



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

DATE 06/19/2018	Page 1 of 3
TIME IN 09:13 AM	TIME OUT 10:36 AM

Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

ESTABLISHMENT NAME Dickeys		OWNER Deborah Hudson		PERSON IN CHARGE Deborah Hudson	
ADDRESS 1040 Kingshighway			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE Rolla			TELEPHONE NUMBER (573) 426-5371	FAX NUMBER () -	SEWAGE DISPOSAL Public
WATER SUPPLY Community			FROZEN DESSERT N/A		
Date Sampled: N/A		Result: N/A		Expires: N/A	
License Number: N/A					

ESTABLISHMENT TYPE						PURPOSE Pre-Opening
<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	

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	22	Traulsen	Ambient Air	40	Ojeda
Ribs	148	Hot Hold	Water	153	Steam Table
Ambient Air	156	Hot Hold	Ambient Air	39	Walk In Cooler
Cabbage	43	Cold Hold			

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
Not In Compliance	3-3 Protection From Contamination After Receiving <u>Core</u> <i>Improper storage of in-use serving utensil.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. Correct By: Corrected On-site <u>Comments</u> <i>Bulk ingredients not labeled. Plastic food containers holding food product not labelled with common name of food product. 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.</i>
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
Not In Compliance	4-2 Design and Construction <u>Comments</u> <i>Temperature measuring device missing in Traulsen 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 warmest part of a



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.

In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
In Compliance	4-6 Cleaning Of Equipment and Utensils
In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering
In Compliance	4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance	5-1 Water
Not In Compliance	5-2 Plumbing System <u>Core</u> <i>The employee handsink is blocked or inaccessible .</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. Correct By: Corrected On-site
Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
In Compliance	5-5 Refuse, Recyclables, and Returnables

Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
In Compliance	6-2 Design, Construction, and Installation
Not In Compliance	6-3 Numbers and Capacities <u>Core</u> <i>Absence of handwashing signage at all sinks used by employees.</i> 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees. Correct By: Corrected On-site
In Compliance	6-4 Location and Placement
In Compliance	6-5 Maintenance and Operation

Poisonous or Toxic Materials

In Compliance	7-1 Labeling and Identification
In Compliance	7-2 Operational Supplies and Applications
Not Applicable	7-3 Stock and Retail Sale

Compliance and Enforcement

Not Applicable	8-1 Modifications
Not Applicable	8-2 HACCP Plan
Not Applicable	8-3 Qualifications and Responsibilities
Not Applicable	8-4 Ceasing Operations and Reporting



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RISK FACTORS AND INTERVENTIONS

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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 0 priority violations and 3 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.

(Signature)

EDUCATION PROVIDED OR COMMENTS

(This section is currently blank.)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Deborah Hudson / Owner <i>Deborah Hudson</i>	DATE 06/19/2018
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010 <i>Debbie Matlock</i>	EPHS NO. 1508
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A