



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *LONG JOHN SILVERS* Number: *F134-10138*  
Address: *1009 KINGSHIGHWAY, ROLLA, MO 65401* County Code: *161 PHELPS*  
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *H*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *PINNACLE HOSPITALITY* Phone: *(573) 458-5599* Fax:  
Email: *ljs32078@ljsilvers.com*

Inspection

Date: *01/23/2020* Time In: *10:15 AM* Time Out: *11:00 AM* Purpose: *Routine*  
Follow-up: *Yes* Follow-up Date:  
*02/04/2020*

Education Provided or Additional Comments: *Check with local building inspectors for proper closure of old drain pipes. Insulation foam that is sticking out of the floor drain may not be an acceptable way to seal a drain pipe.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Fried Fish Fillets</i>	<i>167</i>	<i>Hot Holding</i>
<i>shredded lettuce</i>	<i>43</i>	<i>Cold Holding</i>
<i>sliced Tomatos</i>	<i>41</i>	<i>Cold Holding</i>
<i>Fish Fillets</i>	<i>26</i>	<i>Cold Holding</i>

Management and Personnel

<i>2-1 Supervision</i>	<i>In Compliance</i>
<i>2-2 Employee Health</i>	<i>In Compliance</i>
<i>2-3 Personal Cleanliness. Hands and Arms</i>	<i>In Compliance</i>
<i>2-4 Hygienic Practices</i>	<i>In Compliance</i>

## Food

3-1 Characteristics	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance
3-3 Protection From Contamination After Receiving	<b>Not In Compliance</b>
3.304.11. Food shall only contact surfaces of equipment and utensils that are cleaned as required.	
Priority	Re-inspection Date: 02/04/2020
<i>Drink Ice contacted unclean surface of ice Machine. Ice Machine water flows through pipes that are filled with mildew or mold.</i>	
3.307.11. Food shall be protected from contamination.	
Core	Re-inspection Date: 02/04/2020
<i>Drink Ice in ice machine touching rust that drips down from rusty equipment. Box of Filter sand used in fryer oil filtration uncovered.</i>	
3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	In Compliance
3-6 Food Identity, Presentation, and On-Premises Labeling	In Compliance
3-7 Contaminated Food	In Compliance
3-8 Special Requirements for Highly Susceptible Populations	Not Applicable

## Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	In Compliance
4-2 Design and Construction	In Compliance
4-3 Numbers and Practices	In Compliance
4-4 Location and Installation	In Compliance
4-5 Maintenance and Operation	<b>Not In Compliance</b>
4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.	
Core	Re-inspection Date: 02/04/2020
<i>Equipment not maintained in a state of repair or proper adjustment. Ice machine screws for internal shield rusting into ice. Approximately half of booths have large tears in seats. Previously Repaired with colored duct tape. Walk in Cooler floor not sturdy indicative of insulation breakdown. Temperatures in Cooler Currently acceptable.</i>	
4-6 Cleaning Of Equipment and Utensils	<b>Not In Compliance</b>

4-6 Cleaning Of Equipment and Utensils *(continued)***Not In Compliance**

4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

Priority

Re-inspection Date: 02/04/2020

*Excessive dirt and food debris buildup on Sauce containers. Excessive Mold or mildew buildup in pipes of ice machine.*

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

Core

Re-inspection Date: 02/04/2020

*Grease debris has accumulated on floors around fryers.*

## 4-7 Sanitization Of Equipment and Utensils

In Compliance

## 4-8 Laundering

Not Applicable

## 4-9 Protection of Clean Items

In Compliance

## Water, Plumbing and Waste

## 5-1 Water

In Compliance

## 5-2 Plumbing System

In Compliance

## 5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

Not Applicable

## 5-4 Sewage, Other Liquid Waste and Rainwater

In Compliance

## 5-5 Refuse, Recyclables, and Returnables

**Not In Compliance**

5.501.115. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and shall be clean.

Core

Re-inspection Date: 02/04/2020

*Unnecessary litter and refuse in the dumpster area.*

## Physical Facilities

## 6-1 Materials For Construction and Repair. Indoor Areas

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

**Not In Compliance**

6.501.11. The physical facilities shall be maintained in good repair.

Core

Re-inspection Date: 02/04/2020

*Floor to wall caulking and junctures located in Employee restroom in disrepair leaving gaps at wall juncture and floor to wall junctures.*

**Poisonous or Toxic Materials**

7-1 Labeling and Identification	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>
7-3 Stock and Retail Sale	<i>Not Applicable</i>

**Compliance and Enforcement**

8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>Not Applicable</i>
8-4 Ceasing Operations and Reporting	<i>Not Applicable</i>

Received By (Person in Charge) Signature

Person In Charge: *Tammie Thom*

Inspector's Signature

Name: *Anna Sellegren*