



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

TIME IN 3:58 pm TIME OUT 5:30 pm  
DATE 1/17/2020 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 Biehle OWNER: Pajco Inc PERSON IN CHARGE: Jenny Erwin  
ADDRESS: 50 Semo Lane ESTABLISHMENT NUMBER: COUNTY: Perry - 157  
CITY/ZIP: Perryville, MO 63775 PHONE: 573-547-2314 FAX: P.H. PRIORITY:  H  M  L

ESTABLISHMENT TYPE  
 BAKERY RESTAURANT  C. STORE SCHOOL  CATERER SENIOR CENTER  DELI SUMMER F.P.  GROCERY STORE TAVERN  INSTITUTION TEMP. FOOD  MOBILE VENDORS

PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other \_\_\_\_\_

FROZEN DESSERT  Approved  Disapproved  Not Applicable  
SEWAGE DISPOSAL  PUBLIC  PRIVATE  
WATER SUPPLY  COMMUNITY  NON-COMMUNITY  PRIVATE  
Date Sampled 01/23/20 Results Absent  
License No. \_\_\_\_\_ \*Tested: Total Coliform Bacteria, E. coli Bacteriologically safe

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		
	<b>Employee Health</b>			IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness: policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT 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"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<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)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT 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				<b>Highly Susceptible Populations</b>		
IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
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		
	<b>Protection from Contamination</b>				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 N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/>		In-use utensils: properly stored		
	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled: original container			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<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"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Jenny Erwin Date: 01/17/2020  
Inspector: Melanie Zernicke Telephone No. 573-547-6564 EPHS No. 1682 Follow-up:  Yes  No  
Follow-up Date: 02/17/2020



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

ESTABLISHMENT NAME Rhodes 101 Biehle		ADDRESS 50 Semo Lane		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Dasani Habco cooler		39.8	Cheddar Wurst / hot holding on Nemco Roll-A-Grill		145.0
Dr. Pepper True cooler		33.2	Hot dog / hot holding on Nemco Roll-A-Grill		156.0
Lincoln Universal walk-in cooler		34.8	Chicken and cheese taquilo / hot holding on Nemco Roll-A-Grill		146.0
Soupe Master-Bilt bunker cooler		35.4	Package ice cream / cold holding in North Star ice cream reach-in freezer		0.0
White Holiday reach-in freezer		-1.2	Packaged egg and cheese breakfast sandwich / cold holding in Soupe Master-Bilt bunker cooler		34.6

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
3-501.17	Inspector observed no date mark on containers of hot dogs, cheddar wursts, and taquitos in Lincoln Universal walk-in cooler. Refrigerated, ready-to-eat, potentially hazardous food, prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than twenty four (24) hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of forty-one degrees Fahrenheit (41°F) or less for a maximum of seven (7) days. COS: Inspector observed food employee provide 7-day discard date mark on containers of hot dogs, cheddar wursts, and taquitos in Lincoln Universal walk-in cooler during inspection.	01/17/20	
5-203.11 (A)	Inspector observed no hand wash sink in warewashing area. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and in, or immediately adjacent to, toilet rooms.	02/17/20	
4-501.114	Inspector observed food employee mix quaternary sanitizing solution for manual 3-compartment sink to 400+ parts per million (ppm), which inspector verified concentration of sanitizing solution using a quaternary test strip. Sanitizers shall be used in accordance with the EPA-registered label use instructions. COS: Inspector provided chlorine test strips and had food employee mix a chlorine bleach sanitizing solution to a concentration of 100 ppm which is according to manufacturers instructions for sanitizing food and non-food contact surfaces.	01/17/20	
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
4-302.14	Inspector observed no quaternary or chlorine test kit to measure sanitizing solution concentrations during inspection. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	01/24/20	
6-202.15	Inspector observed a half (1/2) inch gap underneath door entrance which does not protect against the entry of pests or insects. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.	02/17/20	
6-303.11 (A)	Inspector observed lighting in outdoor storage shed to be less than 10 foot candles using a light meter. At least ten (10) foot candles at a distance of thirty inches (30") above the floor, in walk-in refrigeration units and dry storage areas and in other areas and rooms during periods of cleaning.	01/17/21	
4-204.112	No thermometer was observed in Dasani Habco cooler, white Holiday reach-in freezer, North Star ice cream reach-in freezer, True Coca Cola cooler, Monster drink IDW cooler, Coca Cola Imburna cooler, or Starbucks cooler to measure ambient air temperature. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.	01/24/20	

EDUCATION PROVIDED OR COMMENTS

Facility is on a private water supply. Inspector will come back on January 23, 2020 to collect a water sample from well.

Person in Charge /Title: <i>Jenny Erwin</i> Jenny Erwin		Date: 01/17/2020
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 02/17/2020



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North Star ice cream reach-in freezer		1.9			
True Coca Cola cooler		39.4			
Monster drink IDW cooler		41.9			
Coca Cola Imburna cooler		40.8			
Starbucks cooler		32.1			

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4-501.114	Inspector observed a bottle of spray quaternary sanitizer used for food and non-food contact surfaces mixed to 0 ppm, which inspector verified concentration of sanitizing solution using a quaternary test strip. Sanitizers shall be used in accordance with the EPA-registered label use instructions. COS: Inspector observed employee remix bottle of spray quaternary sanitizer to 200 ppm during inspection, which is according to manufacturers instructions for sanitizing food and non-food contact surfaces.	01/17/20	
4-202.11 (A)(2)	Inspector observed cracks in lids on containers of hot dogs, and cheddar wursts. Multi-use food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.	01/18/20	

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5-501.115	Inspector observed refuse and litter stored underneath cabinet by Coca Cola drink dispenser in retail area. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, and clean.	01/17/20	
3-305.12(F)	Inspector observed condiments and single-use cups stored in cabinets underneath a sewer line. Food may not be stored under in locker rooms, in toilet rooms, in dressing rooms, in garbage rooms, in mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed, under open stairwells; or under other sources of contamination.	02/17/20	
4-301.13	Inspector observed no drainboards for storage dirty or clean equipment, utensils, and dishes by manual 3-compartment sink. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.	01/24/20	
4-901.11	Inspector discussed with employee, Jenny Erwin how clean equipment, utensils, and dishes are dried, she stated that after clean equipment is sanitized they used a towel to dry equipment, utensils, and dishes. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining and may not be cloth dried,	01/17/20	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 02/17/2020



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	<p>Note:</p> <p>-Warewashing: Manual 3-compartment sink is used to wash, rinse, and sanitize equipment/utensils/dishes with a quaternary ammonium sanitizer mixed to 400+ (ppm). Inspector verified concentration of sanitizer using a quaternary test strip. Inspector provided chlorine test strips, and had employee mix a 100 ppm chlorine sanitizing solution during inspection. See above noted violation.</p> <p>-Food and non-food contact sanitizer: A spray bottle of quaternary sanitizer at a concentration of 0 ppm is used to sanitize food and non-food contact surfaces. Inspector verified concentration of sanitizer using a quaternary test strip. Inspector had employee remix spray bottle of quaternary sanitizer to a concentration of 200 ppm during inspection. See above noted violation.</p>		

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4-301.12 (B)	Inspector observed two (2) sink plugs missing from manual 3-compartment sink, which does not accommodate immersion to equipment/utensils/dishes in wash and rinse sink basins. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.	01/18/20	
6-101.11 (A)(3)	Inspector observed exposed USB board wall by manual 3-compartment sink and mop sink that is absorbent and not easily cleanable. Floors, walls, and ceilings shall be nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.	01/17/21	
4-101.19	Inspector observed peeling contact paper used to cover shelving above manual 3-compartment sink which is not smooth or nonabsorbent. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.	02/17/20	
5-102.14	There is no recent copy of water sample report available for inspector to review. Inspector will come back on January 23, 2020 and take a water sample. The most recent sample report for a private water system shall be retained on file in the food establishment and made available for review by the regulatory authority.	01/31/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jenny Erwin Jenny Erwin Date: 01/17/2020

Inspector: Melanie Zernicke Melanie Zernicke Telephone No. 573-547-6564 EPHS No. 1682 Follow-up:  Yes  No Follow-up Date: 02/17/2020



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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.**

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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.**

7-201.11 (B)	Inspector observed dish detergent and cleaning chemicals stored above manual 3-compartment sink. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.	01/17/20	
6-201.11	Inspector observed exposed ceiling insulation above liquor dry storage area with wooden OSB walls, which is not smooth or easily cleanable. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.	01/17/21	

EDUCATION PROVIDED OR COMMENTS

Inspector discussed food temperatures, maintenance of equipment, cleaning frequencies, sanitizing solution concentrations, pest control, employee illness reporting/hygiene, and updates to facility. Next inspection will be a follow-up inspection.

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 02/17/2020