

COLE COUNTY HEALTH DEPARTMENT

TEMPORARY FOOD EVENT INSPECTION REPORT									
Event: 2023 Jaycees Fair				Date: 7-31-23					
Address: Cole County Fairgrounds									
Contact:	Doug Starr - RJ's Re	eal Italia	m Ica	Phone:	73 - (o19-á	108		
Menu:	now Cones		The state of the s			-			
IN – In Compliance OUT_Out of Compliance N/A – Not Applicable N/O – Not Observed									
Routine Inspection YES NO Re-Ir				Inspection YES NO N/A					
CODE	CODE DESCRIPTION	ay na ankia ka	IN	OUT	N/A	N/O	Corrected		
2-102.11	Manager demonstrates proper knowledge		X						
2-401-11	No eating, drinking, smoking in food area		X.						
3-201.11	Food - from approved sources (no home canned foods)		X						
3-501.16	Food temperatures (Hot & Cold Holding)		X						
Menu/Hot ≥ 135°F	None	Menu/Cold ≤ 41°F	-14 cooler						
CODE	CODE DESCRIPTION	in the second	Į IN	OUT	N/A	N/O	Corrected		
6-202.18	Canopy present and adequate over food prep/serving area		X						
4-202.11	Tables and work surfaces are non-absorbent and easily clea	anable	X						
4-903.11	Single service items are stored 6 inches off the ground		$\overline{\mathbf{X}}$						
4-302.12	Food thermometers present and accurate (0°-220° F bayon	et style)	X						
4-205.10	Food equipment is certified or classified for sanitation by A	NSI standards	X		······································				
5-203.11	Handwashing station available onsite		X						
6-301.11	Hand soap supplied		X				·		
6-301.12	Paper towels are provided for hand drying		X						
5-501.113	Trash cans with lids available and in use		X	***************************************		·			
5-402.13	Proper disposal of waste water		X.						
2-301.12	Use of proper handwashing technique observed								
2-402.11	Hair restraints in use		Ž.						
3-302.11	Food protected from cross contamination		X.						
3-305.11	All food stored 6 inches off the ground, covered and protected								
3-303.11	No direct contact between food and ice	*******	X.						
3-301.11	No bare-hand contact with ready-to-eat food items		K I						
3-403.11	Adequate reheating of food items				X				
6-402.11	Adequate access to a toilet room		X .		7				
7-204.11	Sanitizer present and used properly								
4-302.14	Sanitizer test devices available and in use		- /X/						
COMMENTS:									
Good, clean, simple set up									
Received By: Inspected By: Inspected By:									
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COLE COUNTY HEALTH DEPARTMENT

TEMPORARY FOOD EVENT INSPECTION REPORT									
Event:	2023 Jaycees Fair		******	Date:	J. m.	3/-	23		
Address:	, Cole County Fairgr	ounds							
Contact:	Arianna Woods			Phone:	Appetition	Management of the second second second	,		
Menu:	11 0 0 1 4 1	/%		0 5					
	1 /	Mac	N	- 1 30 and 2 and 5	Commercia.				
Nachos									
	IN – In Compliance OUT– Out of Compliance	N/A – Not A	pplicable	N/O -	Not Obse	rved			
	Routine Inspection YES NO	Re-l	Inspection		YES	NO N	/A		
CODE	CODE DESCRIPTION		IN	OUT	N/A	N/O	Corrected		
2-102.11	Manager demonstrates proper knowledge		X						
2-401-11	No eating, drinking, smoking in food area		X	***************************************					
3-201.11	Food - from approved sources (no home canned foods)		X						
3-501.16	Food temperatures (Hot & Cold Holding)		X						
Menu/Hot ≥ 135°F	Pork 258°F	Menu/Cold ≤41°F	HOT	195 G	37,5	Fish	H1.29F		
CODE	CODE DESCRIPTION		IŅ	OUT	N/A	N/O	Corrected		
6-202.18	Canopy present and adequate over food prep/serving area		X						
4-202.11	Tables and work surfaces are non-absorbent and easily clea	nable	X						
4-903.11	Single service items are stored 6 inches off the ground		X						
4-302.12	Food thermometers present and accurate (0°-220° F bayon	et style)	<u> </u>			***			
4-205.10	Food equipment is certified or classified for sanitation by Al	NSI standards	X						
5-203.11	Handwashing station available onsite		X						
6-301.11	Hand soap supplied		X,						
6-301.12	Paper towels are provided for hand drying		X.						
5-501.113	Trash cans with lids available and in use								
5-402.13	Proper disposal of waste water		\sim						
2-301.12	Use of proper handwashing technique observed		X						
2-402.11	Hair restraints in use								
3-302.11	Food protected from cross contamination						*		
3-305.11	All food stored 6 inches off the ground, covered and protec	ted	X.						
3-303.11	No direct contact between food and ice								
3-301.11	No bare-hand contact with ready-to-eat food items								
3-403.11	Adequate reheating of food items								
6-402.11	Adequate access to a toilet room								
7-204.11	Sanitizer present and used properly								
4-302.14									
COMMENTS:									
Received By:	Next 1111 1 mm	nspected By: 🤇		http://www.enderdel	- 1 1 mm				

PBJ Happee Day Shows Hamburger Stand
COLE COUNTY HEALTH DEPARTMENT



TEMPORARY FOOD EVENT INSPECTION REPORT										
Event: 2023 Taxaaas Taxaa				Date:						
Address:										
Cala Canada Fascara I										
Contact:	THE THAT THE	>	~~~-,	Phone:						
L. S.	STATES CANNO				- Systems of	rycurepopyrous				
Menu:										
Hamburgers, Sausage 1 Brats										
	IN – In Compliance OUT– Out of Compliance	N/A - Not A	pplicable	N/O -	Not Obse	rved				
	Routine Inspection YES NO Re-Inspection									
CODE	CODE DESCRIPTION	83.8867.8886	IN	OUT	N/A	N/O	Corrected			
2-102.11	Manager demonstrates proper knowledge		V 10 (10 (10 (10 (10 (10 (10 (10 (10 (10		19.50 1 11 / 13 (50)	1170	Jonicolcu			
2-401-11	No eating, drinking, smoking in food area		-X $-$							
3-201.11	Food - from approved sources (no home canned foods)		X		************					
3-501.16	Food temperatures (Hot & Cold Holding)		X							
Menu/Hot	100	4/C-14	^			1				
≥ 135°F	140,5 Hamburger	1enu/Cold ≤41°F	V has	LTD	ressi,	. 2	60 F			
7/4/78/78 By 18/6/16/16/7		2711	Productive and the second	1000			***			
CODE	CODE DESCRIPTION		IN	OUT	N/A	N/O	Corrected			
6-202.18	Canopy present and adequate over food prep/serving area									
4-202.11	Tables and work surfaces are non-absorbent and easily cleanal	ble	$ \Diamond$ $-$							
4-903.11 4-302.12	Single service items are stored 6 inches off the ground	1 3 3	 \}							
4-205.10	Food agricultural is partitional and accurate (0°-220° F bayonet s		$-\bigcirc$							
5-203.11	Food equipment is certified or classified for sanitation by ANSI Handwashing station available onsite	standards	$- \diamond$							
6-301.11	Hand soap supplied		$-\sqrt{-}$							
6-301.11	Paper towels are provided for hand drying		-							
5-501.113	Trash cans with lids available and in use		- $+$ $+$ $ +$ $ +$ $ +$ $ +$ $ -$							
5-402.13	Proper disposal of waste water		$-\sqrt{-}$							
2-301.12	Use of proper handwashing technique observed		$-\chi$							
2-402.11	Hair restraints in use									
3-302.11	Food protected from cross contamination		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\							
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3-303.11	No direct contact between food and ice									
3-301.11	No bare-hand contact with ready-to-eat food items		- X -							
3-403.11	Adequate reheating of food items		$-\times$							
6-402.11	Adequate access to a toilet room		\rightarrow							
7-204.11	Sanitizer present and used properly									
4-302.14	Sanitizer test devices available and in use		- (x							
COMMENTS:					21 /	1				
Thank you!										
Received By:	Received By: Inspected By: And the Annual Control of the Annual Co									



COLE COUNTY HEALTH DEPARTMENT

TEMPORARY FOOD EVENT INSPECTION REPORT										
Event: Cole County Fair					Date:	7 - 3	31-23	3		
Address: taco Stand - Cole County Fairgrounds										
Contact:										
Menu: Pizza, Taco, Pretzel,										
	IN – In Compliance	OUT- Out of Compliance	N/A – Not A	pplicable	N/O -	Not Obse	rved			
	Routine Inspection YES NO Re-				-Inspection YES NO N/A					
CODE	CODE DESCRIPTION			, IN	OUT	N/A	N/O	Corrected		
2-102.11	Manager demonstrates prop	er knowledge								
2-401-11	No eating, drinking, smoking			<u> </u>	<u> </u>					
3-201.11	Food - from approved source		,	1						
3-501.16	Food temperatures (Hot & Co			X						
Menu/Hot ≥ 135°F	Pork 165.0°F Menu/Cold Chaese 38.5°F									
CODE	CODE DESCRIPTION		Aka-granations	ĮN,	OUT	N/A	N/O	Corrected		
6-202.18	Canopy present and adequat	e over food prep/serving area								
4-202.11	Tables and work surfaces are	non-absorbent and easily cle	anable							
4-903.11	Single service items are store	ed 6 inches off the ground		X						
4-302.12	Food thermometers present	and accurate (0°-220° F bayor	net style)	X						
4-205.10		or classified for sanitation by A		X						
5-203.11	Handwashing station availab			X						
6-301.11	Hand soap supplied			X						
6-301.12	Paper towels are provided fo	r hand drying		X						
5-501.113	Trash cans with lids available			X						
5-402.13	Proper disposal of waste wat	······································		X						
2-301.12	Use of proper handwashing	-, -,		X						
2-402.11	Hair restraints in use									
3-302.11	Food protected from cross co	ontamination		X						
3-305.11	The state of the s	he ground, covered and prote	cted	X						
3-303.11	No direct contact between for							 		
3-301.11	No bare-hand contact with r		· · · · · · · · · · · · · · · · · · ·	X						
3-403.11	Adequate reheating of food	· · · · · · · · · · · · · · · · · · ·	76	\rightarrow						
6-402.11	Adequate access to a toilet room									
7-204.11	Sanitizer present and used properly									
4-302.14				-						
COMMENTS:										
Received By:	17, 11	2007	Inspected By:		radio-may F	J. Lan	entransporter y County disposition (2002) disposition (2007)	···		