



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

DATE 10/03/2017	Page 1 of 3
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ESTABLISHMENT NAME Sidney's LLC		OWNER Daniel Byington		PERSON IN CHARGE Dan Byington	
ADDRESS 707 N Pine Street		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 426-3707	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
<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	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	35	GE Profile	Ranch Dressing	54	Avanti
White Cheese Sauce	160	Hot Hold Unit	Ambient Air	38	Bar-Cabinet Reach In
Chicken	42	Randell Prep Unit	Ambient Air	38	Walk In Cooler
Ambient Air	50	True Two Door R/I			

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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3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in all cold hold units throughout the facility.</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.	10/16/2017
4-601.11(A)	<i>Observed residual food product on the blades of knives stored on the clean magnetic knife strip.</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
7-207.11	<i>Medicine for an employee's use not properly stored.</i> 7-207.11 Only those medicines that are necessary for the health of employees shall be allowed in a food establishment. Medicines shall bear a legible manufacturer's label and be located to prevent the contamination of food, equipment, utensils, linens, and single-service items.	Corrected On-site
3-302.11	<i>Food uncovered on prep table housing hot hold unit.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-601.11(A)	<i>Observed debris in the drawer housing clean wares.</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.	10/16/2017
4-601.11(A)	<i>Observed residual food product on the interior of the Amana microwave oven.</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.	10/16/2017



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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
4-601.11(A)	<i>Excessive residual product buildup on on the top exterior and interior of the stove units.</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.	10/16/2017
4-601.11(A)	<i>Observed excessive residual food product in the door track of the True two door reach in.</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.	10/16/2017
4-601.11(A)	<i>Observed food product in the bottom shelf and door tray of the Frigidaire freezer.</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.	10/16/2017
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

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.	Corrected On-site
3-501.13	<i>Improper thawing of Potentially Hazardous Foods.</i> 3-501.13 Potentially Hazardous Foods shall be thawed under refrigeration at 41°F degrees or below or completely submerged under running water at 70°F degrees or below, with sufficient water velocity to agitate and float loose particles.	Corrected On-site
3-304.12	<i>Improper storage of ice scoop in bar area.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	10/16/2017
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of quaternary ammonium sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	10/16/2017



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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 10 priority violations and 4 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.

DM

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Dan Byington / Owner	<i>Dan Byington</i>	DATE 10/03/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-60	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 10/16/2017