



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: Donna Russell Location: Applefest
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 (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			X
Restrooms	X				
Baked Goods (Proper Labeling)	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: inside -

I understand these violations must be corrected or this may result in the closure of this food service operation.
Received by: Donna Russell Date: 10/12/19
Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Clepton Lady Hawks Location: Apple fest
Contact Person: Karen Omohundro 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 (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	



**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: Sanitizer should be 100ppm
hat, hairnet or visor must be worn while cooking

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

Received by: Karen Omohundro Date: 10/12/19

Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Shiskabob Location: Applefest
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				X <i>aton</i>
Temp. Cold Foods $\leq 41^\circ$		X			X <i>eggs 50° Ranch 48°</i>
Gloves/Barriers <small>(no bare-hand contact)</small>	X				
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>	<i>ems</i> X			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: ice scoop should not be stored in ice, hat/hairnet or visor
must be worn, tableware must be stored upright
cold foods must be held below 41° - Ranch + eggs above temp

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

Received by: [Signature] Date: 10/12/19
Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Round Up Express Location: Applifest
Contact Person: Kevin Matticks 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 (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				



**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: [Signature] Date: 10/12/19

Inspector: [Signature]
Stefanie Davis



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Snack Shack Location: Applefest
Contact Person: _____ Phone #: _____

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	IN	OUT	N/O	N/A	C
Temp. Hot Foods $\geq 135^\circ$					
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				



**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: stir chili to evenly distribute heat

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

Received by: [Signature] Date: 10/12/19
Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: WV Firelane Developments, LLC Location: Applefest
Contact Person: Jarry Webb 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			X
Temp. Cold Foods $\leq 41^\circ$		X			X
Gloves/Barriers (no bare-hand contact)	X				
Hand Wash Station (Soap & Paper Towels)	X				
Ware Washing (Wash/Rinse/Sanitize)	X				
Proper Sanitizer <u>quat 200 ppm</u> (50-100 PPM/Test Strips)		X			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				

food not out of temp long



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: bring fridge ^{down} to proper temp before loading.

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

Received by: *Cheryl* Date: 10/12/19

Inspector: *[Signature]*