



COLE COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL PUBLIC HEALTH PROGRAM

TEMPORARY FOOD EVENT INSPECTION REPORT

Event: <i>2023 Jaycees Fair</i>	Date: <i>7-31-23</i>
Address: <i>Cole County Fairgrounds</i>	
Contact: <i>Doug Starr - RT's Real Italian Ice</i>	Phone: <i>573-619-2108</i>
Menu: <i>Snow Cones</i>	

IN – In Compliance OUT – Out of Compliance N/A – Not Applicable N/O – Not Observed

Routine Inspection <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Re-Inspection <input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A
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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	<i>None</i>	Menu/Cold ≤ 41°F	<i>-14 cooler</i>
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CODE	CODE DESCRIPTION	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 cleanable	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 bayonet style)	X				
4-205.10	Food equipment is certified or classified for sanitation by ANSI 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	X				
2-402.11	Hair restraints in use	X				
3-302.11	Food protected from cross contamination	X				
3-305.11	All food stored 6 inches off the ground, covered and protected	X				
3-303.11	No direct contact between food and ice	X				
3-301.11	No bare-hand contact with ready-to-eat food items	X				
3-403.11	Adequate reheating of food items			X		
6-402.11	Adequate access to a toilet room	X				
7-204.11	Sanitizer present and used properly	X				
4-302.14	Sanitizer test devices available and in use	X				

COMMENTS: *Good, clean, simple set up*

Received By: *DG Starr* Inspected By: *John Apple*



COLE COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL PUBLIC HEALTH PROGRAM

TEMPORARY FOOD EVENT INSPECTION REPORT

Event: <i>2023 Jaycees Fair</i>	Date: <i>7-31-23</i>
Address: <i>Cole County Fairgrounds</i>	
Contact: <i>Arianna Woods</i>	Phone: <i>---</i>
Menu: <i>Pulled pork, Hamburger, Mac N Cheese, Nachos</i>	

IN – In Compliance OUT – Out of Compliance N/A – Not Applicable N/O – Not Observed

Routine Inspection <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Re-Inspection <input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A
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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	<i>Pork 258°F</i>					
Menu/Cold ≤ 41°F	<i>Hotdogs 37.5°F Fish 41.2°F</i>					

CODE	CODE DESCRIPTION	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 cleanable	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 bayonet style)	X				
4-205.10	Food equipment is certified or classified for sanitation by ANSI 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	X				
2-402.11	Hair restraints in use	X				
3-302.11	Food protected from cross contamination	X				
3-305.11	All food stored 6 inches off the ground, covered and protected	X				
3-303.11	No direct contact between food and ice	X				
3-301.11	No bare-hand contact with ready-to-eat food items	X				
3-403.11	Adequate reheating of food items	X				
6-402.11	Adequate access to a toilet room	X				
7-204.11	Sanitizer present and used properly	X				
4-302.14	Sanitizer test devices available and in use	X				

COMMENTS:

Thank you!

Received By: *Arianna Woods*

Inspected By: *[Signature]*



COLE COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH PROGRAM

TEMPORARY FOOD EVENT INSPECTION REPORT

Event: <i>2023 Jaycees Fair</i>	Date: <i>7-31-23</i>
Address: <i>Cole County Fairgrounds</i>	
Contact: <i>George Kenny</i>	Phone: _____
Menu: <i>Hamburgers, Sausage & Brats</i>	

IN – In Compliance OUT – Out of Compliance N/A – Not Applicable N/O – Not Observed

Routine Inspection <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Re-Inspection <input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A
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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	<i>140.5 Hamburger</i>	Menu/Cold ≤ 41°F	<i>Ranch Dressing 26.0 F</i>
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CODE	CODE DESCRIPTION	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 cleanable	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 bayonet style)	X				
4-205.10	Food equipment is certified or classified for sanitation by ANSI 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	X				
2-402.11	Hair restraints in use	X				
3-302.11	Food protected from cross contamination	X				
3-305.11	All food stored 6 inches off the ground, covered and protected	X				
3-303.11	No direct contact between food and ice	X				
3-301.11	No bare-hand contact with ready-to-eat food items	X				
3-403.11	Adequate reheating of food items	X				
6-402.11	Adequate access to a toilet room	X				
7-204.11	Sanitizer present and used properly	X				
4-302.14	Sanitizer test devices available and in use	X				

COMMENTS: *Thank you!* ** Bleach sanitizer*

Received By: *Kenny* Inspected By: *[Signature]*

PBJ Happee Day Shows
Taco Stand



COLE COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL PUBLIC HEALTH PROGRAM

TEMPORARY FOOD EVENT INSPECTION REPORT

Event: <i>Cole County Fair</i>	Date: <i>7-31-23</i>
Address: <i>Taco Stand - Cole County Fairgrounds</i>	
Contact:	Phone:
Menu: <i>Pizza, Taco, Pretzel,</i>	

IN – In Compliance OUT – Out of Compliance N/A – Not Applicable N/O – Not Observed

Routine Inspection		Re-Inspection				
<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> 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	<i>Pork 165.0°F</i>					
Menu/Cold ≤ 41°F	<i>Cheese 38.5°F</i>					
CODE	CODE DESCRIPTION	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 cleanable	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 bayonet style)	X				
4-205.10	Food equipment is certified or classified for sanitation by ANSI 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	X				
2-402.11	Hair restraints in use	X				
3-302.11	Food protected from cross contamination	X				
3-305.11	All food stored 6 inches off the ground, covered and protected	X				
3-303.11	No direct contact between food and ice	X				
3-301.11	No bare-hand contact with ready-to-eat food items	X				
3-403.11	Adequate reheating of food items	X				
6-402.11	Adequate access to a toilet room	X				
7-204.11	Sanitizer present and used properly	X				
4-302.14	Sanitizer test devices available and in use	X				

COMMENTS:

Thank you!

Received By:

[Signature]

Inspected By:

[Signature]