



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

DATE 10/02/2018	Page 1 of 4
TIME IN 10:46 AM	TIME OUT 12:45 PM

ESTABLISHMENT NAME Maid Rite		OWNER Brad Sherrell		PERSON IN CHARGE Brad Sherrell	
ADDRESS 1028 Kingshighway		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-1434	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Disapproved 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	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
MILK	35	WALKIN FRIDGE	SPRINKLES	20	FRIDGE UNDER ICE CREAM PREP
CHILI	150	SOUP WARMER	VANILLA CREAM	34	ICE CREAM MACHINE
CHICKEN	173	HOODZ WARMER	CHOCOLATE CREAM	39	ICE CREAM MACHINE
GROUND BEEF	160	BEEF WARMER	VANILLA CREAM	38	SHAKE MACHINE

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

3-302.11	<i>Raw meats stored above ready-to-eat food in the walkin fridge & walkin freezer.</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. Meat in fridge needs 7 day date label from date it was removed from the freezer.</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.	10/09/2018
6-501.111	<i>Mice feces seen in area by door near walkin fridge.</i> 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	10/09/2018
4-601.11(A)	<i>Excessive mold and mildew buildup in ice machine..</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.	10/09/2018
4-601.11(A)	<i>Excessive residual product buildup on soda machine plates in kitchen near the register..</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.	10/09/2018
4-601.11(A)	<i>Excessive residual product buildup on can opener by 3 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.	10/09/2018
3-302.11	<i>Food uncovered throughout facility.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate



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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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3-501.19	<p><i>Failure to provide time and temperature logs where time is utilized as a public health control for potentially Hazardous Food. Chicken breeding needs to have a specific time and temperature log showing it has been sifted every 4 hours.</i></p> <p>3-501.19 If time without temperature control is used as the public health control for a potentially hazardous food, written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request. If time without temperature control is used as the public health control up to a maximum of 4 hours: The food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control.</p> <p>The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded within 4 hours from the point in time when the food is removed from temperature control and the food in unmarked containers or packages, or marked to exceed a 4 hour limit shall be discarded.</p> <p>If time without temperature control is used as the public health control up to a maximum of 6 hours: The food shall have an initial temperature of 41°F or less when removed from temperature control and the food temperature may not exceed 70°F within a maximum time period of 6 hours. The food shall be monitored to ensure the warmest portion of the food does not exceed 70°F during the 6 hour period.</p> <p>The food shall be marked or otherwise identified to indicate: The time when the food is removed from 41°F or less cold holding temperature control and the time that is 6 hours past the point in time when the food is removed from cold holding temperature control. The food shall be discarded if the temperature of the food exceeds 70°F or cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of 6 hours from the point in time when the food is removed from 41°F or less cold holding temperature control and the food in unmarked containers or packages, or marked with a time that exceeds the 6 hour limit shall be discarded.</p> <p>A food establishment that serves a highly susceptible population may not use time as the public health control for raw eggs.</p>	10/09/2018
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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
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6-301.14	<p><i>Absence of handwashing signage at all sinks used by employees.</i></p> <p>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.</p>	10/09/2018
4-501.11	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Walkin fridge & walkin freezer is condensing. This is evidence of fridge & freezer being in disrepair.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	10/23/2018
6-501.112	<p><i>Dead roaches seen in area by door near walkin fridge..</i></p> <p>6-501.112 Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation,</p>	10/09/2018



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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
	decomposition, or the attraction of pests.	
6-501.11	<i>Broken wall tiles located in in area by handwashing sink across from ice machine.</i> 6-501.11 The physical facilities shall be maintained in good repair.	NRI
6-501.12	<i>Excessive dirt and food debris buildup on floor throughout facility.</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.	10/09/2018
6-501.11	<i>Broken ceiling tiles; Ceiling tiles are displaced located in dry storage area.</i> 6-501.11 The physical facilities shall be maintained in good repair.	NRI
3-304.14	<i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i> 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	10/09/2018
3-304.12	<i>Improper storage of ice scoop. Ice scoop is stored on top of ice machine & is not in a covered easily cleanable container.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	10/09/2018
6-501.12	<i>Excessive dust buildup on fan in 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.	10/09/2018
4-601.11(B)(C)	<i>Excessive dirt; residual food buildup in True freezer.</i> 4-601.1(B)(C) The food-contact surefaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	10/09/2018
4.204.112	<i>Temperature measuring device not integrated, permanently affixed and easily viewable in cooler under microwave in kitchen & in Pepsi cooler by owner's office.</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 mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	Corrected On-site



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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
3-602.11	<i>Simple syrup stored in gallon water jugs not properly labeled.</i> 3-602.11 Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: the common name of the food, or absent a common name, an adequately descriptive identity statement; if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; an accurate declaration of the quantity of contents, the name and place of business of the manufacturer, packer, or distributor; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.	10/09/2018
6-501.12	<i>Excessive dirt; grease and food debris buildup on ceiling; on walls throughout the facility.</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.	10/09/2018
3-307.11	<i>Food stored in Walkin freezer is personal meat.</i> 3-307.11 Food shall be protected from contamination.	10/09/2018

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 8 priority violations and 14 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.

Brad Sherrell

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Brad Sherrell / Owner <i>Brad Sherrell</i>	DATE 10/02/2018		
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010 <i>Michelle Rafter</i>	EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 10/09/2018