



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

DATE 05/30/2018	Page 1 of 2
TIME IN 01:08 PM	TIME OUT 01:52 PM

ESTABLISHMENT NAME Splash Zone		OWNER City of Rolla		PERSON IN CHARGE Jessie Parks	
ADDRESS 1400 Holloway		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-2386	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY L
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	Routine
<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
Hot Dog	155	Hot Dog Roller	Ambient Air	137	Cheese Dispenser
Hot Dog	43	Refrigerator			
Hamburger Pattie	119	Hot Hold			
Ambient Air	39	Small Cube Refrigerator			

**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>Food uncovered in the freezer of stand up refrigerator.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit. Observed hamburger Pattie, held in the rotating hot hold to only temp out at 119 degrees Fahrenheit.</i> 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.	Immediate

**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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4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the rotating hot hold to not be holding temperature of at least 135 degrees Fahrenheit.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/06/2018
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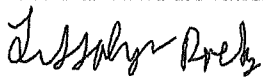
ESTABLISHMENT NAME Splash Zone	ADDRESS 1400 Holloway	CITY Rolla
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**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

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 1 core violations of the food code. JP  
 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) Jessie Parks / Head Lifeguard		DATE 05/30/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 06/06/2018