



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

DATE 11/19/2018	Page 1 of 2
TIME IN 02:47 PM	TIME OUT 03:45 PM

ESTABLISHMENT NAME The Locker Room Bar & Grill		OWNER Stephanie & Kenneth Nicholson		PERSON IN CHARGE Stephanie Nicholson	
ADDRESS 609 A Rolla Street		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 426-5200	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
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
SHREDDED LETTUCE	39	PREP TABLE COOLER	ORANGE JUICE	45	COCA COLA FRIDGE
BACON BITS	38	UNDER PREP TABLE COOLER			
BURGERS	37	WALKIN FRIDGE			
CREAMER	25	BAR COOLER ON RIGHT			

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 in Crosley Freezer on right.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-302.11	<i>Raw meats stored above ready-to-eat food in walkin fridge. Hamburger patties are stored above ready to eat baked potatoes.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-202.11	<i>Food contact surface(s) has sharp internal angle, corners or crevices. Some plates and bowls have chips in them.</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. STEPHANIE DISCARDED THE CHIPPED DISHES	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
4-601.11(A)	<i>Excessive residual product buildup on knife holder.</i> 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.	12/10/2018
6-501.12	<i>Excessive grease and food debris buildup on walls in grill area by wooden double doors by old bar area.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	12/10/2018



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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
3-302.12	<i>Bulk ingredients not labeled. Panko bread crumbs and alfredo seasoning are not labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	Corrected On-site
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Ice machine plate has rust on it, making it not smooth and easily cleanable.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	12/10/2018
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Corrected On-site
4.204.112	<i>Temperature measuring device not integrated, permanently affixed and easily viewable in Coca Cola fridge behind cooler.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	12/10/2018
5-501.17	<i>Absence of covered wastebasket in the women's restroom. 2 of the toilet rooms have trashbins without lids. The far right toilet room has no trashbin.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	12/10/2018

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) Stephanie Nicholson / Owner		DATE 11/19/2018
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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 12/10/2018
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