PIKE COUNTY HEALTH DEPARTMENT
OFFICE: 573-324-2111 FAX: 573-324-5517

FOOD ESTABLISHMENT REPORT

Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection, or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

**ESTABLISHMENT NAME**: All Fired Up Restaurant & Sports Bar

**ADDRESS**: 1521 Bus Hwy 54

**PHONE**: 573-324-5517

**FAX**: 573-324-1111

**LICENSE NO.**: 573-324-5517

**COUNTY**: Pike

**REGION**:

**PO BOX**: Bowling Green 63334

**PERSON IN CHARGE**: Phyllis White

**DATE RECEIVED**: 10/18/19

**PURPOSE**

- Pre-Opening
- Follow-Up

**FOOD PRODUCT**

<table>
<thead>
<tr>
<th>FOOD PRODUCT</th>
<th>TEMP</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pickles</td>
<td>39°F</td>
<td>prep table</td>
</tr>
<tr>
<td>Sauce</td>
<td>34.5°F</td>
<td>white fridge</td>
</tr>
<tr>
<td>Lime</td>
<td>34.5°F</td>
<td>walk-in</td>
</tr>
</tbody>
</table>

**RISK FACTORS AND INTERVENTIONS**

<table>
<thead>
<tr>
<th>COMPLIANCE</th>
<th>DEMONSTRATION OF KNOWLEDGE</th>
<th>CODE REF.</th>
<th>R</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>Out</td>
<td>2-101.11</td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Demonstrated PIC,</td>
<td></td>
<td></td>
<td>OUT</td>
</tr>
<tr>
<td></td>
<td>demonstration of knowledge</td>
<td></td>
<td></td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td>and PIC duties</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**EMPLOYEE HEALTH**

- Management awareness, policy present. Proper use of reporting restrictions and exclusion.

**GOOD HYGIENIC PRACTICES**

- Eating, tasting, drinking, or tobacco use.

**CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION**

- Clean condition, cleaning procedure, when to wash, and where to wash.

**APPROVED SOURCE**

- Food obtained from approved source.

**PROTECTION FROM CONTAMINATION**

- Food segregated, separated and protected.

**CONFORMAL WITH APPROVED PROCEDURES**

- Compliance with HACCP plan, variance / specialized process.

**COMPLIANCE**

- Corrected on Site
- Repeat
- Not Observed
- Not Applicable

**RECEIVED BY PERSON IN CHARGE TITLE**: [Signature]

**DATE**: 10/18/19

**DATE OF FOLLOW-UP**: 10/24/19
### FOOD CODE REFERENCES

1. **2 MANAGEMENT/PERSONNEL**
   - 2-1 Supervision
   - 2-2 Employee Health
   - 2-3 Personal Cleanliness
   - 2-4 Hygienic Practices

2. **3 FOOD**
   - 3-1 Characteristics
   - 3-2 Sources, Containers & Records
   - 3-3 Protection from Contamination
   - 3-4 Cooking, Parasite Destruction, Reheating
   - 3-5 Limiting Growth of Organisms
   - 3-6 Food Presentation & Labeling
   - 3-7 Disposition of Contaminated Food
   - 3-8 Highly Susceptible Populations

3. **4 EQUIP. UTENSILS & LINENS**
   - 4-1 Characteristics & Use Limitations
   - 4-2 Design & Construction
   - 4-3 Numbers & Capacities
   - 4-4 Location & Installation
   - 4-5 Maintenance & Operation
   - 4-6 Cleaning of Equipment
   - 4-7 Sanitization
   - 4-8 Laundry
   - 4-9 Protection of Clean Items

4. **5 WATER, PLUMBING & WASTE**
   - 5-1 Water Source, Quality, Capacity
   - 5-2 Plumbing
   - 5-3 Mobile Water Tanks
   - 5-4 Sewage & Rainwater
   - 5-5 Refuse & Recylables

5. **6 PHYSICAL FACILITIES**
   - 6-1 Materials for Construction
   - 6-2 Design, Construction, Installation
   - 6-3 Numbers & Capacities
   - 6-4 Location & Placement
   - 6-5 Maintenance & Operation

6. **7 POISONOUS OR TOXIC ITEMS**
   - 7-1 Labeling & Identification
   - 7-2 Supplies & Applications
   - 7-3 Storage & Display

### CRITICAL ITEMS

<table>
<thead>
<tr>
<th>CODE REF.</th>
<th>DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>- Unlabeled bottles - all bottles must be marked with contents - at bar sink and in kitchen</td>
</tr>
<tr>
<td></td>
<td><strong>Note:</strong> Never reuse bottles that held toxic materials. Food storage labeling will help prevent this from happening. This is just for your information.</td>
</tr>
<tr>
<td></td>
<td>- Improper food storage. Raw meat stored over ready to eat items in prep coolers</td>
</tr>
<tr>
<td></td>
<td>- No bare hand contact with ready to eat foods - during plating use gloves or equipment to move food</td>
</tr>
</tbody>
</table>

### NON-CRITICAL ITEMS

<table>
<thead>
<tr>
<th>CODE REF.</th>
<th>DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>- Light visible under back door - Replace sweep or weather stripping</td>
</tr>
<tr>
<td></td>
<td>- mop must be hung when not in use</td>
</tr>
<tr>
<td></td>
<td>- Sponges not allowed to be used for dishes or food contact surfaces</td>
</tr>
<tr>
<td></td>
<td>- Employees thawing food may only be thawed in the fridge. Under-running water or in the microwave just prior to cooking</td>
</tr>
<tr>
<td></td>
<td>- No towels/paper towels allowed in food storage prep tables</td>
</tr>
<tr>
<td></td>
<td>- All food needs to have a 7-day discard date. No liquids should be held past this 7-day date</td>
</tr>
<tr>
<td></td>
<td>- No eating/drinkings /smoking in the kitchen</td>
</tr>
</tbody>
</table>

### EDUCATION PROVIDED OR COMMENTS

Wear washing steps are: Wash, Rinse, Sanitize, Check labels for refrigerator after opening

**Date:** 10/24/19

**Received by:** (Person in Charge/Title)

**Inspector:** Stefanie Davis

**EPHS No.:**

**Follow-Up:**

**Date of Follow-Up:** 10/24/19

**DISTRIBUTION:** WHITE - OWNER'S COPY CANARY - FILE COPY

**Date:** 10/24/19