



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	1:00pm	TIME OUT	3:36pm
DATE	8-10-15/8-11-15	PAGE	1 of 5

8-11-15: 12:35pm- 1:25pm

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: Rhodes 101 3360		OWNER: PAJCO, Inc.	PERSON IN CHARGE: Jay Click		
ADDRESS: 1200 N. Desloge Rd.		ESTABLISHMENT NUMBER: 0186	COUNTY: 187		
CITY/ZIP: Desloge		PHONE: 573-431-7231	FAX: 573-431-7231	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____		

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	✓			Toxic substances properly identified, stored and used	✓	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	✓			Conformance with Approved Procedures		
The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title:		Jay Click		Date: August 10-11, 2015	
Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 8-25-15	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Rhodes 101 3360		ADDRESS 1200 N. Desloge Rd.		CITY /ZIP Desloge	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Delfield prep cooler		34	Walk-in soft drink cooler		40
Cold hold in Delfield: taquitos, corndogs		40,39	Walk-in beer cooler		40
Hot held hot dogs		154	Walk-in freezer		0
Pepsi cooler		32	Landshire sandwich cooler		20
Cream in cream machine		41	Coke cooler at service counter		38

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
3-501.18A 1	A container of turkey was observed in the Delfield prep cooler past the date of disposition of March, 2015. Potentially hazardous foods exceeding the time and temperature combination specified in 3-501.17A of the Food Code shall be discarded. COS by discarding.	COS	
7-201.11B	A can of aerosol air freshener was observed stored with single use taquito wrappers on the shelving above the display counter in the kitchen. Toxic materials shall be stored so they cannot contaminate single service items. COS by relocating the air freshener.	COS	
4-601.11A	The Hamilton Beach microwave oven below the pizza oven was observed with food splatters on the interior. Food contact surfaces shall be clean to sight and touch. COS by cleaning the interior of the oven.	COS	
4-501.114 A	A spray bottle of chlorine sanitizer was observed in the cabinets below the customer self service beverage station with a chlorine concentration greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	
3-501.17A	A date of disposition was not observed on the in-use containers of creamer inside the Cream Machine. Potentially hazardous foods held cold shall be marked to indicated the day or date by with the food will be used or discarded. Please attach a date of disposition on these items.	8-25-15	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11C	An accumulation of grease and debris was observed on the access covers of the Delfield cold holding prep cooler. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.	8-25-15	
4-501.11B	The door seals of the Delfield prep cooler were observed to be damaged to a degree that prevents the door from closing completely. Equipment components such as door seals shall be kept intact and adjusted in accordance with manufacturers specifications. Please replace the damaged door seals.		
3-307.11	Employee food was observed comingled with facility food in the Delfield prep cooler. Food shall be protected from sources of contamination. Please remove employee food from storage with facility food.		
6-501.12A	Debris was observed on the floor below the soda fountain and the ice machine at the drive up window. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		
6-501.11	The cabinets and surfaces at the customer self-serviced beverage station were observed to be damaged such that they are not cleanable. The cabinet door hinges are broken, lamination is missing or damaged on much of the counter-top, doors and cabinet facing. Physical facilities shall be maintained in good repair. Please repair these surfaces to a cleanable condition.		

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 8-25-15



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ESTABLISHMENT NAME Rhodes 101 3360		ADDRESS 1200 N. Desloge Rd.		CITY /ZIP Desloge	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
7-202.11A	A plastic gas container of gasoline was observed on the floor below the hand wash sink in the ware washing area. Only those materials necessary for the operation and maintenance of a food establishment shall be allowed in a food establishment. COS by removal from the premises.	COS	
6-501.111 ABCD	Rodent droppings were observed behind the door separating the kitchen from the ware washing area. A hole gnawed by rodents was observed in the base molding at the base of the wall beside the electrical service in the ware washing area. The presence of rodents shall be controlled to minimize their presence on the premises by: routinely inspecting shipments of supplies, routinely inspecting the premises for evidence of rodents, employing professional pest control services, and eliminating harborage conditions. Please remove evidence of pests and take measures to limit rodent access to the premises.	8-25-15	
7-201.11B	Cans of foaming cleaner were observed stored with clean food equipment on the clean equipment rack in the ware washing area. Toxic materials shall be stored where they cannot contaminate clean equipment. Please separate these items. COS by removing the cleaners.	COS	
7-202.11B	A caddy of cleaning supplies and detergents was observed stored on top of the facility water softener salt reservoir tank. Toxins shall be stored where they cannot contaminate food. Please remove the cleaning items from this surface. COS by removing the cleaning supplies.	COS	

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4-601.11C	Mold was observed on the interior of the Cream Machine on the customer self-service island. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean the interior of the Cream Machine.	8-25-15	
6-301.12A	Hand towels were not accessible at the hand wash sink in the ware washing area. Each hand wash sink shall be provided with hand drying provisions. Please provide disposable hand towels at this location.		
6-501.18	Mold and debris was observed in and around the mop sink. Plumbing fixtures such as serviced sinks shall be cleaned as often as necessary to keep clean. Please clean the mop sink, the walls surrounding the sink and the grout sealing the sink to the walls.		
6-403.11B	Employee jackets and clothing were observed stored on clean equipment shelving with food equipment in the ware washing area. Employee items shall be stored where they cannot contaminate equipment. Please store employee items away from food, equipment and single service items. COS by removing the clothing.	COS	
6-501.12A	Dirt and debris was observed on the floor in the ware washing area and under the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors in this area.	8-25-15	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	Food debris was observed on plasticware on the clean equipment shelf in the warewashing area. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, and sanitizing.	COS	
7-202.11A	A gallon container of Round-Up was observed on the floor in the back room storage area. Only those toxic materials necessary for the operation of a food establishment shall be allowed on the premises of a food establishment. COS by removal from the premises.	COS	
6-501.111 ABCD	Dead insects were observed on the floor in the back room storage area. The presence of insects and pests shall be controlled to minimize their presence on the premises. Control measures shall include: routinely inspecting shipments of supplies, routinely inspecting the premises for evidence of insects, employing professional pest control services, and eliminating harborage conditions.	8-25-15	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-202.15A 1	Daylight was observed between the front entry doors. The outer openings of a food establishment shall be protected against the entry of insects and pests. Please seal the gap between the doors.	8-25-15	
6-202.11A	An unshielded fluorescent light bulb was observed installed in the walk-in beer cooler. Light bulbs installed where there is food, clean equipment, and single service items shall be shielded or shatter resistant. Please provide shielding in this location. COS by removal of bulb.	COS	
4-501.11A	Ice was observed dripping from the cooling unit and accumulating on the floor in the walk-in freezer. Equipment shall be maintained in good repair. Please correct ice drippage and remove accumulation from the floor.	8-25-15	
3-301.12	An unlabeled container of sugar was observed in the cabinets below the Icee machine. Except for foods that can be readily identified, working containers of food shall be clearly identified. Please label the container.		
3-304.12A	The unlabeled container of sugar in the cabinets below the Icee machine was observed to have scoops inside with the handle of the scoop in contact with the food. In-use dispensing utensils shall be stored with their handles above the food. Please position utensil handles above the food.		
4-501.11B	The door seal on door #6 of the reach-in soda cooler was observed to be damaged. Equipment components such as door seals shall be kept intact and adjusted in accordance with manufacturer's specifications. Please replace the damaged seal.		

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ESTABLISHMENT NAME Rhodes 101 3360	ADDRESS 1200 N. Desloge Rd.	CITY /ZIP Desloge
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

4-903.12A 5	Cases of single service straws and plastic lids were observed stored adjacent to an open indirect drain in the cabinet below the customer self-service beverage station at the Coke soda fountain. Single service and single use items may not be stored below unshielded sewer lines. Please move the straws and lids to a different location.	8-25-15	<i>JK</i>
6-202.11A	Unshielded fluorescent bulbs were observed installed at doors #1 and #8 in the customer access reach-in beer cooler. Light bulbs installed where there is food, clean equipment, and single service items shall be shielded or shatter resistant. Please provide shielding in this location.		

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Inspector: <i>John Wiseman</i>	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 8-25-15