



Pike County Health Department
Home Health & Hospice

1 Healthcare Place Bowling Green, MO 63334
Phone: 573-324-2111 - Fax: 573-324-3057
pikecountyhealth.org - facebook.com/bgpchd

TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Karl's Old Time Funnel Cakes^{hymc} Location: Rhythm in the Park
Contact Person: _____ Phone #: _____

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

	IN	OUT	N/O	N/A	C
Temp. Hot Foods $\geq 135^\circ$	X				
Temp. Cold Foods $\leq 41^\circ$	X				
Gloves/Barriers <small>(no bare-hand contact)</small>					
Hand Wash Station <small>(Soap & Paper Towels)</small>	X				
Ware Washing <small>(Wash/Rinse/Sanitize)</small>	X				
Proper Sanitizer <small>(50-100 PPM/Test Strips)</small>	X				
Tableware <small>(Handles Upright)</small>	X				
Tent/Canopy <small>(Food Off Ground)</small>	X				
Thermometer	X				
Hair Restraints <small>(Hat/Hairnet/Visor)</small>	X				
Restrooms	X				
Baked Goods <small>(Proper Labeling)</small>				X	
Lights Shielded	X				


**Hold HOT foods at
135 ° or ABOVE**


**Hold COLD foods at
41 ° or BELOW**


**Minimum Cooking
Temperatures:**
Poultry: 165 °
Ground Meat: 155 °
Steaks/Chops/Fish: 145 °

Comments: _____

I understand these violations must be corrected or this may result in the closure of this food service operation.

Received by: Karl Sydy Date: 9/7/19
Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Big Gun Kettle Corn Location: Rhythm in the Park
Contact Person: _____ Phone #: _____

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

	IN	OUT	N/O	N/A	C
Temp. Hot Foods >=135 °				X	
Temp. Cold Foods <=41 °				X	
Gloves/Barriers (no bare-hand contact)	X			^{over} X	
Hand Wash Station (Soap & Paper Towels)	X				
Ware Washing (Wash/Rinse/Sanitize)	X				
Proper Sanitizer (50-100 PPM/Test Strips)				X	
Tableware (Handles Upright)				X	
Tent/Canopy (Food Off Ground)	X				
Thermometer				X	
Hair Restraints (Hat/Hairnet/Visor)	X				
Restrooms	X				
Baked Goods (Proper Labeling)				X	
Lights Shielded				X	



**Hold HOT foods at
135 ° or ABOVE**



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41 ° or BELOW**



**Minimum Cooking
Temperatures:**
Poultry: 165 °
Ground Meat: 155 °
Steaks/Chops/Fish: 145 °

Comments: _____

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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: JB's Kettle Korn + Kensections Location: Rhythm in the Park
Contact Person: _____ Phone #: _____

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	IN	OUT	N/O	N/A	C
Temp. Hot Foods $\geq 135^\circ$				X	
Temp. Cold Foods $\leq 41^\circ$				X	
Gloves/Barriers (no bare-hand contact)	X				
Hand Wash Station (Soap & Paper Towels)	X				
Ware Washing (Wash/Rinse/Sanitize)	X				
Proper Sanitizer (50-100 PPM/Test Strips)	X				
Tableware (Handles Upright)				X	
Tent/Canopy (Food Off Ground)	X				
Thermometer				X	
Hair Restraints (Hat/Hairnet/Visor)	X				
Restrooms	X				
Baked Goods (Proper Labeling)				X	
Lights Shielded				X	



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**Minimum Cooking
Temperatures:**
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Steaks/Chops/Fish: 145 °

Comments: _____

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Received by: RO [Signature] Date: 9/7/19

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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Arthur Florence Lodge #184 Location: Rhythm in the Park
Contact Person: _____ Phone #: _____

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	IN	OUT	N/O	N/A	C
Temp. Hot Foods $\geq 135^\circ$	X				
Temp. Cold Foods $\leq 41^\circ$	X				
Gloves/Barriers (no bare-hand contact)	X				
Hand Wash Station (Soap & Paper Towels)		X			X
Ware Washing (Wash/Rinse/Sanitize)	X				
Proper Sanitizer (50-100 PPM/Test Strips)	X				
Tableware (Handles Upright)				X	\
Tent/Canopy (Food Off Ground)	X				
Thermometer	X				
Hair Restraints (Hat/Hairnet/Visor)	X				
Restrooms	X				
Baked Goods (Proper Labeling)				X	
Lights Shielded				X	



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Inspector: [Signature]