



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

| | | | |
|---------|--------------|----------|---------|
| TIME IN | 10:25 am | TIME OUT | 1:45 pm |
| DATE | May 23, 2016 | 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 Stops #380 | OWNER: Brent Anderson | PERSON IN CHARGE: Deena Eisenbeis |
| ADDRESS: 1250 Maple Street | ESTABLISHMENT NUMBER: 4799 | COUNTY: 187 |
| CITY/ZIP: Farmington 63640 | PHONE: (573)454-2535 | FAX: none |
| ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input 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 | | P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L |
| 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 checked="" type="checkbox"/> Disapproved <input 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 | | |
| | Employee Health | | | <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 | Management awareness; policy present | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cooling time and temperatures | <input checked="" type="checkbox"/> | |
| <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction and exclusion | | | <input 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"/> | |
| | Good Hygienic Practices | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper date marking and disposition | <input checked="" type="checkbox"/> | |
| <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 | Time as a public health control (procedures / records) | <input checked="" type="checkbox"/> | |
| | Preventing Contamination by Hands | | | | Consumer Advisory | | |
| <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 | Consumer advisory provided for raw or undercooked food | | |
| <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 | | | | Highly Susceptible Populations | | |
| <input type="checkbox"/> IN <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 | Pasteurized foods used, prohibited foods not offered | | |
| | Approved Source | | | | Chemical | | |
| <input checked="" type="checkbox"/> OUT | Food obtained from approved source | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Food additives: approved and properly used | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A | Food received at proper temperature | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Toxic substances properly identified, stored and used | <input checked="" type="checkbox"/> | |
| <input checked="" type="checkbox"/> OUT | Food in good condition, safe and unadulterated | | | | Conformance with Approved Procedures | | |
| <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 | Compliance with approved Specialized Process and HACCP plan | | |
| | Protection from Contamination | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | | | | 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 | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | | |

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 type="checkbox"/> | <input checked="" 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 | | | | | Utensils, Equipment and Vending | | |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Thermometers provided and accurate | | | <input checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | Nonfood-contact surfaces clean | | |
| | | Prevention of Food Contamination | | | | | Physical Facilities | | |
| <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 checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage and display | | | <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 type="checkbox"/> | <input checked="" type="checkbox"/> | Wiping cloths: properly used and stored | | | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained, and clean | | |

| | |
|---|--|
| Person in Charge / Title: <i>Deena Eisenbeis</i> Deena Eisenbeis | Date: May 23, 2016 |
| Inspector: <i>Rose Mier</i> Rose Mier | Telephone No. (573)431-1947 |
| EPHS No. | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| | Follow-up Date: June 6, 2016 |



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| | | | | | |
|---|--|------------------------------|--|-------------------------------|---------------|
| ESTABLISHMENT NAME Rhodes 101 Stops #380 | | ADDRESS 1250 Maple Street | | CITY /ZIP Farmington 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Ambient: freezers in kitchen | | 4, 0, 3, 0 | Steam table: mac n cheese, potatoes, gravy | | 153, 176, 172 |
| Ambient, coolers in kitchen | | 35, 38, 35 | Prep table: cooked peppers, pepperoni, cut spinach | | 47, 39, 50 |
| Ambient, refrigerated drawers | | 38, 39, 40, 40 | Prep table: ham, cut tomatoes, cooked chicken | | 40, 38, 42-50 |
| Hot hold drawer: ambient, hamburger | | 136, 111 | Soft serve mix, hopper: vanilla and chocolate | | 36, 33 |
| Fish, deep fryer | | 212 | 4-tier open air display cooler, retail, ambient | | 30, 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 |
|----------------|--|-------------------|---------|
| 3-501.14A | Gravy, sausage, and eggs were placed in the cooler for cooling after removing from the breakfast hot hold units. The food is not monitored for time/temperature during the cooling process. Please use a log to verify food is cooled from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, reheat food to 165F for 15 seconds and begin process again; if the second benchmark is not met, discard food. | 5/23/16 | |
| 7-201.11B | A can of stainless steel cleaner was stored on the shelf of the SS steel table holding the food slicers, and a spray bottle of degreaser was stored on the rack holding bag-in boxes and single-use items. Please store chemicals separately from or below food, single-use items, clean linens, and clean equipment. CORRECTED ON SITE by moving containers of cleaners to chemical storage area. | COS | |
| 4-202.A | Two "Rubbermaid" containers, stored on the drying rack by the 3-vat sink, were marred and stained. Food contact surfaces shall be smooth and free of imperfections. Please dispose of containers. COS by discarding containers | COS | |
| 3-501.17A, B | Food held in the refrigerated drawers were marked with the date of preparation. Potentially hazardous, ready-to-eat food that is held for more than 24 hours shall be labeled with the date of disposition, which is the date of preparation (or opening of sealed, commercially prepared food) plus an additional six days (seven days total). COS by labeling all food that meets the requirements with the date of disposition. | COS | |
| 3-501.16 | Hamburgers in the hot hold drawer had an internal temperature of 111F. The hamburgers were removed from thawing in the refrigerator and placed in the hot-hold drawer for pre-warming before cooking as needed. Food shall be held at 135F or higher and heated rapidly to 165F for 15 seconds before holding hot. Please cook food to 165F before holding hot, and hold only in a unit that reliably holds food at 135F. CORRECTED ON SITE by discussion with employee and discarding hamburgers. | 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). These items are to be corrected by the next regular inspection or as stated. | Correct by (date) | Initial |
|----------------|---|-------------------|---------|
| 6-305.11B | Personal items that included food, purse, clothing, and medicine (pain reliever) were stored on the rack holding bag-in-boxes, single-use items, and clean linens. Personal items shall be stored in a designated area where facility food, single-use items, clean equipment, or clean linens cannot be contaminated. Please designate an area to segregate personal items from facility items. NOTE: during this visit, medicine and cell phone were moved. | 6/6/16 | |
| 3-304.14E | Wet wiping cloths were stored on the SS steel table holding slicers, and the SS table holding the can opener. Wet wiping cloths shall be stored in sanitizer between uses. Please store cloths in a solution of sanitizer and remake sanitizer when soiled or concentration of sanitizer is reduced over time. | 5/23/16 | |
| 4-903.11A | Single-use cups in their sleeves, and boxes of single-use cups, were stored on the floor in the back storage area. Single-use items shall be stored a minimum of six inches off the floor. Please dispose of cups and store boxes on pallets or shelf. | 5/23/16 | |
| 4-903.12A | Single-use cups were stored beneath the drain of the handwashing sink in the drive-up area. Single-use items shall not be stored below an unshielded wastewater drain. Please shield drain or move cups. | 5/23/16 | |
| 3-304.12B | The handle of a measuring cup was stored in the bulk container of sugar, stored in the cabinet below the coffee brewers. In-use utensils shall be stored so the handle is above the surface of the food. Please store cup with handle above food. | 5/23/16 | |
| 6-301.14 | Handwashing sinks lacked signage. Please install a sign reminding employees and bathroom users of the importance of washing hands at each handwashing station (kitchen, drive-up, customer self-serve counter, bathrooms). | 5/23/16 | |

EDUCATION PROVIDED OR COMMENTS

| | | | | | |
|------------------------------|--|-----------------|--|--|----------|
| Person in Charge /Title: | | Deena Eisenbeis | | Date: May 23, 2016 | |
| Inspector: | | Rose Mier | | Telephone No. (573)431-1947 | EPHS No. |
| | | | | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | |
| | | | | Follow-up Date: June 6, 2016 | |



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|---|--|------------------------------|------------------------|-------------------------------|--------------|
| ESTABLISHMENT NAME Rhodes 101 Stops #380 | | ADDRESS 1250 Maple Street | | CITY /ZIP Farmington 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Creamer, dispenser | | 41 | | | |
| Ambient, F'real freezer | | 2 | | | |
| Ambient, Northstar chest freezer | | 0 | | | |
| Ambient, walk-in beer cooler | | 33 | | | |
| Ambient, walk-in cooler | | 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 |
|----------------|--|-------------------|---------|
| 4-601.11A | Food debris observed on the kernel holder of the popcorn maker. According to employee, the unit has not been used today. Please wash, rinse, and sanitize entire unit at least daily. | 5/23/16 | |
| 3-501.16A | Cooked chicken, cut spinach, and cooked sweet red peppers, held in the prep table, had internal temperatures greater than 41F. The spinach and peppers were held on top of the lids of the inserts, and the chicken was stacked high in the well. These foods are potentially hazardous and shall be held at 41F or lower. CORRECTED ON SITE by voluntarily discarding chicken and spinach. The red peppers were placed in the cooler from a sealed can this morning; they were placed in a well. Extra chicken was placed in the refrigerated drawer. | COS | |
| 4-101.11A | A "rugged tote" was used to store bulk popcorn kernels. It is not known whether this container is food-safe. Food shall be stored in food-grade containers that will not allow migration of chemicals to the food. Please provide evidence that this container is food-safe or replace with a food-safe container. | 6/6/16 | |
| 3-501.19A | All food in the Hatco display case and the Chester chicken display case are held by Time as a Public Health Control. Foods were correctly labeled for time of disposition. There was no written policy for using time. CORRECTED ON SITE by preparing a written policy for using time for all foods held in these units. | COS | |
| 4-101.11A | Sugar was stored inside a "Ace" hardware 5-gallon bucket in the cabinet below the coffee brewers. It is not determined that this container is food grade. Please provide evidence that this container is food-safe or store sugar in a food-safe container. | 5/23/16 | |
| 3-501.17B | Containers of cream in the dispenser were not labeled with the date of disposition. According to manager, the cream was placed in the unit last Monday (8 days ago). Ready-to-eat food that is held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening plus six days. Food shall be discarded on the date for disposition. COS by discarding cream and labeling replacement boxes. | COS | |
| 3-501.18A | | | |

| 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 |
|--|--|-------------------|---------|
| 6-202.14 | The women's bathroom door did not fully close. Bathroom doors shall be tight fitting and self-closing. Please adjust to make door fully self-closing. | 6/6/16 | |
| 5-501.113 | The lid was open on the outside trash dumpster. Please keep lids closed on outside trash receptacles to reduce pest attraction. | 5/23/16 | |
| 4-203.11A | The digital thermometer used by the cook to check food temperatures was not accurate, reading 31.5F at the cold end (actual was 33.5F) and 133F at the higher end (actual was 138F). Food thermometers scaled in Celsius and Fahrenheit shall be accurate to +/- 1C). Please calibrate or replace thermometer with accurate thermometer. Calibrate frequently. | 6/6/16 | |
| NOTE: A frozen dessert license was not available upon request. At the pre-opening follow-up inspection, the inspection form was marked as "Not applicable" for frozen dessert because the machine was not installed at that time. Please use the pre-opening inspection sheet, showing all priority violations were corrected, to obtain a frozen dessert license for this facility. | | | |

EDUCATION PROVIDED OR COMMENTS

| | | | | | |
|-------------------------------|-----------|---------------------------------|----------|--|------------------------------|
| Person in Charge / Title: | | Deena Eisenbeis | | Date: May 23, 2016 | |
| Inspector: | Rose Mier | Telephone No. (573)-431-1947 | EPHS No. | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Follow-up Date: June 6, 2016 |