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:** Cherry's Bar & Grill  
**OWNER:** Jennifer McElmick  
**PERSON IN CHARGE:**

**ADDRESS:** 103 S 1st St  
**TELEPHONE NUMBER:** 573-250-7597  
**FAX NUMBER:** 573-250-7597

**CITY/ZIP CODE:** Clarksville 63336

**SEWAGE DISPOSAL:** Public  
**WATER SUPPLY:**

**PURPOSE:**
- Pre-Opening
- Follow-Up
- Complaint
- Other

<table>
<thead>
<tr>
<th>FOOD PRODUCT</th>
<th>TEMP</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>sauce</td>
<td>39°</td>
<td>white fidge</td>
</tr>
<tr>
<td>black olives</td>
<td>37°</td>
<td>white fidge</td>
</tr>
<tr>
<td>ketchup</td>
<td>37°</td>
<td>white fidge</td>
</tr>
</tbody>
</table>

**TEMP DISTRIBUTION:**
- Pre-Opening: 3.501.11 - 3.501.16
- Follow-Up: 3.601.11 - 3.602.11

**RISK FACTORS AND INTERVENTIONS**

**COMPLIANCE**
- IN = In Compliance  
- OUT = Not In Compliance  
- R = Repeat  
- N/A = Not Observed

### EMPLOYEE HEALTH
- IN [ ] OUT [ ]  
  - Management awareness, policy present, proper use of reporting restrictions and exclusion

### GOOD HYGIENIC PRACTICES
- IN [ ] OUT [ ]  
  - Eating, tasting, drinking or tobacco use
  - Discharges from eyes, nose, or mouth

### CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION
- IN [ ] OUT [ ]  
  - Clean condition, cleaning procedure, when to wash, and where to wash
  - Rare hand contact with ready-to-eat foods

### APPROVED SOURCE
- IN [ ] OUT [ ]  
  - Food obtained from approved source
  - Receiving temperature / condition
  - Records: shellblock tags, parasite destruction, required HACCP plan

### PROTECTION FROM CONTAMINATION
- IN [ ] OUT [ ]  
  - Food segregated, separated and protected
  - Food contact surfaces cleaned & sanitized cleaning frequency
  - Food display, consumer self-service, returned food / re-service of food
  - Preventing contamination from equipment
  - Discarding / reconditioning unsafe food

### CONFORMANCE WITH APPROVED PROCEDURES
- IN [ ] OUT [ ]  
  - Compliance with HACCP plan, variance / specialized process

**RECEIVED BY (PERSON IN CHARGE/TITLE):** Stefanie Davis

**INSPECTOR:**

**DATE:** 3/13/2020

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

**DATE OF FOLLOW-UP:**
# Food Establishment Inspection Report

## Establishment Name
- Cherry's Bar & Grill

## Address
- 103 S 1st St

## City
- Clarksville

## FOOD CODE REFERENCES

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

### 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

### 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 Sanitation
- 4-8 Laundry
- 4-9 Protection of Clean Items

### 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 & Recyclables

### 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

### 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</th>
<th>CORRECT BY (DATE)</th>
<th>INIT.</th>
</tr>
</thead>
</table>

- **DESCRIPTION:** These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

## NON-CRITICAL ITEMS

<table>
<thead>
<tr>
<th>CODE REF.</th>
<th>DESCRIPTION</th>
<th>CORRECT BY (DATE)</th>
<th>INIT.</th>
</tr>
</thead>
</table>

- **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.

## EDUCATION PROVIDED OR COMMENTS

- Refrigeration equipment not maintaining temp cos
  - RHF replaced about temp maintained if asked
  - Will move to a different cooking unit

- Mop must be hung to dry.

- All bottles must be labeled with contents

- All food in storage needs to be covered

- Sponges may not be used in kitchen

---

**INSPECTOR:** [Signature]

**DATE:** 3/13/2020

**RECEIVED BY (PERSON IN CHARGE/TITLE):**

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