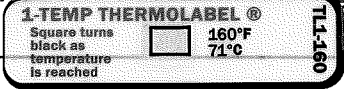




MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
FOOD ESTABLISHMENT INSPECTION REPORT

DATE 04/10/2018 Page 1 of 3

TIME IN 03:50 PM TIME OUT 04:47 PM



ESTABLISHMENT NAME Delta Sigma Phi		OWNER Glen Hay	PERSON IN CHARGE Paul Hirtz		
ADDRESS 215 W 8th Street		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 612-4922	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M	
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT Expires: 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					Pre-Opening

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	42	Frigidaire Single Door			
Ambient Air	39	True Two Door R/I			
Ambient Air	39	Kenmore			

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
5-205.15	<i>Observed leak at the faucet of the three vat sink.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	04/13/2018
4-701.10	<i>The food-contact surface of the the wares and utensils are not sanitized.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Corrected On-site
3-302.11	<i>Food uncovered in the Frigidaire & True refrigerators.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in all cold hold units throughout 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.	Immediate
4-601.11(A)	<i>Observed debris on the bottom shelf of the Frigidaire refrigerator.</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
4-601.11(A)	<i>Observed grease on the top of the oven door.</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
4-601.11(A)	<i>Observed excessive grease and dust on the hood unit.</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



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

DATE 04/10/2018	Page 2 of 3
TIME IN 03:50 PM	TIME OUT 04:47 PM

ESTABLISHMENT NAME Delta Sigma Phi	ADDRESS 215 W 8th Street	CITY Rolla
---------------------------------------	-----------------------------	---------------

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>Observed residual product on the table mounted can opener.</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
3-302.11	<i>Raw meats stored above ready-to-eat food in the True refrigerator.</i> 3-302.11 Food shall be protected from cross contamination.	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
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.	04/13/2018
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the ware washing is not properly dispensing sanitizing agent. Note: facility is going to sanitize wares and utensils in the three bay sink until equipment is repaired.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	04/13/2018
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	04/13/2018
3-305.11	<i>Observed food on the floor in the storage rooms.</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.	04/13/2018
3-304.12	<i>Improper storage of spoons on prep table.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Corrected On-site
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed</i>	04/13/2018



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

DATE 04/10/2018	Page 3 of 3
TIME IN 03:50 PM	TIME OUT 04:47 PM

ESTABLISHMENT NAME Delta Sigma Phi	ADDRESS 215 W 8th Street	CITY Rolla
---------------------------------------	-----------------------------	---------------

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
	excessive ice accumulation on the interior of the Frigidaire freezer 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	
4-302.14	Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions. 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	04/13/2018

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initiating here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 9 priority violations and 8 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) Paul Hirtz / Advisor		DATE 04/10/2018
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 04/13/2018