



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

FOOD ESTABLISHMENT INSPECTOR [REDACTED]

DATE 02/01/2017	Page 1 of 3
TIME IN 08:53 AM	TIME OUT 10:51 AM

ESTABLISHMENT NAME Lemon Tree Grill		OWNER PCRMC		PERSON IN CHARGE Scott Warren	
ADDRESS 1000 West 10th Street			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 458-7628	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Approved Expires: 11/30/2016 License Number: 161-13015		
SEWAGE DISPOSAL Public			P.H. PRIORITY H		

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	Pre-Opening
<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
Yogurt	37	True Prep Table	Vanilla Ice Cream Mix	35	Soft Serve Machine
Diced Ham	39	True Prep Table	Mayonnaise	29	Walk in Cooler
Sliced Cheese	35	True Refrigerator	Nacho Cheese	139	Cheese Dispenser
Chocolate Ice Cream Mix	35	Soft Serve Machine	Blueberries	40	Salad Bar

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

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|----------|--|-------------------|
| 3-501.19 | <p><i>Observed working supply of shell eggs with product temperatures of 47F degrees sitting at Lemon Tree grill line without written procedures for time as a public health control. Facility needs to develop a written policy for time as public health control.</i></p> <p>3-501.19 If time without temperature control is used as the public health control for a potentially hazardous food, written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request. If time without temperature control is used as the public health control up to a maximum of 4 hours: The food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control.</p> <p>The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded within 4 hours from the point in time when the food is removed from temperature control and the food in unmarked containers or packages, or marked to exceed a 4 hour limit shall be discarded.</p> <p>If time without temperature control is used as the public health control up to a maximum of 6 hours: The food shall have an initial temperature of 41°F or less when removed from temperature control and the food temperature may not exceed 70°F within a maximum time period of 6 hours. The food shall be monitored to ensure the warmest portion of the food does not exceed 70°F during the 6 hour period.</p> <p>The food shall be marked or otherwise identified to indicate: The time when the food is removed from 41°F or less cold holding temperature control and the time that is 6 hours past the point in time when the food is removed from cold holding temperature control</p> <p>The food shall be discarded if the temperature of the food exceeds 70°F or cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of 6 hours from the point in time when the food is removed from 41°F or less cold holding temperature control and the food in unmarked containers or packages, or marked with a time that exceeds the 6 hour limit shall be discarded.</p> <p>A food establishment that serves a highly susceptible population may not use time as the public health control for raw eggs.</p> | 02/09/2017 |
| 3-302.11 | <p><i>Raw meats stored next to and touching the pan of sliced ham in the True refrigerator next to the grill on the cook line..</i></p> <p>3-302.11 Food shall be protected from cross contamination.</p> | Corrected On-site |



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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
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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
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6-501.12	<p><i>Observed buildup of dirt and food debris under the grill and prep cooler of the Lemon Tree cook line.</i></p> <p>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.</p>	02/09/2017
4-602.13	<p><i>Condenser fan in the True refrigerator next to the grill has accumulated debris.</i></p> <p>4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.</p>	02/09/2017
4-501.11	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Observed the soap and sanitizing dispenser at the manual ware wash sinks to be in disrepair and not functioning properly.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	02/09/2017
4-501.114	<p><i>Inadequate cleaning as evidenced by quaternary ammonium compound solution does not meet concentration or temperature requirements.</i></p> <p>4-501.114 A ware washing machine; the compartments of sinks or other equipment used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drain boards shall be cleaned before use; throughout the day as necessary to prevent recontamination; and at least every 24 hours.</p>	Corrected On-site
4-501.11	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Observed the handle of the Hobart two door refrigerator to be missing.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	02/09/2017



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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 2 priority violations and 5 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Scott Warren / Chef Manager		DATE 02/01/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 586-010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 02/09/2017