



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

DATE	04/18/2018	Page 1 of 2
TIME IN	10:39 AM	TIME OUT
		12:11 PM



ESTABLISHMENT NAME Thomas Jefferson Cafeteria		OWNER Compass Group	PERSON IN CHARGE Jennifer Perry	
ADDRESS 202 W 18th Street		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 341-6254	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT Approved Expires: 11/30/2018 License Number: 161-16804		

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 checked="" type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input 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	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	Walk In Cooler	Polish Sausage	109	Buffet
Ambient Air	38	True Four Door R/I	Raspberry Cream Cheese	58	Breakfast Bar
Polish Sausage	139	Metro Hot Hold	Cottage Cheese	36	Salad Bar
Beef	161	Hot Hold-GA Department	Milk	32	Milk Dispenser

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
4-601.11(A)	Observed residual food product on the blade of the table mounted can opener. 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.	Immediate
4-601.11(A)	Observed grease and debris on the bottom of the drawer housing clean utensils on the prep table with wares hanging above. 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.	Immediate
3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the True four door reach in. 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
3-501.16	Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit on the buffet. 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.	Corrected On-site
3-501.16	Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit on the breakfast bar. 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
4-601.11(A)	Observed dried residual product on the nozzles and interior of the Cappuccino machine. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of	Immediate



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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
	accumulated grease deposits, dust, dirt, food residue, and other debris.	

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	Observed food product unlabeled in the cabinet housing ice cream cones. 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.	04/25/2018
3-305.12	Food stored under drain lines of the cabinet housing ice cream cones. 3-305.12 Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources contamination.	04/25/2018
4-903.11	Wares not allowed to completely air dry before being stored or coming in contact with food in the ware wash area. 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	04/25/2018
4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Observed excessive ice accumulation on floor and food product in the walk in freezer. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	04/25/2018

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 6 priority violations and 4 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.

JRP

EDUCATION PROVIDED OR COMMENTS
 Vanilla Soft Serve - 37- Soft Serve Dispenser
 Ambient Air -39- Walk In Cooler

INSPECTION INFORMATION			
RECEIVED BY (PERSON IN CHARGE/TITLE) Jennifer Perry / Director of Operations		DATE 04/18/2018	
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 04/25/2018