



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

DATE 07/30/2018	Page 1 of 2
TIME IN 08:57 AM	TIME OUT 09:34 AM

ESTABLISHMENT NAME Quality Inn		OWNER Shiva Hospitality		PERSON IN CHARGE Matthew Smith	
ADDRESS 1507 Martin Springs Drive			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-8200	FAX NUMBER	SEWAGE DISPOSAL Public
WATER SUPPLY Community		Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A Expires: N/A License Number: N/A	

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
Sausage	135	Hot Hold	Orange Juice	42	Dispenser
Eggs	159	Hot Hold	Yogurt	46	Frigidaire
Gravy	144	Hot Hold	Ambient Air	36	Mimet
Ambient Air	38	Cube Refrigerator	Ambient Air	49	Frigidaire

**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 in the Frigidaire refrigerator.</i></p> <p><i>. NOTE: All potentially hazardous food has been removed and this unit will not be used until it holds proper cold hold temperatures of 41 degrees or less.</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> | Immediate         |
| 4-202.11 | <p><i>Food contact surface(s) not smooth.</i></p> <p>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.</p>   | 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
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|----------|--|-------------------|
| 6-301.11 | <p><i>No soap at employee handsink.</i></p> <p>6-301.11 Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p>   | Corrected On-site |
| 4-501.11 | <p><i>Equipment not maintained in a state of good repair or proper adjustment. Observed the Frigidaire refrigerator is not holding proper temperature of 41 degrees or less.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p> | 08/13/2018        |



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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 2 priority violations and 2 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.

*MS*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Matthew Smith / Manager <i>MS</i>		DATE 07/30/2018
INSPECTOR/TELEPHONE NUMBER Debbie Skyles / (573) 458-6010 <i>Debbie Skyles</i>	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 08/13/2018