



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

| | |
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| DATE 08/04/2017 | Page 1 of 3 |
| TIME IN 10:50 AM | TIME OUT 12:06 AM |

| | | | | |
|---|------------------------------------|--|--------------------------------------|--------------------|
| ESTABLISHMENT NAME DiTrapani's on The Square | | OWNER Michael Scheffer | PERSON IN CHARGE Micheal Scheffer | |
| ADDRESS 400 E 6th Street | | ESTABLISHMENT LICENSE NO. | COUNTY Rolla | REGION I |
| CITY/ZIP CODE Rolla 65401 | TELEPHONE NUMBER (573) 426-3570 | FAX NUMBER | SEWAGE DISPOSAL Public | P.H. PRIORITY H |
| WATER SUPPLY Community Date Sampled: N/A Result: N/A | | FROZEN DESSERT N/A Expires: N/A License Number: N/A | | |

| | | | | | | | |
|--|-----------------------------------|--|--------------------------------------|--|--------------------------------------|---------------------------------|---------|
| ESTABLISHMENT TYPE | | | | | | | PURPOSE |
| <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 | Routine |
| <input checked="" 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"/> Temporary | | |

| FOOD PRODUCT | TEMP. (°F) | LOCATION | FOOD PRODUCT | TEMP. (°F) | LOCATION |
|---------------|------------|----------------------|--------------|------------|----------------------|
| Salami | 54 | Three Door Prep Unit | Ham | 151 | Buffet |
| Chicken Salad | 50 | Three Door Prep Unit | Ambient Air | 37 | True Cooler-Bar Area |
| Hamburger | 42 | Six Drawer Cooler | | | |
| Shrimp | 43 | Cold Hold Unit | | | |

PRIORITY ITEMS

| CODE REF. | DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. | CORRECT BY |
|-------------|--|------------|
| 3-501.17 | <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed. | Immediate |
| 3-501.16 | <i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below. | Immediate |
| 4-601.11(A) | <i>Observed excessive residual food product on the blade and base of the table mounted can opener.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris. | Immediate |
| 3-302.11 | <i>Food uncovered in the walk in cooler, freezer, and white stand up freezer.</i> 3-302.11 Food shall be protected from cross contamination. | Immediate |
| 3-101.11 | <i>Food not safe as evidenced by mold on strawberries in the walk in cooler.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented. | Immediate |
| 3-403.11 | <i>Improper reheating methods of potentially hazardous food for hot holding evidenced by reheating food on a steam table.</i> 3-403.11 Reheating for hot holding requires that potentially hazardous food be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds; ready-to-eat food commercially processed shall be heated to at least 135°F. Hot holding shall be done rapidly with the time the food is between 41°F and 165°F not exceeding 2 hours. | Immediate |

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| 7-204.11 | Sanitizer concentration in wiping cloth buckets too strong. 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940. | Corrected On-site |

CORE ITEMS

| CODE REF. | DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated. | CORRECT BY |
|-----------|---|-------------------|
| 3-304.12 | Improper storage of ice scoop; ice bucket. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. | 08/11/2017 |
| 2-401.11 | Employee personal drink in unapproved container stored on food prep table. 2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination. | Corrected On-site |
| 6-501.12 | Observed excessive residual food product on the floor throughout the kitchen area. 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing. | 08/11/2017 |
| 4-602.13 | Observed excessive dust accumulation on the hood unit above the clean wares table. 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues. | 08/11/2017 |
| 3-305.11 | Food not protected from contamination. Observed food stored on the floor in the walk in freezer. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor. | 08/11/2017 |
| 3-305.11 | Food not protected from contamination. Observed a bag of bread crumbs stored on the floor by the bulk containers. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor. | 08/11/2017 |
| 5-205.11 | The employee handsink is used for purposes other than hand washing . 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. | 08/11/2017 |

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An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

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| 4.204.112 | Temperature measuring device missing in True cooler in the bar area. 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable. | 08/11/2017 |
|-----------|--|------------|

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 7 priority violations and 8 core violations of the food code.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

Michael Scheffer

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

| | | |
|--|-------------------------|--|
| RECEIVED BY (PERSON IN CHARGE/TITLE) Micheal Scheffer / Owner | <i>Michael Scheffer</i> | DATE 08/04/2017 |
| INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010 | EPHS NO. 1508 | FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |
| | | DATE OF FOLLOW-UP 08/11/2017 |

8-17-1798