



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

TIME IN	12:47 pm	TIME OUT	3:25 pm
DATE	August 6, 2018	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: Rhodes 101 #380		OWNER: Pajco, Inc. (Brent Anderson)		PERSON IN CHARGE: Taylor Wells	
ADDRESS: 1250 Maple Street			ESTABLISHMENT NUMBER: 4799		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573.454.2535		FAX: none	
P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L					
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					
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. 187-19861, exp. 5-31-19		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"/> IN <input checked="" type="checkbox"/> Q/T	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
Employee Health				<input checked="" 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"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> Q/T <input type="checkbox"/> N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" 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"/> IN <input 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" 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"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		Conformance with Approved Procedures			
<input checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 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				Utensils, Equipment and Vending					
<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"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification				Physical Facilities					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<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 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 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		

Person in Charge /Title: <i>Taylor Wells</i> Taylor Wells		Date: August 6, 2018	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: August 13, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beverage cooler/drive-up, ambient		40	Soft serve mix in hopper: vanilla, chocolate		33, 36
Ham, cold hold drawer		38	Hot hold: pulled pork, hamburger, mac & cheese, gravy		168, 170, 158, 141
Hot hold display case, ambient		160 (R), 145 (L)	Prep table cold hold, top: chicken, cut tomatoes, pepperoni		36, 41, 40
			Cold hold drawers, ambient		40, 41, 40, 42
			Hot hold display case: chicken, fish, liver		146, 141, 142

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
7-102.11	DRIVE-UP WINDOW AREA A spray bottle containing a clear liquid, stored below the handwashing sink, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottle.	8/6/18	TW
7-201.11	A spray bottle containing sanitizer was stored with single-use items. Chemicals shall be stored separately from or below single-use items. CORRECTED ON SITE by moving to sanitizer to trash-can cubby.	COS	
4-202.11A	KITCHEN Two of the lids on top of the food insert containers for the hot hold units were crazed and cracked. Food contact surfaces shall be smooth and free of imperfections such as crazing and cracks. Please dispose of all lids that are crazed or cracked.	8/13/18	
4-601.11A	The inside and outside surfaces of the Sharp microwave were dirty. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize inside of microwave a minimum of every four hours, and clean outside as often as needed to prevent debris accumulation and contamination of hands when opening door.	8/6/18	
3-501.17B	Cheese, cut tomatoes and pepperoni, held in the top of the prep cooler, were dated with an 8-day disposition date. Food that is potentially hazardous, fully cooked, and held more than 24 hours shall be labeled with a 7-day disposition date, which is the day of preparation or opening (if commercially prepared) plus an additional six days. Please label with the correct disposition date.	8/6/18	
3-501.17B	Ham held in a zip-lock bag in the cold-hold drawer was not labeled with the date of disposition. Please label all food as described above with a 7-day disposition date.	8/6/18	

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
3-304.14	KITCHEN SERVICE AREA A wet wiping cloth was stored on the table holding hot hold steam units. Wet wiping cloths shall be stored in sanitizer between uses. Please place cloths in sanitizer.	8/6/18	TW
4-601.11C	Accumulation of food debris observed inside the cold hold pizza prep table and drawers, and on the outside of the drawers. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of this unit at least daily.	8/6/18	
4-601.11C	Accumulation of debris in the door glide ledge and corners of the hot hold display case. Please clean ledge as often as needed to keep clean.	8/6/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page one indicates the item was not observed or is not applicable.

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Gravy in cooler/storage area		66, 67, 67	Bone-in chicken, deep fryer		150 to 170
Walk-in cooler, ambient		39	Boneless chicken, deep fryer		165-170
Walk-in beer cooler, ambient		38	Hamburgers, Hoshizaki cooler		41
F'real shake freezer, ambient		5	Freezers/storage area, ambient		12, 0, 0, 10
Cream in dispenser, ambient		69, 70, 70	Coolers/storage area, ambient		38, 36

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4-601.11A	KITCHEN COOKING AND STORAGE AREA Accumulation of dust/grease, and a sticker that was becoming un-adhered, was observed in the hood. This poses the risk of debris and the label falling into food. Please clean hood.	8/13/18	
3-302.11A	Raw chicken livers were stored above containers of fish in the Hoshizaki cooler, located across from the deep fryers. Food shall be stored to protect from cross-contamination. Store food in the following vertical order: raw poultry and eggs on lowest shelf, then raw ground meats, then raw whole muscle meats, then raw fish and seafood. All other food is stored below these foods.	8/6/18	
3-401.11A	Large pieces of bone-in chicken had a temperature less than 165F when freshly deep-fried. Raw chicken shall be cooked to a minimum of 165F. Please use an accurate food thermometer to ensure all food is cooked to minimum cooking temperature. CORRECTED ON SITE by discussion and re-cooking chicken to 185-202F.	COS	
2-103.11F	When asked, the cook cooking chicken could not accurately give the minimum cooking temperature of chicken. Please ensure all staff know minimum cooking temperatures.	8/6/18	
3-501.17A	Some of the fully-cooked foods held in the Hoshizaki coolers were labeled with an 8-day disposition date. Please label foods with a 7-day disposition date (day of opening/preparing plus six days).	8/6/18	
4-202.11A	Some bowls and lids were observed cracked or crazed, stored on the clean equipment rack. Please dispose of all food-contact equipment with marred or crazed surfaces.	8/13/18	
3-501.14B	Gravy was removed from a can approximately 3 hours ago and stored in a cooler. The gravy had temperatures between 66 and 67F. Food that is fully cooked and freshly opened shall be brought to 41F within four hours. Please use a thermometer and monitor the temperatures of cooling food. CORRECTED ON SITE by discussion and placing gravy in shallower containers, placed on ice, and in freezer.	COS	

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			4-tier cooler/retail, ambient		39, 41, 38,
			Chest ice cream freezer/retail, ambient		0
			Beverage coolers/retail, ambient		40, 41, 41

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3-501.17B	KITCHEN STORAGE AREA A container of opened coleslaw, held in the cooler, was not labeled with the date of disposition. Food that is ready-to-eat or fully cooked shall be labeled with a 7-days disposition date when opened.	8/6/18	(TW)
3-302.11A	Raw chicken livers were stored above raw fish in the freezer. Raw poultry shall be stored on the lowest level. Please arrange to protect from cross contamination.	8/6/18	
5-203.14B	There was no backflow prevention device on one arm of the "Y" connector on the mop sink. Water shall be protected from contamination from backflow. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on the arm of the connector to which the free hose is attached (the hose on the other arm is protected by integral backflow prevention device located in the chemical dispenser).	8/13/18	
7-201.11A	Gallon containers of deicer were stored above food and with single-use items on the shelf near the walk-in cooler. Chemicals shall be stored below or separately from food and single-use items. CORRECTED ON SITE by moving deicer to lowest shelf.	COS	
4-601.11A	Dried food debris observed on the potato wedger and the potato rounds slicer. Food contact surfaces shall be washed, rinsed, and sanitized after use, or at least every four hours while in continual use. Please disassemble cutters and wash, rinse, sanitize, and air dry after use.	8/6/18	
4-601.11A 3-501.16B	RETAIL Dried debris observed inside the F'real cup holder. Please wash, rinse, and sanitize at least daily. Cream in the dispenser had a temperature of 69F; the ambient temperature of the machine was 70F. Potentially hazardous food shall be held cold at 41F or lower. Please discard the cream. NOTE: the power was not on; cream was discarded. COS by turning on machine. Final ambient temperature was 41.	8/6/18 COS	

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3-305.11A	RETAIL An excessive amount of frost build-up was observed inside the Home City ice freezer. Food shall be protected from contamination from frost. Please defrost the freezer as often as needed to prevent frost build-up.	8/13/18	(TW)

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: August 13, 2018



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3-501.17B	RETAIL The creamers, held in the cream dispenser, were not labeled with the disposition date. Please label the boxes with a 7-day disposition date when placed into the dispenser.	8/6/18	TW
2-301.14D	Cashier was observed eating, then returning to checking without washing hands. Employees shall wash hands after eating. Please ensure all employees wash hands after eating and other activities that may contaminate their hands.	8/6/18	
4-601.11A	The nozzles on the ice cream toppings dispensers were dirty. Please wash, rinse, and sanitize the nozzles at least daily, more often if needed to keep clean.	8/6/18	

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