



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

2-3-16: 1:02pm-3:52pm

| | | | |
|---------|----------|----------|--------|
| TIME IN | 1:05pm | TIME OUT | 2:12pm |
| DATE | 2-3/4-16 | PAGE | 1 of 4 |

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.

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| ESTABLISHMENT NAME: Rhodes 101 #370 | OWNER: PAJCO, Inc. | PERSON IN CHARGE: Deena Eisenbeis |
| ADDRESS: 1609 West Columbia | ESTABLISHMENT NUMBER: 4602 | COUNTY: 187 |
| 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 WATER SUPPLY <input checked="" type="checkbox"/> PUBLIC <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 | | |
| 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 <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 | | |
| Good Hygienic Practices | | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | | | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| Preventing Contamination by Hands | | | | | | | |
| <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"/> 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 | | |
| 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 type="checkbox"/> OUT | 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 | | |
| Protection from Contamination | | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | | | | Food additives: approved and properly used | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | | | Toxic substances properly identified, stored and used | | |
| <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 | | |
| <p>The letter to the left of each item indicates that item's status at the time of the inspection.</p> <p>IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item</p> | | | | | | | |

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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Thermometers provided and accurate | | | | <input checked="" type="checkbox"/> | Utensils, Equipment and Vending | | |
| Food Identification | | | | | | | | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled; original container | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| Prevention of Food Contamination | | | | | | | | | |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Insects, rodents, and animals not present | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, used; test strips used | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage and display | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Nonfood-contact surfaces clean | | |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical Facilities | | |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Wiping cloths: properly used and stored | <input checked="" type="checkbox"/> | | <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 checked="" type="checkbox"/> | <input type="checkbox"/> | Sewage and wastewater properly disposed | | |
| | | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied, cleaned | | |
| | | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage/refuse properly disposed; facilities maintained | | |
| | | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained, and clean | | |

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|------------------------------|-----------------|--------------------------------|---|
| Person in Charge /Title: | Deena Eisenbeis | Date: | February 3, 2016 |
| 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: | 3-2-16 |



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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|---------------------------------------|--|-------------------------------|-------------------------|--------------------------------|--------------|
| ESTABLISHMENT NAME Rhodes 101 #370 | | ADDRESS 1609 West Columbia | | CITY /ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Sandwich prep cooler | | 38 | Nacho cheese | | 142 |
| Hot Bar amb | | 142 | Walk-in cooler/freezer | | 40, 0 |
| Hot hold: chicken, corn dog | | 148, 163 | Sandwich display cooler | | 38 |
| Potato wedge, fish | | 157, 139 | ice cream cooler | | 0 |
| green beans, mac & cheese | | 147, 152 | | | |

| 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 | An accumulation of food debris was observed on the upper interior surface of the hot bar. Food contact surfaces shall be clean to sight and touch. Please clean to sight and touch. | 2-7-16 | DZ |
| 3-501.17A | A date of disposition was not observed on lunch meat, gravy and cooked eggs in the sandwich prep cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date by which the food will be sold, consumed or discarded that is within seven days of preparation. According to the cook, the food was placed in the cooler this same morning. COS by affixing a date of disposition. | COS | |
| 4-601.11A | Food debris was observed on the underside of the cold well lid of the sandwich prep cooler and in the surrounding cooler surfaces. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize these surfaces. | 2-7-16 | |
| 4-601.11A | Food debris was observed on the upper interior surface of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the microwave interior. | COS | |
| 4-202.11A | Various damaged and cracked plastic food containers were observed stored in the kitchen area. Multi-use food contact surfaces shall be free of cracks, breaks and imperfections. Please discard all damaged food equipment. | 2-7-16 | |
| 4-202.11A | Broken plastic buckets were observed stored above the three compartment sink. Multi-use food contact surfaces shall be free of cracks, breaks and imperfections. Please discard all damaged food equipment. | | |

| 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 | Debris was observed in the door seals of the sandwich prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the seals. | 3-2-16 | DZ |
| 6-403.11B | An employee purse was stored atop the sandwich prep cooler. Employee belongings shall be stored where they cannot contaminate food or food contact surfaces. COS by moving the purse. | COS | |
| 3-304.14B | A dry wiping cloth with food residue on it was observed stored on the counter beside the hot bar. Wiping cloths for surface sanitation shall be held between uses in chemical sanitizer. COS by removing the cloth to the dirty linens. | COS | |
| 3-304.12C | In-use serving utensils were observed stored in ambient temperature water at the hot bar. Serving utensils shall be held on a clean sanitized surface between uses and be washed, rinsed, and sanitized at least every four hours. | COS | |
| 4-901.11A | Plastic containers were observed wet nested above the three compartment sink. After washing and sanitizing, equipment shall be air dried. Please air dry all equipment after cleaning and sanitizing. | 3-2-16 | |

EDUCATION PROVIDED OR COMMENTS

The exit interview was conducted on 2-4-16.

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| Person in Charge /Title: | | Deena Eisenbeis | Date: February 3, 2016 | |
| 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: 3-2-16 |



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| 4-601.11A | Food residue was observed on a tray of utensils stored in clean storage on the drying rack opposite the three compartment sink. Food contact surfaces shall be clean to sight and touch. | 2-7-16 | 129 |
| 4-601.11A | Mildew and food debris was observed on the nozzle and surrounding area of the soda fountain at the drive-up window. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily. | | |
| 4-601.11A | Mildew and food debris was observed on the nozzle and surrounding area of the soda fountain at the customer access beverage station in the retail area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily. | | |

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| 6-501.18 | The hand wash sink in the kitchen is dirty. Plumbing fixtures such as hand wash sinks shall be cleaned as often as necessary to keep them clean. Please clean the sink. | 3-2-16 | 129 |
| 4-601/11C | An accumulation of food residue was observed on a black plastic cart in use in the ware washing area. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the cart. | | |
| 6-501.12A | A build-up of grease and debris was observed on the water softening equipment, the adjacent wall and on the indirect drain at the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean these areas. | | |
| 6-501.12A | An accumulation of debris and food residue was observed on the floors throughout the ware washing area, especially along the walls and in the corners. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors. | | |
| 6-501.12A | A heavy accumulation of dust and debris was observed on the electrical panels, horizontal surfaces, and tubes and pumps of the soda delivery system in the back-room area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean these areas. | | |
| 6-202.15A 3 | Daylight was observed at the left side of the rear entry door. The outer openings of a food establishment shall be protected from the entry of insects, rodents and other pests by use of solid, tight-fitting doors. Please seal the gap at this location. | | |

EDUCATION PROVIDED OR COMMENTS

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|---|---------------------------------|------------------------|--|
| Person In Charge /Title: Deena Eisenbeis | | Date: February 3, 2016 | |
| 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: 3-2-16 |



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|-----------|---|--------|---|
| 6-501.16 | Wet mops were observed stored on the floor in the warewashing area. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Please stored the mops upright to air-dry. | 3-2-16 | |
| 4-601.11C | Dirt and residue was observed on the walk-in cooler door around the door handle. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris. Please clean the cooler door. | } | } |
| 4-101.19 | Cardboard was observed in use as an absorbent surface on a shelf storing raw chicken. Non-food contact surfaces subject to splash or food soiling shall be constructed of a non-absorbent, smooth surface. COS by removing the cardboard. | | |
| 6-202.11A | Unshielded fluorescent light bulbs were observed in doors #5, 11, and 13 in the customer access reach-in coolers in the retail area. Light bulbs located in areas of food storage shall be shielded or otherwise shatter resistant. Please provide shielding for these bulbs. | 3-2-16 | } |
| 5-501.113 | The facility dumpster lids were observed to be open. Outside trash receptacles shall be kept closed to discourage access by insects, rodents and other pests. Please close the dumpster lids. | } | |
| 5-205.15B | A water leak was observed below the hand wash sink in the mens restroom. A plumbing system shall be maintained in good repair. Please repair the leak at this location. | | |

EDUCATION PROVIDED OR COMMENTS

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| Person in Charge / Title: | | Deena Eisenbeis | | Date: February 3, 2016 | |
| 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: 3-2-16 | |