



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

DATE 09/20/2018	Page 1 of 3
TIME IN 10:15 AM	TIME OUT 12:15 PM

ESTABLISHMENT NAME Price Choppers		OWNER Joe Polizzi		PERSON IN CHARGE Joe Perez	
ADDRESS 1365 Forum Drive			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-1771	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		
SEWAGE DISPOSAL Public			P.H. PRIORITY H		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input checked="" type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input 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
PEPPERONI	36	PRODUCE COOLER ON CART	BEEF	43	FRIDGE DRAWER MINER DINER
CHEESE	38	FRIDGE UNDER PREP BY SUSHI	SHREDDED CHICKEN	144	TEAM TABLE GLENN'S SMOKEHI
GREEN BEANS	148	FAMILY KITCHEN STEAM TABLE	SALT & VINEGAR CHICKEN WING	175	WING BAR
FRIED CHICKEN	184	FAMILY KITCHEN STEAM TABLE	CHICKEN	126	FRESH SMOKED MEATS

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
4-601.11(A)	Excessive residual food buildup on microwave, can opener, & drawers under microwave & by door near Sushi With Gusto in Family Kitchen. 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.	09/25/2018
4-601.11(A)	Excessive dust buildup on fans in walkin fridge in Family Kitchen, walkin fridge by Meat Cutting Room. 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.	09/25/2018
4-601.11(A)	Excessive residual product buildup on soda machine plates in Miner Diner. 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.	09/25/2018
7-204.11	Sanitizer concentration in three compartment sink in Meat Cutting Room too strong. 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	09/25/2018
3-101.11	Food not Safe as evidenced by dented cans in condiment aisle. 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented. CANS WERE REMOVED.	Corrected On-site

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
4-903.11	Single-service items stored on the floor. Styrofoam containers stored on floor in storage area	09/25/2018



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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
	<i>behind bakery.</i>	
4-903.11	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. <i>Wares and utensils not allowed to completely air dry before being stored or coming in contact with food.</i>	Corrected On-site
	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.	
5-205.11	<i>The employee handsink is used for purposes other than hand washing . Glenn's Smokehouse sink is used for storage of chemicals.</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.	Corrected On-site
3-305.11	<i>Food not protected from contamination. Boxes of food stored on floor in Grocery Walkin Freezer.</i> 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.	Corrected On-site
6-301.14	<i>Absence of handwashing signage at all sinks used by employees. Missing signs in Bakery & Meat Cutting Room.</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.	09/25/2018
4-301.11	<i>Equipment for cooling does not meet requirements as evidenced by refrigeration equipment does not maintain the proper temperature . Chicken and Stuffed Jalepenos are not frozen in open air freezer by Frozen Fish section</i> 4-301.11 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.	09/25/2018



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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 5 priority violations and 6 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Joe Perez / Manager		DATE 09/20/2018
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 09/25/2018