



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

TIME IN	10: 18 am	TIME OUT	1:46 pm
DATE	Nov. 22, 2016	PAGE	1 of 6

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 #370	OWNER: PAJCO, Inc.	PERSON IN CHARGE: Jay Click
ADDRESS: 1609 West Columbia Street	ESTABLISHMENT NUMBER: 4602	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)760-1150	FAX: (573)760-1150
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" 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		
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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> T N/C N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> T N/O N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

Person in Charge /Title: <i>Jay Click</i> Jay Click	Date: November 22, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: Dec. 1, 2016
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Rhodes 101 #370		ADDRESS 1609 West Columbia Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Gehl cheese dispenser: ambient, cheese		140	Alto Sham hot hold cabinet: ambient, chicken		179, 182
Chicken tenders, deep fryer		198, 187, 199	Deli display case: ambient, gravy, livers		145, 146, 139
Chicken livers, deep fryer		170 to 196	Deli display case: chicken, fish, potato		156, 166, 162
			Prep table, top: packaged turkey sandwich		37
			Prep table, bottom: ambient, gravy, egg mix, mac & chees		28, 59, 69, 39

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
3-501.19	Seasoned liquid into which raw food is placed during breading process is not changed regularly. This liquid should be discarded and the pan washed, rinsed, and sanitized a minimum of every four hours. Please use a log to record the disposal and cleaning time on this container of liquid. CORRECTED ON SITE by discussion of rule; disposition time will be marked on the white board for every four hours	COS	<i>AG</i>
4-601.11A	Excessive food splatters observed on the inside of the Hamilton Beach microwave in the service area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize the microwave a minimum of every four hours, more often if needed to keep clean.	11/22/16	
3-501.17A	Foods held in the bottom of the prep cooler were not labeled with the date of disposition. Potentially hazardous food that is prepared on site, or commercially prepared and opened, and held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparing (or opening) plus an additional six days. Please label applicable foods with the date of disposition.	11/22/16	
3-501.14A	Gravy and egg mixture, held in the bottom of the prep cooler, had internal temperatures greater than 41F. According to staff, these items were in the hot hold display case during breakfast, then placed in the cooler approximately one hour ago. These items were cooling but not being monitored. Please monitor the time and temperature of foods that are cooled: cool from 135F to 70F within two hours, then from 70F to 41F within another 4 hours. To facilitate cooling, place food in shallow containers, vent lids, stir, and nest containers in an ice bath.	11/22/16	
7-202.11	Two containers of Ortho Weed B Gone were stored in the cabinet below the handwashing sink in the service area. These toxins are not needed for cleaning or sanitizing. Please dispose or remove from facility.	11/22/16	

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
4-302.14	The package of sanitizer test strips, stored in holder above the 3-vat sink, was wet on the inside and the tapes were "bleeding" indicating that they may no longer work. Please replace with fresh test kits. Check sanitizer solutions at least daily to ensure the correct concentration of sanitizer is maintained in solutions.	12/1/16	
6-501.18	The handles on the handwashing sink by the breading station were heavily encrusted with food debris. Handwashing sinks shall be kept clean. Please clean sink (all surfaces, faucet, knobs) as often as needed to keep clean.	11/22/16	
6-301.12A	There were no disposable towels available the handwashing sink next to the breading station. Staff used cloth towels for drying hands. Cloth towels shall not be used for hand drying unless through a dispenser that provides a clean towel after every use. Please provide disposable towels in the dispenser at all times. COS	COS	
4-903.11A	Two cardboard boxes containing clean lids, a clean pan, and clean linens were stored below the towel dispenser by the 3-vat sink. These items are exposed to splash from hands and from the handwashing sink. Single-use items, clean linens, clean equipment, and food shall be stored where they are protected from contamination. Please store these items in a protected location.	11/22/16	
4-601.11C	Accumulation of food debris was observed inside the cabinet of the breading station, and cardboard lined the bottom. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Nonfood contact surfaces requiring frequent cleaning shall be made of non-absorbent material. Please discard cardboard and clean inside of cabinet at least daily.	12/1/16	
4-101.19	Cloth towels were used to hold the pan inserts in the breading station. Equipment needing frequent cleaning shall be smooth and nonabsorbent. Please do not use cloth towels to hold the containers. CORRECTED ON SITE by removing cloths.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>JCP</i> Jay Click		Date: November 22, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Dec. 1, 2016



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Deli cold-hold open front cooler, ambient	29		
Ambient, chest ice cream freezer	0		

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4-601.11A	Accumulation of debris inside the cappuccino machine. in the drive-up area. Please clean all surfaces of machine and wash, rinse, and sanitize dispenser nozzles at least daily.	11/22/16	AC
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4-601.11C	Accumulation of food debris observed inside the cabinets of the deep fryers, especially on the inside of the doors. Please clean as often as needed to keep clean.	12/1/16	AC
6-501.12A	Accumulation of debris observed on the floor beneath and sides of the deep fryers. Physical facilities shall be kept clean. Please clean as often as needed to keep clean.		
6-501.14A	Accumulation of debris observed on the portable fan, stored on the shelf across from the breading station. Ventilation systems shall not be a source of contamination. Please clean all parts of this fan as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on the two wall-mounted shelves across from the breading station. Please clean shelves as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on the knife holder and inside the metal container holding utensils, both stored on the floor rack across from the 3-vat sink. Equipment shall be protected from contamination while in storage. Please clean holders.		
4-904.11B	Utensils were stored with their handles down in a metal container on the rack across from the 3-vat sink. Utensils shall be store with their handles up to prevent contamination of food-contact surface when retrieving utensil. Please invert utensils.		
3-304.12B	A cup was stored in the white bucket containing seasoning, across from the handwashing sink. In-use scoops shall have a handle that is stored above the surface of the non-potentially hazardous food. Please use a handled utensil as an in-use scoop and store so the handle does not come in contact with the food.		
4-601.11C	The inside and outside surfaces of the Nacho cheese dispenser were dirty. Please clean as often as needed to keep clean.		

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7-207.11B	Employee medicine, gloves, and hat were stored on the prep table. Personal belongings and medicines shall be stored in a designated location where food, equipment, linens, or single-use items cannot be contaminated. Please designate a location for employee personal items to store such items.	11/22/16	AO
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4-601.11C	The inserts and inside surfaces (top and bottom) of the prep cooler were dirty (there was no food stored in the inserts except pre-packaged sandwiches during this visit). Please clean inserts and all surfaces of prep cooler.	12/1/16	AC
4-204.112A	A thermometer was not found in the bottom of the prep cooler. Accurate thermometers shall be placed in a convenient-to-read location in the warmest part of the cooler. Please install a thermometer.		
4-204.112A	A thermometer was not found in the deli display hot hold case. Please install accurate thermometers, reading from 0 to 220F in two degree increments, on each side of this unit.		
6-501.18	The handwashing sink in the service area was dirty on all surfaces. Please clean sink as often as needed to keep clean.		
5-501.116	The outside surfaces of trash cans throughout the facility were dirty. Trash receptacles shall be kept clean. Please clean all surfaces when emptied at least daily.		
6-501.12A	Accumulation of debris observed on the floor under and behind equipment in the drive-up area. Please clean all areas of floor as often as needed to keep clean.		
4-101.19	Two in-use pump containers of beverage flavorings, stored by the cappuccino machine, were sitting on cloth towels that were soiled. Surfaces needing frequent cleaning shall be smooth and nonabsorbent. Please do not use cloth towels to absorb spills unless the towels are placed in laundry as soon as they are soiled or moist.		

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3-501.17A	Creamer in the Cream dispenser (retail) was not labeled with the date of disposition. Please label the boxes with a seven-day disposal date when the box is placed in the machine.	11/22/16	RC ↓
4-601.11A	An in-use spoon used for tea was stored in a cup in the cabinet below the tea dispensers in the retail area. Both the spoon and the cup were very dirty. In-use utensils shall be stored on a clean and sanitized surface, and the utensils shall be clean to sight and touch. Please store utensil in a multi-use container that is cleaned and sanitized at least daily, and clean and sanitize spoon at least daily.	11/22/16	

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4-601.11C	A metal rack held a tray holding several Rhodes 101 cups, next to handwashing sink in service area. Accumulation of debris was on the rack, tray, and cups. Please clean and sanitize cups, and clean rack and tray.	12/1/16	AP ↓ ↓ ↓ ↓ ↓ ↓
4-601.11C	Debris observed inside the cabinet below the coffee dispensers in the retail area. Please clean cabinet as often as needed to keep clean.		
6-501.11	Laminate was damaged on the counter by the handwashing sink in the retail area. Equipment exposed to moisture shall be smooth and nonabsorbent. Please repair sink area to make it smooth and cleanable.		
3-305.11A	Frost was accumulating in the ice cream chest freezer (retail) and getting on packaging. Food shall be protected from contamination while in storage. Please defrost unit as often as needed to prevent frost from getting on packages.		
5-202.12A	The handwashing sink in the women's and men's customer bathrooms did not provide hot water. Handwashing sinks shall be supplied with water that is at least 100F. Please adjust or repair mixing valve to ensure water is 100F.		
6-301.14	There were no handwashing signs in either the women's or men's bathroom. A sign reminding users to wash their hands shall be posted at all handwashing sinks. Please install sign.		
6-301.12	There were no disposable towels available in the men's bathroom, either because the dispenser was empty or it was not working. Please provide disposable towels through a dispenser at all times. CORRECTED ON SITE by refilling dispenser	COS	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Ambient, walk-in cooler		41
			Ambient, walk-in freezer		0

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5-202.13	The discharge line on the water softener ended below the rim of the mop sink, providing a cross connection between waste water and potable water. Water shall be protected from contamination. Please provide an air gap that is a minimum of one inch between the end of the discharge line and the rim of the sink.	11/30/16	AC
3-302.11A	Raw chicken was stored above Bosco sticks in the walk-in freezer. Food shall be stored to prevent cross contamination. Please store raw animal-derived foods separately from or below all other foods.	11/22/16	AC
4-601.11A	A wedge potato slicer and a blade potato slicer were stored in the walk-in cooler. Both had dried food debris on them. The blade slicer was stored in a dirty cardboard box with a soiled cloth towel. Please wash, rinse, and sanitize food contact surfaces after use (at least every 24 hours if stored at 41F or lower). Do not store food contact equipment in cardboard boxes or towels between uses. Store on surfaces that are cleaned and sanitized at least every 24 hours (if held at 41F or lower).	11/22/16	
3-501.17A	Food was not labeled with a date of disposition in the walk-in cooler. Please label ready to eat potentially-hazardous food that is prepared on site (or opened) and held for more than 24 hours with the date of disposition, which is the day of preparation (or opening) plus an additional six days.	11/22/16	
2-201.11	An employee illness policy was not available upon request. Please use chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook to develop an employee illness policy.		
2-201.12			
2-201.13			

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6-501.12A	The floor beneath the 3-vat sink, around the mop sink, and beneath the water heater was dirty. Please clean floor around and beneath equipment.	12/1/16	AC
6-202.11A	The light shield was missing on the ceiling light fixture in the back part of the storage area. Opened boxes of single-use items were stored in this area. Please shield bulbs or use shatter-resistant bulbs.		
5-501.115	Litter and leaves observed inside the outside trash dumpster enclosure, and outside trash cans held in the enclosure lacked lids. Dumpster enclosures shall be kept clean of litter, and outside trash receptacles shall have tight-fitting lids. Please clean enclosure and cover trash cans if kept outdoors.		
5-501.114	Liquid was running from the bottom of the outside trash dumpster. Please ask trash company to install a plug if this is originating from a drain, or to repair or replace the dumpster if there are holes in the bottom of the dumpster.		
5-501.113	The lids on the outside dumpster were open. Lids shall be kept closed.		
6-202.15A	Seals around entry holes for wires and pipes on the outside perimeter of the building were deteriorating or lacking. Please seal all holes to prevent pest entry.		

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Inspector:  Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Dec. 1, 2016