/O	NA	C
	X				

Baked Goods Proper Labeling	IN	OUT	N/O	NA	C
		X			

Tableware Handles upright <i>Packaged</i>	IN	OUT	N/O	NA	C
				X	

Lights Shielded	IN	OUT	N/O	NA	C
				X	

**HOLD HOT FOODS 140° or ABOVE      \*\*\*\*\*COLD FOOD 41° or BELOW**

MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS Education about labeling <sup>temp</sup> baked goods

I understand these Violations must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: [Signature]

DATE: 4/26/19

INSPECTOR: [Signature]