



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

Food stand name Clarksville VFW #460 Food stand location Heritage Festival

Contact person Robert Laforde 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 no bleach needed in handwash water
sanitizers should be 100ppm

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

RECEIVED BY: Jeanne Hammock

DATE: 9/14/19

INSPECTOR: [Signature]



PIKE COUNTY Health Department
Home Care & Hospice

PIKE COUNTY HEALTH DEPARTMENT Temporary Food Inspection Report

Food stand name Stephanie Siefkas Food stand location Heritage Festival

Contact person _____ Phone _____

IN = In Compliance

OUT = Out of Compliance

N/O = Not Observed

NA = Not Applicable

C=Corrected

Temperature

IN	OUT	N/O	NA	C
		X		
X				

Hot Foods >=140

Cold Foods >=41

Tent/Canopy
Food off ground

IN	OUT	N/O	NA	C
X				

Gloves/Barriers
No bare-hand contact

X				
---	--	--	--	--

Thermometer

	X			
--	---	--	--	--

Hand Wash Station
Soap & Paper Towels

X				
---	--	--	--	--

Hair Restraints

X				
---	--	--	--	--

Ware Washing
Wash-rinse-sanitize

X				
---	--	--	--	--

Restroom

X				
---	--	--	--	--

Proper Sanitizer
50-100 PPM/test strips

--	--	--	--	--

Baked Goods
Proper Labeling

			X	
--	--	--	---	--

Tableware
Handles upright

X				
---	--	--	--	--

Lights Shielded

			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 a thermometer for next event

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

RECEIVED BY: [Signature]

DATE: 9/14/19

INSPECTOR: [Signature]

573-324-2111 www.pikecountyhealth.org

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



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

Food stand name Kemps Food stand location Heritage Festival

Contact person _____ 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		<i>CAT</i>		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: *Jo Eick*

DATE: 9/14/19

INSPECTOR: *[Signature]*



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: Ken's Catering Location: Heritage Festival
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				
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: Ken Chavala Date: 9/14/19
Inspector: [Signature]



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: Joe's Funnel Cakes Location: Heritage Festival
Contact Person: Joe 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>	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>				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: 9/14/19
Inspector: [Signature]



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

Food stand name Klott-a-kones Food stand location Heritage Festival

Contact person _____ Phone _____

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

	IN	OUT	N/O	NA	C		IN	OUT	N/O	NA	C
Temperature Hot Foods >=140				X		Tent/Canopy Food off ground	X				
Cold Foods <=41											
Gloves/Barriers NO bare-hand contact		X				Thermometer				X	
Hand Wash Station Soap & Paper towels		X				Hair Restraints	X				
Ware Washing Wash-rinse-sanitize				X		Restroom	X				
Proper Sanitizer 50-100 PPM/test strips				X		Baked Goods Proper Labeling				X	
Tableware handles upright				X		Lights Shielded				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 event need a handwash station and hand out straws to customers

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

RECEIVED BY: Kate Klott DATE 9-14-19

Inspector: [Signature]