



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

TIME IN	1:16 pm	TIME OUT	3:24 pm
DATE	July 21, 2016	PAGE	1 of 5

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: Rohman's 50's Diner		OWNER: William Rohman		PERSON IN CHARGE: William Rohman	
ADDRESS: 201 N. Desloge Drive			ESTABLISHMENT NUMBER: 4733		COUNTY: St. Francois (187)
CITY/ZIP: Desloge, MO 63601		PHONE: (573) 327-8454		FAX: NA	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other <u>Risk Factor Study</u>					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input 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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> T N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/> T	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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"/>	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"/>	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 type="checkbox"/>	<input checked="" 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"/>	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 checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>William Rohman</i> William Rohman		Date: July 22, 2016	
Inspector: <i>Jon Peacock</i> Jon Peacock	Telephone No. (573) 431-1947	EPHS No. 880	Follow-up: Date: prior to re-open <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 Rohman's 50's Diner	ADDRESS 201 N. Desloge Drive	CITY /ZIP Desloge, MO 63601
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Chicken soup/Countertop steam table	155	Chili/Countertop steam table	151
Cheese sauce/Countertop steam table	139	Cooked potates & green beans/Counter steam table	142
Cooked pork/Countertop steam table	153	Potato salad/Reach-in prep. fridge	40
Pepper Jack cheese/Reach-in fridge	40	Shredded cheese/Reach-in fridge	41
Chicken salad/Reach-in fridge	36	G.E. upright freezer?Ambient	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
4-601.11A	Dried food debris was observed on the inside top of the microwave oven. Food-contact surfaces of equipment must be clean to the sight and touch. Please clean. Corrected 7/22/16)	7-22-16	
3-302.11A	Raw frozen chicken was observed in bags above packages of potato skins and bread in the G.E. upright freezer. Raw meats must be stored separately from ready-to-eat (RTE) foods to prevent the possible cross-contamination of the RTE foods. (COS by relocation below RTE foods on 7/22)	7-22-16	
4-202.11A	A plastic measuring cup with an observed crack was found on a shelf in the kitchen. Multi-use food-contact surfaces must be smooth, free of breaks, open seams, cracks, chips, inclusions, pits or similar imperfections. Please remove from the premises.		
4-202.11A	Pizza cutter with observed heat damage was found in a drawer within the kitchen. Multi-use food-contact surfaces of equipment must be smooth, free of breaks, open seams, cracks, etc. Please remove from the premises.		
3-201.11A	Two packages of custom processed beef round steak and beef T-bone steak with an observed "Not for Sale" label on it was found in the Frigidaire freezer. Only meats from inspected sources may be used or stored on the premises.		
3-501.16A	Sliced cheese was observed at 48F in the Frigidaire refrigerator. Potentially hazardous foods (PHF's) must be refrigerated at or below 41F.		
3-501.16A	Raw ground beef 48F, raw chicken 50F and raw ground beef chubs 44F, in the Kenmore refrigerator. PHF's must be refrigerated at or below 41F.		

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
5-205.15B	No hot water was observed at the kitchen handwashing sink. Hot and cold running water must be provided at all handwashing sinks.		
6-301.12	No paper towels were at the kitchen handwashing sink. Paper towels or other sanitary hand drying devices from dispensers must be provided at all handwashing sinks. (Corrected 7/22/16)	7-22-16	
A-D			
3-304.12	Ice cream scoops were observed stored in a container of water containing food residues in the front service counter area having a water temperature of 82F. Dispensing utensils must be stored in a sanitary manner.		
A-F			
6-202.14	The door into the employee restroom was observed propped open. Restroom doors must be kept closed between uses.		
6-501.12A	Debris was observed on the floor below the deep fryers and equipment on the cook line. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-202.15A	Daylight observed around and below the front entry door. The metal threshold was observed not intact to the door frame. Further, a self-closing device was not installed on this door. Exterior doors must be tight-fitting and equipped with closure devices to fully self-close between use.		
4-903.11A	Boxes of take-out food containers and napkins were observed stored beneath the front service counter and not 6 inches above floor surfaces. Please store at least 6 inches above floor surfaces and in a clean, dry location.		

EDUCATION PROVIDED OR COMMENTS

Note: The inspection was completed on July 21, 2016. The exit interview was not completed prior to departing from the establishment. On July 22, 2016 from approximately 2:37 pm - 3:41 pm I conducted exit interview with Mr. Rohman.

Person in Charge /Title: 	William Rohman	Date: July 22, 2016
Inspector: 	Jon Peacock	Telephone No. (573)431-1947
	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: prior to re-opening <input checked="" type="checkbox"/>



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cooked hamburger/From cooktop	185	Frigidaire refrigerator/freezer/Ambient	54/0
Sliced cheese/Frigidaire refrigerator	48	Kenmore refrigerator/freezer/Ambient	52/0
Raw ground beef/Kenmore fridge	48	Raw chicken/Kenmore fridge	50
Cooked chicken/Kenmore refrigerator	32	Raw ground beef chub/Kenmore fridge	44
Hard boiled egg/Frigidaire fridge	47	Amana refrigerator/freezer/Ambient	40/6

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

5-203.14A	Ice machine drain was observed connected into the sewage piping behind the ice machine. An increased indirect drain must be installed between the ice machine drain and the sewage drain to separate the sewage system from the potable water system.	COS	
3-501.16A	Hard boiled eggs 47F were observed in the Frigidaire refrigerator. According to kitchen staff, these eggs were cooked on July 20, 2016 and cooled in the refrigerator. PHF's held under refrigeration must be maintained at or below 41F. (COS by voluntary discarding on 7/21/16)		
4-601.11A	A spatula with dried food debris and two plastic measuring cups with debris on them were found in a drawer located in the kitchen. Food-contact surfaces of equipment must be clean to the sight and touch.		
4-101.11A	Metal sifter was observed with metal screening material damaged and in poor repair. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances, etc., and must be safe.		
4-601.11A	A knife was observed with dried food debris on the magnetic knife rack. Food-contact surfaces of equipment and utensils must be clean to the sight and touch.		
3-302.11A	A package of frozen, raw chicken was observed stored above bags of french fries in the Frigidaire freezer. Raw animal foods must be stored separately from RTE foods and other raw animal foods of dissimilar species to prevent the potential for cross-contamination. (COS by relocating the raw chicken to another location away from ready-to-eat foods)	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-204.112 A	Thermometers missing from within refrigerators in kitchen. Refrigerators containing PHF's must be equipped with an accurate thermometer that is located in the warmest portion of the refrigerator.		
Note:	According to Mr. Rohman, this establishment will permanently close on July 24, 2016. Mr. Rohman stated his mother would be re-opening another food establishment in the same location sometime following closing of this establishment. The new owner MUST contact the St. Francois County Health Center (SFCHC) PRIOR to opening to arrange for submission of an application for food establishment and supporting documents to the SFCHC for review and approval. A pre-opening inspection MUST be conducted prior to another food establishment re-opening at this location. The items listed on this inspection report must be corrected prior to the pre-opening inspection being conducted.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: prior to re-opening <input checked="" type="checkbox"/>



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Cooked chicken breast/Amana fridge		40	Butter pecan ice cream/Ice cream freezer		16	
Ice cream freezer/Ambient		20	Estate chest freezer/Ambient		10	
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
4-202.11A	Cutting boards were observed on the kitchen shelving. Some of the cutting boards were observed with severe cutting marks and blackish debris. Food-contact surfaces of equipment and utensils must be smooth and free of breaks, cracks, chips, etc. and be clean.					
4-101.11A	A non-stick skillet was observed with the non-stick coating scarred. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances and be safe. Please remove from the premises.					
2-201.11 A-E	A copy of the employee illness policy was not available during this visit. Please provide a copy of the policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. A copy of the US FDA Employee Health and Personal Hygiene Handbook was provided during this visit and should be consulted for review and development of an employee illness policy. If so, please provide a written statement acknowledging the use of this handbook.					
5-203.11A	No running water was available at the handwashing sink in the employee restroom. Handwashing sinks must be convenient, accessible and fully provided with hot and cold running water to allow use by employees.					
7-201.11B	A container of glass cleaner was observed on a table next to utensils, etc., the dish room. Toxic or poisonous materials must be stored to not contaminate food, equipment, utensils, linens, etc.					
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

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Inspector:  Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: prior to re-open



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6-501.111 B	Mouse droppings were observed below the front service counter near where the single-use items were stored. The presence of insects, rodents and other pests must be controlled to minimize their presence on the premises. Please ensure all openings from the interior must be sealed along with openings in the interior walls. Please clean and remove all evidence of pest activity and intensify pest control activities.		
6-501.111 B-D	An abundance of fruit flies was observed in the kitchen near the boxes of fruits and vegetables. Fruit flies were also observed below the 3-vat sink where water was observed on the floor. The presence of insects and other pests must be controlled to minimize their presence on the premises. Please clean and remove all areas of breeding conditions within the premises.		
2-301.12 I	An employee was observed wiping his hands on a maroon colored cloth towel in the kitchen. Food employees must wash their hands and exposed portions of their arms and use paper towels or other sanitary hand drying devices to keep their hands clean.		
2-301.12 A-I	A food employee was observed changing single-use gloves without washing their hands and exposed portions of their forearms. Food employees must wash their hands often to keep them clean and to prevent the transfer of potential sources of contamination.		
5-402.11A	The indirect plumbing drain connection at the 3-vat sink was observed with an overflow of suds, etc., onto the floor in the dish room. Plumbing systems must be operated and maintained in a manner to prevent the overflow of sewage onto the floor of food establishments.		

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Note:	7/22/2016 Raw ground beef chubs 44F, raw ground beef in plastic pan 44F and ambient temperature 45F in Kenmore refrigerator. Sliced cheese 38F in the Frigidaire refrigerator, ambient temperature 45F in the Frigidaire refrigerator. PHF's must be held at or below 41F.		
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EDUCATION PROVIDED OR COMMENTS

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Inspector <i>Jon Peacock</i>	Jon Peacock	Telephone No. (573)431-1947   EPHS No. 880
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: prior to re-open <input checked="" type="checkbox"/>