



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

DATE 09/25/2018	Page 1 of 3
TIME IN 09:28 AM	TIME OUT 11:15 AM

ESTABLISHMENT NAME Kroger		OWNER Kroger Limited Partnership		PERSON IN CHARGE Jonathan Northern	
ADDRESS 605 W 4th Street		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-2721	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	Routine
<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
BAKING ROTISSIERE CHICKEN	230	CHICKEN OVEN	WHIPPED CREAM CAKE	43	BAKERY DISPLAY CASE
TURKEY	39	WALKIN FRIDGE IN BAKERY PRF	PROSCIUTTO	53	DISPLAY CASE BY DELI
COLD CHICKEN	41	DELI DISPLAY CASE	CUT BEEF	42	MEAT CUTTING ROOM
CHEESE	37	DELI DISPLAY CASE	MILK	30	DAIRY COOLER

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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3-501.16	<p><i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Prosciutto temperature is 53 degrees F.</i></p> <p>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.</p> <p>JONATHAN HAD AN ASSOCIATE DISCARD THE ITEMS IN A TRASH BIN.</p>	Corrected On-site
3-501.18	<p><i>Ready-to-eat food not discarded as required. Cut fruit was not discarded at the proper date.</i></p> <p>3-501.18 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be discarded if not consumed within required time periods.</p> <p>JONATHAN HAD A ASSOCIATE REMOVE THE FOOD.</p>	Corrected On-site
3-101.11	<p><i>Food not Safe as evidenced by dented Campbells Soup can..</i></p> <p>3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.</p> <p>JONATHAN REVED IT FROM THE SHELVES.</p>	Corrected On-site
4-601.11(A)	<p><i>Excessive food debris; residual product buildup on meat cutting equipment.</i></p> <p>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.</p>	09/28/2018

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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6-501.12	<p><i>Excessive dirt; dust buildup on ceiling in bakery prep area.</i></p> <p>6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after</p>	09/28/2018
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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
	closing.	
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Barker refrigerated display case is not maintaining temperature on items toward front of the case.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	09/28/2018
6-501.12	<i>Excessive dust buildup on fans in meat cutting room walkin fridge.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	09/28/2018
4-401.11	<i>The equipment used to store food located under lines where water has condensed in the Bakery walkin freezer.</i> 4-401.11 Equipment and cabinets for storage of food, cleaned and sanitized equipment, utensils, laundered linens, and single-service items must be located to prevent contamination of these items.	09/28/2018
4-903.11	<i>Single-service items stored improperly. Single service lids in Produce prep room need to be stored inverted.</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.	09/28/2018
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. The Fire Sprinkler System located by the Employee Restrooms in the dry storage area.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	NRI
5-501.17	<i>Absence of covered wastebasket in the women's restroom. The women's Employee Restroom does not have a covered waste receptacle.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	09/28/2018



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(This area is intentionally left blank for inspection notes.)

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 4 priority violations and 7 core violations of the food code. *JN*
 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

(This area is intentionally left blank for education or comments.)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jonathan Northern / Manager		DATE 09/25/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010	EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 09/28/2018