

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

	TIME IN 845			TIME OUT 1000		
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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. PERSON IN CHARGE: ESTABLISHMENT NAME: RHODES 101 STOP OWNER Lyric Perkins, MGR PAJCO, INC COUNTY: 069 ADDRESS: 914 N DOUGLASS PHONE: 573-276-4902 FAX: P.H. PRIORITY: 🔳 H 🦳 M CITY/ZIP: MALDEN, MO 63863 ESTABLISHMENT TYPE ☐ GROCEF☐ TAVERN □ CATERER ☐ DELI ☐ SUMMER F.P ☐ INSTITUTION ■ MOBILE VENDORS ■ BAKERY C, STORE GROCERY STORE ☐ TEMP.FOOD ☐ SENIOR CENTER RESTAURANT SCHOOL PURPOSE ☐ Complaint ☐ Other ☐ Follow-up Routine Pre-opening WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL PRIVATE □ PRIVATE COMMUNITY ■ NON-COMMUNITY ■ Approved ■ Disapproved PUBLIC Results Date Sampled License No. NA 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 Potentially Hazardous Foods COS COS Compliance Compliance Demonstration of Knewledge Proper cooking, time and temperature Person in charge present, demonstrates knowledge, IN OUT NOT NA OUT and performs duties IN OUT NEW N/A Proper reheating procedures for hot holding Employee Health Proper cooling time and temperatures IN OUT I N/A OUT Management awareness; policy present Proper use of reporting, restriction and exclusion OUT N/O N/A Proper hot holding temperatures OUT Good Hyglenic Practices: Proper cold holding temperatures Proper date marking and disposition OUT N/O Proper eating, tasting, drinking or tobacco use OUT N/O N/A Time as a public health control (procedures / No discharge from eyes, nose and mouth N/O IN OUT N/O N OUT records) Consumer Advisory Preventin'i Contamination by Hands... Consumer advisory provided for raw or Hands clean and properly washed OUT OUT ŀΝ N/O undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or OUT approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & OUT OUT N/O N/A accessible offered ... Approved Sexisce Chemica OUT Food additives: approved and properly used N/A OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT (ED) N/A used Conformance with Approved Procedures OUT Food in good condition, safe and unadulterated Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT 唐 IN OUT N/O and HACCP plan destruction Projective from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized IN 1 N/A IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed Proper disposition of returned, previously served, 僵 IN OUT 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. R Projet Use of Diensils OUT Sale Frox. and "Vales COS IN OUT IN In-use utensils: properly stored Pasteurized eggs used where required X × Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled × Single-use/single-service articles: properly stored, used Food Temperature Control Adequate equipment for temperature control X Gloves used properly × sterses Edubiyant stall Vandini. X Approved thawing methods used Food and nonfood-contact surfaces deanable, properly Thermometers provided and accurate × × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Sentification X strips used Food properly labeled: original containe × × Nonfood-contact surfaces dean × Physical Fed lites X Hot and cold water available; adequate pressure Insects, rodents, and animals not present Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices × X and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × × fingernails and jewelry × Toilet facilities: properly constructed, supplied, deaned Wiping cloths: properly used and stored Garbage/refuse properly disposed; facilities maintained Fruits and vegetables washed before use × Physical facilities installed, maintained, and clean Person in Charge /Title: Lyric Perkins, MGR Date: 08/09/2022 EPHS No. Follow-up: Yes ᄓ No Inspector 573-888-9008 1647 Follow-up Date: CANARY ~ FILE COP DISTRIBUTION, WHITE-OWNER'S COP



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ESTABLISHMEN RHODES	S 101 STOP	914 N DOUGLASS MALDEN, MO 63863					
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCA	ATION	TEMP. in ° F		
	Walk in Cooler	38	Gravy/Warmer		137		
	Amana	37 Scrambled Eggs/Warmer		ner	148		
	Walk in Freezer	5 Deli Prep			37		
	Display Cooler	40					
	Fried Egg/Warmer	144	weren		Ceresis	i bita	
Code			vip ar acceptable level frazards associa Thours or as stated		COS	0	
######################################	Unlabeled dry good in kito	nt. Derektorel controls, facilities of s PS: These items are to be correc hen, shall be labeled	Ms. Machine equipment asson generally led by the next regular inspection or a property of the machine, shall be placed in	e stated	COS COS	B	
CIP COS	Correction in Progress Corrected onsite	EDUGATION: PROV	DED OR COMMENTS				
Person in Cl	harge /Title: Lyric Perkins,	MGRA Telepione No 573-888-90	EPHS No. 1647 CAMARY - FILE COPY	Date: 08/09/2 Follow-up: □ Follow-up Date:		✓ No E6:37A	