



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: The Sugar Shack Location: Pike City Fair
Contact Person: Cindy Anders Phone #: 314-954-7375

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: will stop to move to check sanitizer + test strips

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

Received by: C Anders Date: 7/26/22

Inspector: [Signature]



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Spring Hollow Coffee Location: Pike City Fair
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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**Minimum Cooking
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Poultry: 165 °
Ground Meat: 155 °
Steaks/Chops/Fish: 145 °

Comments: _____

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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Funland Concessions Location: Pike County Fair
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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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: The Ice House Location: Pike City Fair
Contact Person: _____ Phone #: _____

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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)	X				
Thermometer				X	
Hair Restraints (Hat/Hairnet/Visor)	X				
Restrooms	X				
Baked Goods (Proper Labeling)				X	
Lights Shielded	X				



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TEMPORARY FOOD INSPECTION REPORT

Food Stand Name: Pike City Fair Board Location: Pike City Fair
Contact Person: Sandy Welhoit Phone #: _____

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Temp. Hot Foods $\geq 135^\circ$	X				
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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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