



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

| | |
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| DATE 08/01/2017 | Page 1 of 3 |
| TIME IN 02:45 PM | TIME OUT 03:50 PM |

| | | | | | |
|---|-----------------------------------|--|--|--|--------------------------------------|
| ESTABLISHMENT NAME Splash Zone | | OWNER City of Rolla | | PERSON IN CHARGE Marci Fairbanks | |
| ADDRESS 1400 Holloway | | ESTABLISHMENT LICENSE NO. | | COUNTY Rolla | REGION I |
| CITY/ZIP CODE Rolla 65401 | | TELEPHONE NUMBER (573) 341-2386 | 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 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 |
|--------------|------------|-----------------------|--------------|------------|----------|
| Hot Dog | 153 | Hot Dog Roller | | | |
| Ambient Air | 157 | Hot Hold Unit | | | |
| Cheese | 130 | Gehl Cheese Dispenser | | | |
| Hot Dog | 43 | Roper Refrigerator | | | |

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 |
|-----------|--|-------------------|
| 3-501.16 | <i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 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. | 08/08/2017 |
| 7-201.11 | <i>Improper storage of toxics above three compartment sink.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items. | Corrected On-site |
| 7-202.11 | <i>Toxic item present that is not approved for use in a establishment.</i> 7-202.11 Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment. | Corrected On-site |
| 3-302.11 | <i>Food uncovered in the Kenmore freezer.</i> 3-302.11 Food shall be protected from cross contamination. | Immediate |
| 4-701.10 | <i>The food-contact surface of the wares and utensils not sanitized.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized. | Corrected On-site |
| 2-102.11 | <i>Person in charge was unable to demonstrate basic knowledge of foodborne disease prevention. Staff did not demonstrate proper ware washing, rinsing and sanitizing, or the use of a sanitizing agent.</i> 2-102.11 The person in charge shall demonstrate knowledge of foodborne disease prevention, application of the Hazard Analysis Critical control point principles, and the requirements of this Code by compliance with this Code, by being a certified food protection manager, or by responding correctly to the inspector's questions. | Corrected On-site |



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| 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 |
|-----------|---|------------|
| 3-304.12 | <i>Improper storage of in-use serving utensil. Observed dry debris on the pizza slicer lying on the counter.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. | Immediate |
| 3-304.12 | <i>Improper storage of ice scoop; ice bucket.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. | 08/08/2017 |
| 6-301.11 | <i>No soap at employee handsink.</i> 6-301.11 Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap. | Immediate |
| 4-903.11 | <i>Single-service items not kept in the original protective package.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used. | 08/08/2017 |
| 2-402.11 | <i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair. | 08/08/2017 |
| 4-501.11 | <i>Equipment not maintained in a state of good repair or proper adjustment.</i> Observed excessive ice accumulation in both Kenmore freezers. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements. | 08/08/2017 |
| 4.204.112 | <i>Temperature measuring device is not properly functioning in the Roper refrigerator.</i> 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 | 08/08/2017 |



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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.

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 7 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.

Handwritten initials

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

| | | |
|---|------------------------------|--|
| RECEIVED BY (PERSON IN CHARGE/TITLE) Marci Fairbanks / Aquatic Manager | <i>Handwritten signature</i> | DATE 08/01/2017 |
| 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 08/08/2017 |