



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

FOOD ESTABLISHMENT INSPECTION REPORT

DATE 11/26/2018	Page 1 of 3
TIME IN 02:45 PM	TIME OUT 03:40 PM

ESTABLISHMENT NAME Penelope's Restaurant LLC		OWNER Andrea Barton & Cheryl Robinson		PERSON IN CHARGE AJ Barton	
ADDRESS 1049 Kingshighway		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-2010	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
<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
HAM	36	WALKIN FRIDGE	MILK	37	TRUE FRIDGE
HAMBURGER PATTY	40	LEFT SIDE PREP COOLER	LETTUCE	34	TRUE FRIDGE BY SERVER PREP
COLESLAW	43	RIGHT SIDE PREP COOLER	BLACK OLIVES	36	ALCOHOL FRIDGE
GRAVY	134	STEAM TABLE	PEPPERONI	42	TRUE PIZZA PREP FRIDGE

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
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Some foods are date labeled, but some are not in the walkin fridge</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.	11/29/2018
4-202.11	<i>Food contact surface(s) not smooth; has sharp internal angle, corners or crevices.</i> 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.	11/29/2018
7-102.11	<i>Unlabeled spray bottle found above dishwasher area . Spray bottle was identified as Windex.</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	Corrected On-site
7-201.11	<i>Improper storage of toxics above three compartment sink & next to potato sink.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Corrected On-site
3-501.19	<i>Failure to provide time and temperature logs where time is utilized as a public health control for potentially Hazardous Food.</i> 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	11/29/2018



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temperature control.
 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.
 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.
 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.
 A food establishment that serves a highly susceptible population may not use time as the public health control for raw eggs.

3-302.11 *Food uncovered in in True Fridge.* Corrected On-site
 3-302.11 Food shall be protected from cross contamination.

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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3-305.11 *Food not protected from contamination. Food stored on floor in walkin freezer.* 11/29/2018
 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.

4-903.11 *Employee stacking wet dishes before they had air-dried.* 11/29/2018
 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.

4-903.11 *Wares stored improperly. Knife stored on butcher block table.* 11/29/2018
 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.



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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
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Hot water booster equipment is leaking.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	11/29/2018
4-903.11	<i>Single-service items stored on the floor. Lids stored on the floor in the pizza prep area.</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.	Corrected On-site
4-202.16	<i>The nonfood-contact surface of some of the boothes are ripped.</i> 4-202.16 Nonfood-contact surface requirements not met.	NRI

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 critical violations and 0 non-critical 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) AJ Barton / Owner/Operator		DATE 11/26/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 11/29/2018