



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: Rotary 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)	A				
Ware Washing (Wash/Rinse/Sanitize)	X				
Proper Sanitizer (50-100 PPM/Test Strips)	A				
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: Hand wash station needed @ next event. Hand dip bucket in use this event.

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

Received by: Patricia Lane Date: 9/10/22

Inspector: [Signature]



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## TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Lemon Squeezers Location: Heritage Festival  
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				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: \_\_\_\_\_ Date: 9/10/22

Inspector: [Signature]



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## TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: VFW Post 4610 Location: Heritage Festival  
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 <small>(no bare-hand contact)</small>					
Hand Wash Station <small>(Soap &amp; Paper Towels)</small>	X				
Ware Washing <small>(Wash/Rinse/Sanitize)</small>	X				
Proper Sanitizer <small>(50-100 PPM/Test Strips)</small>					
Tableware <small>(Handles Upright)</small>		X			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	



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135 ° or ABOVE**



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

Comments: will use handwash station near lions. Handwashes  
sticker will be required in booth @ next event

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

Received by: Jessica Hemphill Date: 9/10/22

Inspector: \_\_\_\_\_



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## TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Missie's Food & Drinks Location: Heritage Festival  
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			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)					
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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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: 9/10/22  
Inspector: [Signature]



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## TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Klotta Kones Location: Heritage Festival  
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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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: Kate Holt Date: 9/16/22  
Inspector: \_\_\_\_\_