



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

|                     |                      |
|---------------------|----------------------|
| DATE<br>09/19/2018  | Page 1 of 2          |
| TIME IN<br>08:30 AM | TIME OUT<br>08:59 AM |

Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

|                                   |  |                                    |                           |                                  |                    |
|-----------------------------------|--|------------------------------------|---------------------------|----------------------------------|--------------------|
| ESTABLISHMENT NAME<br>The Zone    |  | OWNER<br>Justin & Eva Furse        |                           | PERSON IN CHARGE<br>justin furse |                    |
| ADDRESS<br>555 Blues Lake Parkway |  |                                    | ESTABLISHMENT LICENSE NO. |                                  | COUNTY<br>Rolla    |
| CITY/ZIP CODE<br>Rolla 65401      |  | TELEPHONE NUMBER<br>(573) 341-5700 | FAX NUMBER                | SEWAGE DISPOSAL<br>Public        | P.H. PRIORITY<br>L |

|   |  |  |  |  |  |
|---|--|--|--|--|--|
| WATER SUPPLY<br>Community Date Sampled: N/A Result: N/A |  |  | FROZEN DESSERT<br>N/A Expires: N/A License Number: N/A |  |  |
|---|--|--|--|--|--|

|  |                                   |  |                                      |  |                                      |                                 |             |
|--|-----------------------------------|--|--------------------------------------|--|--------------------------------------|---------------------------------|-------------|
| ESTABLISHMENT TYPE                             |                                   |  |                                      |  |                                      |                                 | PURPOSE     |
| <input checked="" 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 | Pre-Opening |
| <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 |
|--------------|------------|--------------|--------------|------------|----------|
| CHEESE       | 44         | REFRIGERATOR |              |            |          |
|              |            |              |              |            |          |
|              |            |              |              |            |          |

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

|               |                                 |
|---------------|---------------------------------|
| In Compliance | <b>2-1 Supervision</b>          |
| In Compliance | <b>2-2 Employee Health</b>      |
| In Compliance | <b>2-3 Personal Cleanliness</b> |
| In Compliance | <b>2-4 Hygienic Practices</b>   |

**Food**

|                          |   |
|--------------------------|---|
| In Compliance            | <b>3-1 Characteristics</b>  |
| In Compliance            | <b>3-2 Sources, Specifications, and Original Containers and Records</b>   |
| <b>Not In Compliance</b> | <b>3-3 Protection From Contamination After Receiving</b><br><u>Core</u><br><i>Food not protected from contamination. Corn dogs uncovered in freezer.</i><br>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.<br><b>Correct By:</b> Corrected On-site |
| In Compliance            | <b>3-4 Destruction Of Organisms Of Public Health Concern</b>  |
| In Compliance            | <b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>   |
| In Compliance            | <b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>  |
| In Compliance            | <b>3-7 Contaminated Food</b>  |
| In Compliance            | <b>3-8 Special Requirements for Highly Susceptible Populations</b>  |

**Equipment, Utensils, and Linens**

|               |   |
|---------------|---|
| In Compliance | <b>4-1 Materials For Construction and Repair</b>  |
| In Compliance | <b>4-2 Design and Construction</b>                |
| In Compliance | <b>4-3 Numbers and Practices</b>                  |
| In Compliance | <b>4-4 Location and Installation</b>              |
| In Compliance | <b>4-5 Maintenance and Operation</b>              |
| In Compliance | <b>4-6 Cleaning Of Equipment and Utensils</b>     |
| In Compliance | <b>4-7 Sanitization Of Equipment and Utensils</b> |
| In Compliance | <b>4-8 Laundering</b>                             |



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|--------------------------------|-----------------------------------|------------------------------|

**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

In Compliance 4-9 Protection Of Clean Items

**Water, Plumbing, and Waste**

In Compliance 5-1 Water

In Compliance 5-2 Plumbing System

Not Applicable 5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

In Compliance 5-4 Sewage, Other Liquid Waste, and Rainwater

In Compliance 5-5 Refuse, Recyclables, and Returnables

**Physical Facilities**

In Compliance 6-1 Materials For Construction and Repair

In Compliance 6-2 Design, Construction, and Installation

In Compliance 6-3 Numbers and Capacities

In Compliance 6-4 Location and Placement

In Compliance 6-5 Maintenance and Operation

**Poisonous or Toxic Materials**

In Compliance 7-1 Labeling and Identification

In Compliance 7-2 Operational Supplies and Applications

Not Applicable 7-3 Stock and Retail Sale

**Compliance and Enforcement**

Not Applicable 8-1 Modifications

Not Applicable 8-2 HACCP Plan

Not Applicable 8-3 Qualifications and Responsibilities

Not Applicable 8-4 Ceasing Operations and Reporting

**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 priority violations and 1 core violations of the food code. JF  
 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)<br>justin furse / owner <i>JF</i>         | DATE<br>09/19/2018 |  |                          |
| INSPECTOR/TELEPHONE NUMBER<br>Michelle Rafter / (573) 458-6010 <i>M Rafter</i> | EPHS NO.<br>1212   | FOLLOW-UP<br><input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | DATE OF FOLLOW-UP<br>N/A |