



Public Health  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: THOMAS JEFFERSON CAFETERIA		Number: F134-10080	
Address: 202 W. 18TH ST., ROLLA, MO 65401		County Code: 125 MARIES	
Type: Institution	Sewage Disposal: Public	Region: I	P.H. Priority: H

Water Supply

Type: Community	Date Sampled:	Results:
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Frozen Dessert

Approval: N/A	Expires:	Number: 161-16804
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Owner

Name: COMPASS GROUP USA	Phone: (573) 364-4754	Fax:
Email: olivia.unerstatt@compass-usa.com		

Inspection

Date: 01/28/2020	Time In: 11:00 AM	Time Out: 12:00 PM	Purpose: Routine
Follow-up: Yes	Follow-up Date: 02/18/2020		

Education Provided or Additional Comments: *Malfunctioning paper towel dispenser needs work order put in. Ensure employees are knowledgeable about how to check heat sanitizers and chemical sanitizers. Don't forget to cut milk dispensing bag at an angle.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
Milk	41	Cold Holding
Salami	41	Cold Holding
Ice cream mix	41	Cold Holding
Mushroom soup	91	Ambient
Peach filling	39	Cold Holding
Hamburgers	165	Hot Holding
Sauce	110	Hot Holding
Sliced cheese	38	Cold Holding
Almond milk	39	Hot Holding
Shredded pork	158	Hot Holding
Carnitas	138	Hot Holding
fajita veggies	158	Hot Holding

Management and Personnel

2-1 Supervision	In Compliance
2-2 Employee Health	In Compliance

Management and Personnel *(continued)*

2-3 Personal Cleanliness. Hands and Arms	In Compliance
2-4 Hygienic Practices	In Compliance

## Food

3-1 Characteristics	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance
3-3 Protection From Contamination After Receiving	In Compliance
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: 02/18/2020

*Equipment not maintained in a state of repair or proper adjustment. Washing bucket cracked in several places.*

4-6 Cleaning Of Equipment and Utensils	<b>Not In Compliance</b>
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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: 02/18/2020

*Excessive mold and mildew buildup in ice machine. Excessive pop residue above nozzlers on pop machine.  
Excessive food debris in Toaster on island in dining area.*

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
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5-2 Plumbing System	<b>Not In Compliance</b>
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5.202.12. A handwashing lavatory shall be equipped to provide water of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used. A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Core

Re-inspection Date: 02/18/2020

No hot water at employee handsink near storage rack for metal baking pans.

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
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5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
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5-5 Refuse, Recyclables, and Returnables	In Compliance
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## Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
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6-2 Design, Construction, and Installation	In Compliance
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6-3 Numbers and Capacities	In Compliance
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6-4 Location and Placement	In Compliance
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6-5 Maintenance and Operation	In Compliance
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## Poisonous or Toxic Materials

7-1 Labeling and Identification	In Compliance
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7-2 Operational Supplies and Applications	In Compliance
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7-3 Stock and Retail Sale	Not Applicable
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## Compliance and Enforcement

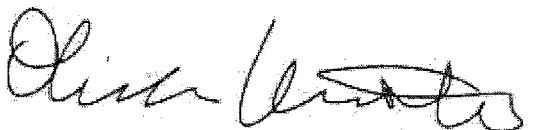
8-1 Modifications	Not Applicable
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8-2 HACCP Plan	Not Applicable
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8-3 Qualifications and Responsibilities	Not Applicable
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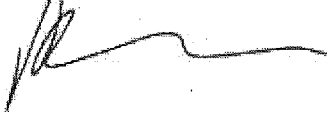
8-4 Ceasing Operations and Reporting	Not Applicable
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Received By (Person in Charge) Signature



Person In Charge: Olicia Unerstall

Inspector's Signature



Name: *Anna Sellegren*