



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: Rollin Smoke Location: LA Bluegrass
Contact Person: TERRI Mast Phone #: 309.255.6421

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 $\leq 41^\circ$					
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) <u>mobile unit</u>	X				
Thermometer	X				
Hair Restraints (Hat/Hairnet/Visor)	✓				
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: TERRI Mast Date: 4/30/22

Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Shoemaker Popcorn Location: LA Bluesfest
Contact Person: Carol Shoemaker Phone #: 217.473.2883

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	



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

Comments: _____

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Received by: Carol Shoemaker Date: 4/30/22
Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Yemenade House Grill Location: LA Bluegrass
Contact Person: Ashley Hopper Phone #: 573-714-4810

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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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Received by: [Signature] Date: 4/30/22

Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: El Paisa Little Red Wagen, LLC Location: LA Blues fest
Contact Person: Monika Balderrama 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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**Minimum Cooking
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Ground Meat: 155 °

Steaks/Chops/Fish: 145 °

Comments: _____

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Received by: Monika Balderrama Date: 4/30/22

Inspector: com m



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Aston Concessions Location: _____
Contact Person: John Aston Phone #: 636-456-2423

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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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Received by: _____ Date: 4/30/22

Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Arnolds Grill n Smoke Location: LA Bluegrass
Contact Person: Jackie Phone #: 573-263-1265

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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)	✓				
Restrooms				X	
Baked Goods (Proper Labeling)				X	
Lights Shielded				X	



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Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Big Gun Kettle Corn Location: LA Bluegrass
Contact Person: Becky Phone #: 573-721-4001

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	IN	OUT	N/O	N/A	C
Temp. Hot Foods $\geq 135^\circ$		<u>OUT</u>		<u>X</u>	
Temp. Cold Foods $\leq 41^\circ$		<u>OUT</u>		<u>X</u>	
Gloves/Barriers (no bare-hand contact)	<u>X</u>				
Hand Wash Station (Soap & Paper Towels)	<u>X</u>				
Ware Washing (Wash/Rinse/Sanitize)	<u>X</u>				
Proper Sanitizer (50-100 PPM/Test Strips)	<u>X</u>				
Tableware (Handles Upright)				<u>X</u>	
Tent/Canopy (Food Off Ground)	<u>X</u>				
Thermometer	<u>X</u>				
Hair Restraints (Hat/Hairnet/Visor)	<u>X</u>				
Restrooms				<u>X</u>	
Baked Goods (Proper Labeling)				<u>X</u>	
Lights Shielded				<u>X</u>	



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Steaks/Chops/Fish: 145 °

Comments: _____

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Received by: Becky Gault Date: 4/30/22

Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Tricer Concessions Location: LA Bluegrass
Contact Person: Marty Phone #: 636-368-2798

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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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Steaks/Chops/Fish: 145 °

Comments: _____

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Received by: Marty Fink Date: 4/30/22
Inspector: [Signature]