



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

DATE 11/14/2018	Page 1 of 2
TIME IN 10:40 AM	TIME OUT 11:45 AM

ESTABLISHMENT NAME Rolla Nutrition Site		OWNER Rolla Housing Authority		PERSON IN CHARGE Sandy Sederburg	
ADDRESS 1440 Forum Drive		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-2929	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 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 type="checkbox"/> Mobile	
<input type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input checked="" 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
MILK	34	WALKIN FRIDGE	MILK	40	SILVER KING MILK DISPENSER
BEEF & MACORONI	146	STEAM TABLE	CLAM CHOWDER	142	SOUP WARMER
LASAGNA	151	STEAM TABLE			
CUT BROCCOLI	45	COLD TABLE			

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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4-202.11 *Food contact surface(s) has sharp internal angle, corners or crevices. Lids found in facility have cracks.* Corrected On-site
 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.

3-501.19 *Failure to provide time and temperature logs where time is utilized as a public health control for potentially Hazardous Food. Chopped vegetables are being held at temperatures above 41 degrees F. No log is being utilized to ensure the food is not kept out for 4 hours or less total time.* 11/16/2018
 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. 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



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PRIORITY ITEMS

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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.
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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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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.	Corrected On-site
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4-502.13(B)	Bulk milk dispensing tube not cut correctly 4-502.13(B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.	Corrected On-site
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4-501.114	<i>Inadequate cleaning as evidenced by chlorine solution does not meet pH, concentration or temperature requirements. Dishwasher is not pushing out sufficient concentrations of bleach.</i> 4-501.114 A warewashing machine; the compartments of sinks or other equipment used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards shall be cleaned before use; throughout the day as necessary to prevent recontamination; and at least every 24 hours.	11/16/2018
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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 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) Sandy Sederburg / Head Cook <i>Sandy Sederburg</i>	DATE 11/14/2018
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INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 <i>Bethany Black</i>	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 11/16/2018
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