approved to open

PIKE COUNTY HEALTH DEPARTMENT
OFFICE: 573-324-2111 FAX: 573-324-5517

FOOD ESTABLISHMENT REPORT

DATE 3/11/22 | PAGE 1 OF 1

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	OWNER	PERSON IN CHARGE
Twin Pikes Roastery		

ADDRESS	ESTABLISHMENT LICENSE NO.	COUNTY	REGION
3320 Georgia St.			

CITY/ZIP CODE	TELEPHONE NUMBER	FAX NUMBER	P.H. PRIORITY
Louisiana 63353	573-725-5093		☐ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ Bakery ☐ C. Store ☐ Caterer ☐ Deli ☐ Grocery Store ☐ Institution ☐ Mobile
☐ Restaurant ☐ School ☐ Senior Center ☐ Summer F.P. ☐ Tavern ☐ Temporary

SEWAGE DISPOSAL: ☒ Public ☐ Private

WATER SUPPLY: ☒ Community ☐ Non-Community ☐ Private
Date Sampled: _____ Result: _____

FROZEN DESSERT: ☐ Approved ☐ Disapproved ☒ Not Applicable
License Number: _____

PURPOSE
☒ Pre-Opening ☐ Follow-Up ☐ Routine ☐ Complaint ☐ Other

FOOD PRODUCT	TEMP	LOCATION	FOOD PRODUCT	TEMP	LOCATION

RISK FACTORS AND INTERVENTIONS

COMPLIANCE	DEMONSTRATION OF KNOWLEDGE	CODE REF.	R	COS
☒ IN ☐ OUT	Designated PIC, demonstration of knowledge and PIC duties	2-101.11 2-102.11 2-103.11		
	EMPLOYEE HEALTH			
☒ IN ☐ OUT	Management awareness, policy present. Proper use of reporting restrictions and exclusion	2-201.11-15	A	
	GOOD HYGIENIC PRACTICES			
☒ IN ☐ OUT ☐ N/O	Eating, tasting, drinking or tobacco use	2-401.11		
☒ IN ☐ OUT ☐ N/O	Discharges from eyes, nose, or mouth	2-401.12		
	CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION			
☒ IN ☐ OUT ☐ N/O	Clean condition, cleaning procedure, when to wash, and where to wash	2-301.11-12 2-301.14-15		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Bare hand contact with ready-to-eat foods	3-301.11		
	APPROVED SOURCE			
☒ IN ☐ OUT	Food obtained from approved source	3-201.11-17		
☐ IN ☐ OUT ☒ N/O	Receiving temperature / condition	3-202.11-19		
☐ IN ☐ OUT ☐ N/O ☒ N/A	Records: shellstock tags, parasite destruction, required HACCP plan	3-202.18 3-203.12 3-402.11-12		
	PROTECTION FROM CONTAMINATION			
☐ IN ☐ OUT ☐ N/A	Food segregated, separated and protected	3-302.11		
☒ IN ☐ OUT ☐ N/A	Food contact surfaces cleaned & sanitized; cleaning frequency	4-601.11A 4-602.11		
☒ IN ☐ OUT	Food display, consumer self-service, returned food / re-service of food	3-306.11-14		
☒ IN ☐ OUT	Preventing contamination from equipment	3-304.11		
☒ IN ☐ OUT	Discarding / reconditioning unsafe food	3-701.11		

COMPLIANCE	POTENTIALLY HAZARDOUS FOODS TIME & TEMPERATURE	CODE REF.	R	COS
☐ IN ☐ OUT ☒ N/O ☐ N/A	Proper cooking, time and temperature	3-401.11-13		
☐ IN ☐ OUT ☒ N/O ☐ N/A	Reheating for hot holding	3-403.11		
☐ IN ☐ OUT ☒ N/O ☐ N/A	Cooling	3-501.14		
☐ IN ☐ OUT ☐ N/O ☒ N/A	Parasite destruction	3-402.11		
☐ IN ☐ OUT ☐ N/O ☒ N/A	Hot holding	3-501.16		
☒ IN ☐ OUT ☐ N/A	Cold holding	3-501.16		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Date marking and disposition	3-501.17 3-501.18		
☐ IN ☐ OUT ☐ N/O ☒ N/A	Time as a public health control (procedures / records)	3-501.19		
	CONSUMER ADVISORY			
☐ IN ☐ OUT ☒ N/A	Consumer advisory for raw or undercooked food	3-603.11		
	HIGHLY SUSCEPTIBLE POPULATIONS			
☒ IN ☐ OUT ☐ N/A	Pasteurized foods used, prohibited foods not offered	3-801.11		
	CHEMICAL			
☒ IN ☐ OUT	Toxic substances properly identified, stored and used	7-1, 7-2, 7-3		
☐ IN ☐ OUT ☒ N/A	Additives / approved, unapproved	3-202.12 3-302.14		
	CONFORMANCE WITH APPROVED PROCEDURES			
☐ IN ☐ OUT ☒ N/A	Compliance with HACCP plan, variance / specialized process			

IN = In Compliance
OUT = Not In Compliance
N/A = not applicable
COS = Corrected on Site
R = Repeat
N/O = Not Observed

RECEIVED BY (PERSON IN CHARGE/TITLE) _____ DATE 3/11/22

INSPECTOR	EPHS NO.	FOLLOW-UP	DATE OF FOLLOW-UP
		☐ YES ☒ NO	

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