



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

FOOD ESTABLISHMENT INSPECTION REPORT

DATE 05/26/2017	Page 1 of 2
TIME IN 09:00 AM	TIME OUT 09:32 AM

ESTABLISHMENT NAME Quality Inn		OWNER Shiva Hospitality	PERSON IN CHARGE Nick Patel	
ADDRESS 507 Martin Springs Drive		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 364-8200	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY L
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
Ambient Air	35	Frigidaire Refrigerator	Ambient Air	38	Milk Cube Refrigerator
Ambient Air	34	Cube Refrigerator			
Scrambled Eggs	141	Hot Hold			
Sausage	150	Hot Hold			

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
2-301.14	<i>Food employees observed not washing hands although a handwashing sink was provided in the kitchen. Observed food employee smoking outside and didn't wash hands upon returning to work.</i> 2-301.14 Hands and exposed portions of arms shall be cleaned to prevent contamination of exposed food, clean equipment and utensils, and unwrapped single-service items.	Immediate
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

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
5-205.11	<i>The employee handsink is used for purposes other than hand washing .</i> 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. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate
4-601.11(B)(C)	<i>Excessive residual food buildup on the interior of the GE microwave.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	06/02/2017
4-203.11	<i>Food thermometer inaccurate. Observed thermometers in both refrigerators in the kitchen prep room to not be working properly.</i> 4-203.11 Food temperature measuring devices that are scaled only in Fahrenheit shall be	06/02/2017



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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
	accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use.	
3-305.11	<i>Observed food to be stored on the floor in the kitchen prep area.</i> 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.	Immediate
4-501.11	<i>Observed the door and door seal of the Frigidaire refrigerator to be in disrepair.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/02/2017

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 2 priority violations and 5 core violations of the food code. M.P.
 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) Nick Patel / Owner NMP	DATE 05/26/2017		
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 06/02/2017