



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.

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 _____					
ESTABLISHMENT TYPE: <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
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 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				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				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature				Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT	Chemical		
<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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input 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"/>	Single-use/single-service articles: properly stored, used		
<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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<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		
		Food Identification			<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 checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<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"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Deena Eisenbeis</i> Deena Eisenbeis		Date: February 3, 2016	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-2-16 <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		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.

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

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.		

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				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 3-2-16	