



## PIKE COUNTY HEALTH DEPARTMENT Temporary Food Inspection Report

Food stand name Kenny's Funland Food stand location Pike County Fair  
 Contact person Kim Maple Phone 956.343.7839

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	IN	OUT	N/O	NA	C
	X				

Lights Shilded	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 \* need frozen dessert license for soft serve machine  
\* send info \*

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

RECEIVED BY: [Signature]

DATE: 7/23/19

INSPECTOR: [Signature]

Stefanie Davis

573-324-2111      www.pikecountyhealth.org

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



## PIKE COUNTY HEALTH DEPARTMENT Temporary Food Inspection Report

Food stand name Tricolor Concessions Food stand location Pike County Fair

Contact person Marty Finch 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 Labeling	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 \_\_\_\_\_

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

RECEIVED BY: Marty Finch

DATE: 7/23/19

INSPECTOR: [Signature]



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

Food stand name Two Sebops Food stand location Pike County Fair

Contact person Mandy Gregory 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 <sup>135°</sup> >=140					
Cold Foods >=41	X				

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

Gloves/Barrlers 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 Labelng	IN	OUT	N/O	NA	C
				X	

Tableware Handles upright	IN	OUT	N/O	NA	C
	X				

Lights Shleided	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 items not in original containers must have a 7-day date.

if using time as a public health control product may be out of temp for no more than 4 hours then discarded!

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

RECEIVED BY: Mandy Gregory

DATE: 7/23/19

INSPECTOR: [Signature]



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

Food stand name Uncle Eddies Kettle Corn Food stand location Pike County Fair

Contact person Tiffani Hurst 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

Baked Goods Proper Labeling	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 \_\_\_\_\_

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

RECEIVED BY: Tiffani Hurst

DATE: 7/23/19

INSPECTOR: [Signature]



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

Food stand name Pike County Fair Food stand location Main Food Stand +  
 Contact person Sandy Wilhoit Phone \_\_\_\_\_ Onion Stand

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	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 \*next year floor + wood in cook shack + onion  
stand must be sealed before the fair.

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

RECEIVED BY: Sandy Wilhoit DATE: 7/23/19

INSPECTOR: Stefanie Davis