



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

TIME IN 9/9/19	12:55 PM	TIME OUT 3:30 PM
DATE 9/9/19		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 #7600485	OWNER: Pajco, Inc.	PERSON IN CHARGE: Melissa Kinzel	
ADDRESS: 303 West Karsch Blvd	ESTABLISHMENT NUMBER: 0197	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-760-0485	FAX: 573-760-0485	P.H. PRIORITY : <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L
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			
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 type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	<input type="checkbox"/> PRIVATE 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> NA	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> NA	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> NA	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> NA	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT	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/C <input type="checkbox"/> NA	Proper date marking and disposition	<input checked="" type="checkbox"/> ✓	<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 type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> NA	Time as a public health control (procedures / records)		
	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"/> NA	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 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"/> NA	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"/> NA	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"/> NA	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NA	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.		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/> ✓			IN = in compliance N/A = not applicable COS=Corrected On Site R=Repeat Item	OUT = not in compliance N/O = not observed	
<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"/>		Pasteurized eggs used where required			<input type="checkbox"/> ✓	<input type="checkbox"/> I	In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input type="checkbox"/> ✓	<input type="checkbox"/> I	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/> I	<input checked="" type="checkbox"/> ✓	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input type="checkbox"/> ✓	<input type="checkbox"/> I	Gloves used properly		
<input checked="" 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"/> I	<input checked="" type="checkbox"/> ✓	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/> ✓
		Food Identification			<input type="checkbox"/> ✓	<input type="checkbox"/> I	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input type="checkbox"/> I	<input checked="" type="checkbox"/> ✓	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/> ✓
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input type="checkbox"/> ✓	<input type="checkbox"/> I	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"/> ✓	<input type="checkbox"/> I	<input checked="" type="checkbox"/> ✓	Plumbing installed; proper backflow devices		<input checked="" type="checkbox"/> ✓
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/> ✓	<input type="checkbox"/> I	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input type="checkbox"/> I	<input checked="" type="checkbox"/> ✓	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input type="checkbox"/> I	<input checked="" type="checkbox"/> ✓	Garbage/refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/> ✓	
					<input type="checkbox"/> I	<input checked="" type="checkbox"/> ✓	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/> ✓

Person in Charge / Title:

Melissa Kinzel

Date: September 9, 2019

Inspector:

Daniel Huff

Telephone No.
(573)431-1947

EPHS No.
1645

Follow-up: Yes

No

Follow-up Date: 9/23/19



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ESTABLISHMENT NAME Rhodes 101 #7600485	ADDRESS 303 West Karsch Blvd	CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Convenience Food 3-Door Cooler: Ambient	33	Retail Coolers - Monster, Red Bull, Pepsi, Coke	37, 38, 30, 32
Cream Dispenser: Ambient, Creamer	35-38, 41	Whirlpool Chest Freezer: Ambient	3
Walk-In Beer/Wine Cooler: Ambient	38-40		
Walk-In Juice/Soda/Milk Cooler: Ambient	36		
Ice Cream Freezer: Ambient	32		
Code Reference	PRIORITY ITEMS <small>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.</small>		Correct by (date)
2-201.11 to 2-201.13	An employee illness policy was not present in written form. Please develop a written policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities that relate to diseases that are transmittable through food. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used citing specific pages employees must read and signing a reporting agreement. The handbook and the Missouri Food Code are available online. RETAIL AREA:		9/23/19
6-501.111	Mouse dropping were observed in the cabinet below the microwave and on the counter in the corner by the microwave. Dead insects were also observed on the counter along the wall in several other locations. The presence of rodents and insects shall be controlled to minimize their presence on the premises. Several sticky traps and snap type-mouse traps were observed around the facility. Please remove all evidence of rodents and insects from the facility and increase/modify abatement efforts.		9/13/19
3-501.17B	Containers of creamer in the cream dispenser were not labeled with discard dates. Open containers of ready-to-eat potentially hazardous foods shall be labeled with a 7-day discard date that is the date of opening plus 6 additional days. According to the manager the facility typically uses an entire container of creamer within approximately 2 days of opening. CORRECTED ON SITE by labeling.		COS
Code Reference	CORE ITEMS <small>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.</small>		Correct by (date)
6-501.11	RETAIL AREA: Water damage and brown residue was observed in the cabinet below the left side of the cappuccino machine and the cabinet below the hand washing sink. Physical facilities shall be maintained in good repair. Please replace or resurface the damaged bottoms of the cabinets.		9/23/19
6-501.18	Mold and residue was observed on the hand washing sink in the retail area. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the hand washing sink.		9/10/19
5-205.15B	A leak was observed in the drain below the hand washing sink in the retail area. Plumbing fixtures shall be maintained in good repair. Please repair the leak in the drain.		9/17/19
3-305.11A	A sticky insect catcher was hanging from the ceiling above the cookie prep station in the retail area. Food shall be stored and handled where it not exposed to contamination. Please locate sticky insect traps in areas not above food storage or preparation. CORRECTED ON SITE by removing the trap.		COS
4-101.19	Several locations on the counter surface in the retail beverage and cookie areas are damaged where equipment was previously mounted. These areas accumulate deposits of debris and dead insects. Equipment surfaces shall be free of cracks and crevices that prevent effective cleaning. Please resurface the counter in areas with damage and openings from old equipment that is no longer installed.		9/23/19
4-203.12B	The thermometer inside the cream dispenser read approximately 50F when the actual temperature ranged from 35F to 38F. Thermometers used to measure the ambient temperature inside a refrigeration unit shall be accurate within +/- 3F. Please replace the thermometer in the refrigerator.		9/13/19
4-501.11B	The rubber door seal of the middle door of the small walk-in cooler is broken. Equipment components such as door seals shall be maintained in good repair. Please replace the broken door seal.		9/23/19

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the item was either not observed or not applicable.

This routine inspection was completed on 9/9/19 from 12:55PM to 3:30PM. The exit meeting was on 9/10/19 from 7:23AM to 8:05AM.

Person in Charge/Title: <i>Melissa Kinzel</i>	Melissa Kinzel		Date: September 9, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 9/23/19



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Code Reference	PRIORITY ITEMS <small>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.</small>				Correct by (date)	Initial
7-201.11B	BACK STORAGE ROOM: Several toxic items including thread sealant, counter-top coating, and windshield cleaner were observed on the storage rack above the 3-vat sink. Toxic materials shall be stored where they cannot contaminate, food, clean equipment, utensils, clean linens, or single use/single service items. Please remove all toxic materials from the storage rack.				9/10/19	MK
7-201.11B	A bottle of Dawn dish soap was observed in a dish draining rack on top of utensils. Toxic materials shall be stored where they cannot contaminate clean equipment. CORRECTED ON SITE by relocating the dish soap below the 3-vat sink.				COS	
7-201.11B	The wall mounted wire rack holding cleaning chemicals extended partially over the drain board of the 3-vat sink. Toxic materials shall not be stored above clean equipment. Please relocate the rack or remove/block off the portion extending above the drain board.				9/23/19	
7-201.11B	A can of foaming cleaner was observed on shelf above a soda machine in the back storage room. Toxic materials shall be stored where they cannot contaminate, food and clean equipment. CORRECTED ON SITE by relocating the foaming cleaner.				COS	
4-601.11A	Dried food residue was observe on two spatulas in the clean equipment draining rack on the 3-vat sink. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the contents of the draining rack in the wash basin of the 3-vat sink for re-wash, rinse, and sanitizing.				COS	
Code Reference	CORE ITEMS <small>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.</small>				Correct by (date)	Initial
4-601.11C	RETAIL AREA CONTINUED: Mold growth was observed in the creases of the rubber door seals of the retail Pepsi cooler. Non-food contact surfaces shall be free of residue accumulation. Please clean and sanitize the door seals.				9/13/19	MK
4-601.11C	Debris and dead insects were observed on the door frame and door slides of the ice cream freezer. Please clean the door and door slides of the freezer.					
6-202.15A	Daylight was observed between the sliding front entry door when closed. Outer openings shall be sealed to prevent pest entry. Please add a seal so there is no open space between the doors when closed.				9/23/19	
4-204.112	No thermometers were observed in most of the free standing retail coolers, the ice cream freezer, or the Whirlpool chest freezer in the back storage room. Mechanical refrigeration units shall be equipped with an accurate thermometer to measure the ambient temperature inside the unit. Please provide a thermometer inside teach cooler and freezer.				9/23/19	
3-305.11A 4-903.11A	A container of sliced lemons and a dispenser for single service coffee cups were located below and in front of the retail area hand washing sink. food and single service items shall be stored where they are not exposed to contamination by splash, drips, of other contamination. The lemons were moved away from the hand sink. Please devise a way to shield the single service cup dispenser from splash from the hand washing sink or relocate the dispenser.				9/23/19	
6-501.14A	There is an accumulation of dust on the HVAC vents above the men's and women's toilets. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.				9/17/19	
5-501.17	The lids is broken on the waste can in the women's restroom. A trash can with a lid shall be located in the women's restroom. Please replace the trash can with a trash can with a lid.				9/17/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Melissa Kinzel* Date: September 9, 2019

Inspector: *Daniel Huff* Daniel Huff Telephone No. (573)-431-1947 EPHS No. 1645 Follow-up: Yes No
Follow-up Date: 9/23/19



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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
6-501.12A	BACK STORAGE AREA CONTINUED: Dead insects, mouse droppings, residue, and litter were observed on the floor along the wall behind shelves and equipment in the back storage room. Physical facilities shall be cleaned as often as needed to keep them clean.			9/17/19	
6-501.11	Water damage and staining was observed on several ceiling tiles in the back storage room. Physical facilities shall be maintained in good repair. Please determine if there is an active leak or moisture source above the ceiling and repair as necessary. After leaks are repaired or if there are no current leaks, please paint or replace the damaged ceiling tiles.			9/23/19	M/K
4-903.11A	A box of single service cups was stored on the floor. Single service items shall be stored at least 6 inches above the floor to prevent contamination. Please place the cups at a location off of the floor.			9/10/19	
4-601.11C	An accumulation of debris and dead insects was observed on the counter surface and lower shelves located behind the soda machines in the back storage rooms. Dead insects shall be removed to prevent their accumulation and non-food contact surfaces shall be free of debris accumulations. Please clean the counter and the shelves.			9/17/19	
5-501.113	OUTDOORS: The outdoor dumpster lid was observed open. Dumpster lids shall be kept closed. CORRECTED ON SITE by closing the lid.			COS	
4-501.11B	The bezel inside the left-hand door of the ice chest is cracked and broken. Equipment shall be maintained in good repair. Please replace the broken components of the ice chest.			9/23/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Melissa Kinzel Melissa Kinzel Date: September 9, 2019

Inspector: Daniel Huff Daniel Huff Telephone No. (573)431-1947 EPHS No. 1645 Follow-up: Yes No
Follow-up Date: 9/23/19