



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

TIME IN	12:20pm	TIME OUT	4:00pm
DATE	5-11-15	PAGE	1 of 3

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: PAJO, Inc.	PERSON IN CHARGE: Peggy Gray
ADDRESS: 1609 West Columbia St.	ESTABLISHMENT NUMBER: 4602	COUNTY: 187
CITY/ZIP: 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 _____		
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<b>Employee Health</b>							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				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 type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<b>Approved Source</b>					<b>Consumer Advisory</b>		
<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				Highly Susceptible Populations		
<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 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		
<b>Protection from Contamination</b>					<b>Chemical</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 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		
<b>Food Temperature Control</b>					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Peggy Gray</i> Peggy Gray	Date: May 11, 2015
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573) 431-1947
EPHS No. 1507	Follow-up: Follow-up Date: 5-26-15 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Rhodes 101 #370		ADDRESS 1609 West Columbia St.	CITY /ZIP 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot Bar		ham/cheese sandwich in hot reach-in	109
fish, chic liver, corn dog	142,139,141	traulsen sandwich prep cooler amb	32
frd chicken, mac cheese, mash pot	139,135,173	cold sandwich reach-in amb	36
wht gravy, Gehl cheese	151,147	W/I cooler/ W-I freezer amb	40,0
hot sandwich reach-in amb	110	Pepsi cooler, north star IC freezer	40,0

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-501.17A	Packages of sliced American cheese and sliced ham were observed stored in the Traulsen sandwich prep cooler without dates of disposition. Potentially hazardous foods held refrigerated shall bear a day or date of disposition clearly indicting the day or date by which the food shall be used, sold, or disposed of. COS by affixing date of disposition.	COS	M
4-601.11A	Food debris was observed on the upper surface of the Rival microwave located adjacent to the sandwich prep area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	M
4-601.11A	Mildew was observed on the baffle of the Manitowoc ice machine at the drive-up window. Food contact surfaces shall be clean to sight and touch. Please remove the baffle and wash, rinse, sanitize, and air dry prior to re-installing.	COS	
7-201.11B	A can of stainless steel cleaning spray was observed stored above a food contact prep table. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service items. COS by relocating cleaner.	COS	
7-204.11	The quaternary sanitizer in the 3-vat sink was measured at greater than 500 ppm. Chemical sanitizers and other chemical antimicrobials applied to food contact surfaces shall meet the requirements specified by the chemical manufacturer and the Food Code. COS by diluting the sanitizer to correct concentration.	COS	
3-501.16A	Hot held ham and cheese sandwiches were measured at a temperature below 135 F. Hot held potentially hazardous foods shall be held at 135 F or greater. COS by establishing a Time As Public Health Control for these items.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
6-501.12A	An accumulation of debris was observed on the floor below the ice machine and the soda fountain at the drive up window. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.	5-26-15	M
3-305.11A	A container of chicken breading was observed stored below the handwash sink in the kitchen area. Food shall be protected from contamination by storing where it is not exposed to splash, dust, or other contamination. COS by relocating container.	COS	
3-304.12B	A handled scoop was observed within the chicken breading with the handle in contact with the food. Dispensing utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food. COS by moving the scoop handle above the food.	COS	
4-501.12	Two cutting boards were observed stored in the clean storage area with deeply scored and abraided surfaces. Surfaces such as cutting boards shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. Please replace cutting boards.	5-26-15	
4-603.16A	It was observed and confirmed by conversation with the kitchen manager that the order of warewashing was incorrect. Equipment cleaned in the 3-vat sink shall be washed, rinsed, sanitized, and air dried in that order. COS by discussing with the kitchen staff.	COS	
6-501.12A	Debris was observed on the floor throughout the kitchen and dry storage area. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the kitchen and storage area floor.	5-26-15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 	Peggy Gray	Date: May 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: 5-26-15



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			Correct by (date)	Initial
7-202.11A	A two gallon container of gasoline was observed stored in the dry storage area. Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils, shall be allowed in a food establishment. COS by removing the gasoline.			COS	ML
3-302.11A	Raw pork was observed stored above packages of macaroni and cheese in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods below ready to eat foods. COS by rearranging foods.			COS	
4-601.11A	Mold was observed on and around the dispensing nozzle of the customer self-service CokaCola soda fountain. Food contact surfaces shall be clean to sight and touch. Please clean.			5-26-15	
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>			Correct by (date)	Initial
4-903.11D	A case of foam cups were observed stored on the floor in the kitchen area. Single service items shall be stored at least six inches off of the floor. COS by moving to a shelf.			COS	ML
6-501.14A	An accumulation of dust was observed on the HVAC vents above the dry storage area. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean.			5-26-15	
3-305.11A 3	Cases of raw chicken were observed stored on the floor in the walk-in cooler. Food shall be protected from contamination by storing where it is not exposed to splash, dust, or other contamination and at least six inches off of the floor. COS by moving food.			COS	
4-501.11A	Ice was observed dripping from condenser lines in the walk-in freezer. Equipment shall be maintained in good repair. Please repair the drip.			5-26-15	
4-903.11A	Clean linens were observed on a rack without contamination protection and in contact with soiled brooms and dust-pans. Linens shall be stored where they are not exposed to splash, dust, or other contaminants. Please store clean linens in a plastic lidded container or a plastic bag.				
5-205.15A	The urinal in the mens restroom was observed to be out of order. A plumbing system shall be maintained in good repair. Please repair the urinal.				
5-501.13A	The facility dumpster was observed to have a crack in the lower right side. Outside refuse receptacles shall be leakproof. Please replace the dumpster.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: <i>Margaret Gray</i> Peggy Gray				Date: May 11, 2015	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)-431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5-26-15		