



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

| | |
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| DATE 03/06/2018 | Page 1 of 4 |
| TIME IN 10:53 AM | TIME OUT 12:26 PM |

| | | | | | |
|---|--|------------------------------------|--|---------------------------------|--------------------|
| ESTABLISHMENT NAME Long John Silver's | | OWNER Pinnacle Hospitality | | PERSON IN CHARGE Tammie Thom | |
| ADDRESS 1009 Kingshighway | | ESTABLISHMENT LICENSE NO. | | COUNTY Rolla | REGION I |
| CITY/ZIP CODE Rolla 65401 | | TELEPHONE NUMBER (573) 364-5414 | 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 | | |

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|--|-----------------------------------|--|--------------------------------------|--|--------------------------------------|--------------------|
| ESTABLISHMENT TYPE | | | | | | PURPOSE Routine |
| <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 |
|--------------|------------|-------------------|--------------|------------|--------------------|
| Cole Slaw | 43 | Walk In Cooler | Fish | 161 | Hot Hold |
| Green Beans | 157 | Cayenne Hot Hold | Chicken | 153 | Hot Hold |
| Corn | 152 | Royalton Hot Hold | Shrimp | 143 | Hot Hold |
| Hush Puppies | 168 | Hot Hold | Cole Slaw | 38 | Cold Hold-Register |

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>Establishment's plumbing in disrepair.</i> Observed a leak at the handsink in the men's restroom. 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair. | Immediate |
| 4-601.11(A) | <i>Observed onion peels in the blade of the onion peeler stored on the clean wares rack adjacent to the three vat sink.</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 dried product on the blade and base of 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 |
| 4-601.11(A) | <i>Observed flour and residual food product on wares stored on the rack adjacent to the three vat sink.</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 |
| 3-501.17 | <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the walk in cooler.</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 wares and a serving utensil in the mop sink.</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. | Corrected On-site |



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| 3-302.11 | <i>Food uncovered in the Traulsen freezer, and the Thermal cube refrigerator adjacent to the register.</i> 3-302.11 Food shall be protected from cross contamination. | Immediate |
| 4-601.11(A) | <i>Observed residual product on the interior of the Traulsen freezer.</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 residual product on the interior and exterior of the Amana microwave.</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 residual product on the interior of the Royalton hot hold 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 |

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 |
|-----------|--|------------|
| 5-501.113 | <i>Dumpster lids not closed.</i> 5-501.113 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: inside the food establishment if the receptacles and units contain food residue and are not in continuous use; or after they are filled; and with tight-fitting lids or doors if kept outside the food establishment. | 03/13/2018 |
| 6-501.12 | <i>Observed excessive water in the floor from a handsink leak in bathroom throughout the entirety of the kitchen.</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. | Immediate |
| 6-501.11 | <i>Observed missing floor tiles in front of the fryers.</i> 6-501.11 The physical facilities shall be maintained in good repair. | 03/13/2018 |
| 4-602.13 | <i>Observed a dried pickle and residual food product on the prep table housing can opener.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues. | 03/13/2018 |
| 6-501.12 | <i>Observed food, ice and debris on the floor of the walk in freezer.</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 | 03/06/2018 |



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|-----------|---|------------|
| | closing. | |
| 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. | 03/13/2018 |
| 6-501.11 | <i>Observed the handle to the Royalton hot hold unit to be in disrepair</i> 6-501.11 The physical facilities shall be maintained in good repair. | 03/13/2018 |
| 6-501.11 | <i>Observed the door to the fryer to be in disrepair.</i> 6-501.11 The physical facilities shall be maintained in good repair. | 03/13/2018 |
| 6-501.11 | <i>Observed the top panel of the bulk ice machine to be in disrepair.</i> 6-501.11 The physical facilities shall be maintained in good repair. | 03/13/2018 |
| 3-304.12 | <i>Improper storage of dispensing utensil.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. | 03/13/2018 |
| 6-501.12 | <i>Observed food product on the floors in front of, and under the fryers.</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. | 03/13/2018 |
| 4-903.11 | <i>Single-service items stored on the floor in the outside storage shed.</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. | 03/13/2018 |
| 6-501.11 | <i>Ceiling tile displaced above the bulk ice machine.</i> 6-501.11 The physical facilities shall be maintained in good repair. | 03/13/2018 |



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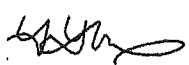
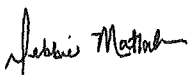
ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

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 10 priority violations and 13 core violations of the food code. (A)
 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

Ambient Air-33-Thermal Cube refrigerator.

INSPECTION INFORMATION

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|---|--------------------|--|---------------------------------|
| RECEIVED BY (PERSON IN CHARGE/TITLE) Tammie Thom / Manager  | DATE 03/06/2018 | | |
| 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 03/13/2018 |