



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

FOOD ESTABLISHMENT



DATE 06/09/2017	Page 1 of 2
TIME IN 11:09 AM	TIME OUT 12:38 PM

ESTABLISHMENT NAME Thomas Jefferson Cafeteria		OWNER Compass Group, USA		PERSON IN CHARGE Victoria Vita	
ADDRESS 202 West 18th Street			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-6254		SEWAGE DISPOSAL Public	
WATER SUPPLY Community		Date Sampled: N/A		Result: N/A	
FROZEN DESSERT Approved			Expires: 11/30/2017 License Number: 161-16804		

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 checked="" type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input 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	37	Walk In Cooler	Ambient Air	38	Walk In Cooler-Grill
Ambient Air	39	True Four Door R/I	Water	162	Hot Hold Unit-Main Line
Ambient Air	163	Metro Hot Hold Unit	Pineapples	34	Buffet
Pulled Pork	145	Hot Hold Unit-The Grill	Vanilla Soft Serve	40	Soft Serve Dispenser

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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4-601.11(A) *Observed residual food debris on the knife blade of the table mounted can opener.* Corrected On-site
 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.

4-601.11(A) *Observed residual food debris on and in the drawer housing clean utensils across from the tilt skillet.* 06/16/2017
 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.

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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3-302.12 *Observed bottles of product not labeled in the walk in cooler.* 06/16/2017
 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.

3-302.12 *Observed a container of product not labeled above the prep sink.* Corrected On-site
 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.

4-501.11 *Equipment not maintained in a state of good repair or proper adjustment. Observed ice accumulation on the floor of the walk in freezer located behind the facility.* 06/16/2017
 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.

4-903.11 *Observed facility to be stacking wet dishes before they had air-dried.* 06/16/2017
 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



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

DATE 06/09/2017	Page 2 of 2
TIME IN 11:09 AM	TIME OUT 12:38 PM

ESTABLISHMENT NAME Thomas Jefferson Cafeteria	ADDRESS 202 West 18th Street	CITY Rolla
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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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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.

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 4 core violations of the food code. V.V
 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) Victoria Vita / Manager	<i>Victoria Vita</i>	DATE 06/09/2017
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 06/16/2017