



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

Food stand name Sugar Shack Food stand location off Rotary near Friendship Baptist Church
 Contact person Cindy Anders Phone _____

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 Labelling	IN	OUT	N/O	NA	C
				X	

Tableware Handles upright	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 ice scoop must be stored out of ice, at end of service

ice cream scoop + other food service items must follow wash, Lysol wipes should not be used on food contact surfaces Rinse and sanitize

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

RECEIVED BY: Helen Cali

DATE: _____

INSPECTOR: Stu Pa

* must wash hands before putting on gloves for food service

573-324-2111 www.pikecountyhealth.org

Distribution: White--Owners Copy Canary--File Copy

573-470-9985 work cell