



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

TIME IN 1:30 pm TIME OUT 4:00 pm
DATE 12/16/19 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 #18 OWNER: Pajco Inc. PERSON IN CHARGE: Chance Teater
ADDRESS: 1314 Perryville Blvd. ESTABLISHMENT NUMBER: COUNTY: 517
CITY/ZIP: Perryville, MO 63775 PHONE: 573-547-7871 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 _____ Results _____
License No. *Please see note

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				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input checked="" type="checkbox"/> OUT 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"/> OUT 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				Chemical			
<input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> 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			Conformance with Approved Procedures			
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<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"/>	
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control				Utensils, Equipment and Vending					
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input checked="" type="checkbox"/>		Gloves used properly	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/>
Food Identification				Physical Facilities					
	<input checked="" type="checkbox"/>	Food properly labeled; original container	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
Prevention of Food Contamination				Physical Facilities					
<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: *Chance Teater* Chance Teater Date: 12/16/19
Inspector: *Melanie Zernicke* Telephone No. 573-547-6564 EPHS No. 1682 Follow-up: Yes No
Follow-up Date: 01/16/20



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ESTABLISHMENT NAME Rhodes 101 #18		ADDRESS 1314 Perryville Blvd.		CITY / ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hamburger patty / hot holding in steam well		145.0	Canadian bacon / cold holding in blue air prep cooler		36.5
BBQ chicken / hot holding in steam well		173.5	Scramble eggs and ham / cold holding in walk-in cooler		36.8
Breaded chicken tender / hot holding in hot display case		135.6	Raw chicken / cold holding in hoshizaki raw chicken cooler		34.8
Breaded raw chicken / cooked in deep fryer		185.9			
Breaded potato slices / cooked in deep fryer		189.9			

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
3-501.17	Inspector observed no date mark provided for container breakfast burritos in blue air prep cooler, and on scrambled eggs with ham in walk-in cooler. COS - Inspector observed food employee voluntarily discard breakfast burritos and provide proper date mark for container of scramble eggs with ham during inspection.	12/16/19	
3-302.11 (A)(1)	R: Raw chicken legs were observed stored over fully-cooked ready to eat ham in Hoshizaki 2 door meat freezer. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and cooked ready-to-eat food.	12/16/19	
4-202.11	Covers of pizza pans were observed with cracks and chips. Multi-use food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.	12/20/19	
4-601.11 (A)	Inspector observed ice guard in ice machine soiled with pink-mold-like debris, and soda dispensing machine soiled with syrup-like debris. COS: Inspector observed food employee clean ice guard and soda dispensing machine during inspection.	12/16/19	

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
4-601.11 (B)	Pizza pans were observed encrusted with burnt on debris during inspection. The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.	12/23/19	
4-601.11 (C)	R: Inspector observed food-like debris on the outside handles and doors, and inside walls and base of refrigerators. Food-like debris was observed on sides of deep fryer, hot display case, and oven. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	12/17/19	
4-501.14	Inspector observed manual 3-compartment sink soiled with food-like debris from dirty dishes. The compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, before use and throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function.	12/16/19	
6-501.12	Floors under equipment in food prep area and under shelving throughout back storage area is soiled with dirt and dust-like debris. Physical facilities shall be cleaned as often as necessary to keep them clean.	12/20/19	
3-304.12 (C)	Inspector observed scoops for mixing tea, buttering bread, and portioning barbecued chicken stored in separate containers of stagnant water. Potato slicer & deep fried chicken tray was observed soiled. COS: Inspector observed food employee remove utensils from containers of stagnant water and use clean scoops and place in dry clean container. Utensils will be washed, rinsed and sanitized every 4 hours.	12/16/19	

EDUCATION PROVIDED OR COMMENTS

Note: Ice cream machine has been removed from establishment, facility no longer requires a frozen dessert license.
 Water for facility is supplied by the city of Perryville, MO. Pest control is conducted on a monthly basis, and no pest activity was observed.

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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: 01/16/20



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Blue air prep cooler		32.1	Hoshizaki 2 door raw meat and ready-to-eat cooler		38.4
Hoshizaki 2 door raw chicken cooler		37.8	Walk-in freezer inside walk-in cooler		-10.4
Hoshizaki 2 door meat freezer		-5.6	Metalfrío ice cream chest freezer		7.8
Hoshizaki 2 door bakery freezer		7.3			
Walk-in cooler		40.1			

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7-102.11	Dish detergent was observed improperly stored with clean utensils above 3-compartment sink, and spray sanitizer is stored with single-use wrapping paper for hot sandwiches. COS: Inspector observed food employee remove detergent from clean utensil storage area above manual 3-compartment sink and remove spray sanitizer away from single-use sandwich paper during inspection.	12/16/19	
2-304.15	Inspector observed food employee erase dry-erase marker with gloved hand from display case. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. COS: Inspector observed food employee discard contaminated gloves and wash hands during inspection. *Note: -Warewashing equipment - Manual 3-compartment sink using Food Contact Sanitizer an approved quaternary ammonium sanitizer at a concentration of 200 part per million (ppm) which was verified by inspector during inspection using a quaternary test kit. -Food contact sanitizer - Spray sanitizer and wiping cloth using Food Contact Sanitizer an approved quaternary ammonium sanitizer at a concentration of 200 part per million (ppm) which was verified by inspector during inspection using a quaternary test kit.	12/16/19	

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3-602.11 (C)	Cookies packaged on-site were observed with no labeling information. COS: Inspector observed food employee label cookies and bakery items with label information during inspection.	12/16/19	
6-201.11	Inspector observed a huge hole in the wall in food prep area covered by paper, and a hole in a wall by shelving units exposing utility line, and missing milk board on the bottom of wall by hot display case unit exposing wood. Ramp from upper food prep area to lower warewash area was observed chipping paint and the anti-slip covering is worn. Antislip floor coverings or applications may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.	01/16/20	
5-501.15	Cardboard receptacle was observed with holes at the base of unit. Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.	01/16/20	
6-501.16	Inspector observed mops drying in bucket of mop bucket not allowing mop to properly air dry during inspection. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	12/20/19	

EDUCATION PROVIDED OR COMMENTS

Discussed hold holding/cooking temperatures, clean food contact surfaces, employee hygiene/illness reporting, labeling package food items, equipment maintenance, and storing chemicals. Copy of report emailed to rhodes0350@rhodes101.com

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