



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

TIME IN 1000 TIME OUT 1115
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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.

ESTABLISHMENT NAME: RHODES 101 STOP	OWNER: PAJCO, INC	PERSON IN CHARGE: Cathy Goins
ADDRESS: 914 N DOUGLASS		COUNTY: 069
CITY/ZIP: MALDEN, MO 63863	PHONE: 573-276-4902	FAX:
		P.H. PRIORITY: ☒ H ☐ M ☐ L

ESTABLISHMENT TYPE	☐ BAKERY	☐ C. STORE	☐ CATERER	☐ DELI	☐ GROCERY STORE	☐ INSTITUTION	☐ MOBILE VENDORS
	☐ RESTAURANT	☐ SCHOOL	☐ SENIOR CENTER	☐ SUMMER F.P.	☐ TAVERN	☐ TEMP.FOOD	
PURPOSE	☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other						

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY	
☐ Approved ☐ Disapproved	☒ PUBLIC ☐ PRIVATE	☒ COMMUNITY ☐ NON-COMMUNITY	☐ PRIVATE
License No. NA		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
☒ OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT ☒ N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT ☒ N/A	Proper reheating procedures for hot holding		
☒ OUT	Management awareness; policy present			IN OUT ☒ N/A	Proper cooling time and temperatures		
☒ OUT	Proper use of reporting, restriction and exclusion			☒ OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			☒ OUT N/A	Proper cold holding temperatures		
☒ OUT N/O	Proper eating, tasting, drinking or tobacco use			☒ OUT N/O N/A	Proper date marking and disposition		
☒ OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O ☒	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
☒ OUT N/O	Hands clean and properly washed			IN OUT ☒	Consumer advisory provided for raw or undercooked food		
☒ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
☒ OUT	Adequate handwashing facilities supplied & accessible			☒ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
☒ OUT	Food obtained from approved source			☒ OUT N/A	Food additives: approved and properly used		
IN OUT ☒ N/A	Food received at proper temperature			☒ OUT	Toxic substances properly identified, stored and used		
☒ OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O ☒	Required records available: shellstock tags, parasite destruction			IN OUT ☒	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
☒ OUT 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. IN = in compliance OUT = not in compliance N/A = not applicable		
IN ☒ OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT ☒	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		COS	R	IN	OUT	
☒		Pasteurized eggs used where required			☒		In-use utensils: properly stored
☒		Water and ice from approved source			☒		Utensils, equipment and linens: properly stored, dried, handled
		Food Temperature Control			☒		Single-use/single-service articles: properly stored, used
☒		Adequate equipment for temperature control			☒		Gloves used properly
☒		Approved thawing methods used					Utensils, Equipment and Vending
☒		Thermometers provided and accurate			☒		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
		Food Identification			☒		Warewashing facilities: installed, maintained, used; test strips used
☒		Food properly labeled; original container			☒		Nonfood-contact surfaces clean
		Prevention of Food Contamination					Physical Facilities
☒		Insects, rodents, and animals not present			☒		Hot and cold water available; adequate pressure
☒		Contamination prevented during food preparation, storage and display			☒		Plumbing installed; proper backflow devices
☒		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			☒		Sewage and wastewater properly disposed
☒		Wiping cloths: properly used and stored			☒		Toilet facilities: properly constructed, supplied, cleaned
☒		Fruits and vegetables washed before use			☒		Garbage/refuse properly disposed; facilities maintained
					☒		Physical facilities installed, maintained, and clean

Person in Charge /Title: Cathy Goins	Date: 09/10/2024
Inspector: <i>[Signature]</i>	Telephone No. 573-888-9008
	EPHS No. 1647
	Follow-up: ☐ Yes ☒ No
	Follow-up Date:



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