



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 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				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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<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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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.			

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