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 CESSION OF YOUR FOOD OPERATIONS.

<table>
<thead>
<tr>
<th>Establishment Name: Rhodes 101</th>
<th>Owner: PAJCO</th>
<th>Person in Charge: Martha Wolf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address: 10 S West End</td>
<td>Establishment #: 2575</td>
<td>County: 031-500</td>
</tr>
<tr>
<td>City/Zip: Cape Girardeau 63701</td>
<td>Phone: 334-5760</td>
<td>Fax:</td>
</tr>
</tbody>
</table>

**Risk Factors and Interventions**

- **Compliance**
  - **Demonstration of Knowledge**
    - Person in charge present, demonstrates knowledge, and performs duties
  - Employee Health
    - Management awareness; policy present
    - Proper use of reporting, restriction and exclusion
  - Good Hygiene Practices
    - Proper eating, lasting, drinking or tobacco use
    - No discharge from eyes, nose and mouth
  - Preventing Contamination by Hands
    - Hands clean and properly washed
    - No bare hand contact with ready-to-eat foods or approved alternate method properly followed
    - Adequate handwashing facilities supplied & accessible
  - Approved Source
    - Food obtained from approved source
    - Food received at proper temperature
    - Food in good condition, safe and unadulterated
    - Required records available: shellstock tags, parasite destruction
  - Protection from Contamination
    - Food separated and protected
    - Food-contact surfaces cleaned & sanitized
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

**Good Retail Practices**

- **Safe Food and Water**
  - Pasteurized eggs used where required
  - Water and ice from approved source
  - Adequate equipment for temperature control
  - Approved thawing methods used
  - Thermometers provided and accurate
  - Food properly labeled; original container
  - Prevention of Food Contamination
    - Physical Facilities
      - Non-food-contact surfaces clean

**间 Food and Water**

- Proper Use of Utensils
  - In-use utensils: properly stored
  - Utensils, equipment and linens: properly stored, dried, handled
  - Single-use/single-service articles: properly stored, used
  - Gloves used properly
  - Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
  - Warewashing facilities: installed, maintained, used; test strips used
  - Physical facilities installed, maintained, and clean

**Consumer Advisory**

- Consumer advisory provided for raw or undercooked food
- Pasteurized foods used, prohibited foods not offered
- Conformance with approved Specialized Process and HACCP plan

**Compliance Date Sampled**: 03-11-2015

**Person in Charge**

**Inspector**: 

**Date**: 03-11-2015

**Telephone No.**: 335-7846

**EPHS No.**: 1399

**Follow-up**: Yes No

**Follow-up Date**: 2015-11-03
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>sliced ham/reach in cooler</td>
<td>39.1</td>
<td>ambient air/milk cooler</td>
<td>37.8</td>
</tr>
<tr>
<td>cooked egg/hot holding</td>
<td>171</td>
<td></td>
<td></td>
</tr>
<tr>
<td>brat/rollers</td>
<td>150</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ambient air/sub display case</td>
<td>40.1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>breakfast burrito/hot holding</td>
<td>142.3</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**
Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

No priority items at this time

**CORE ITEMS**
Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

- **6-501.12** Floors in kitchen have buildup of food debris in hard to reach places and around stationary items. NRI
- **4-601.11** Inside of reach-in cooler and freezer is soiled with food debris. NRI
- **4-601.11** Cabinets in service area are soiled with spills, some heavily. NRI

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**

**Date:** 03-11-2015

**Inspector:**

**Telephone No.** 335-7846  **EPHS No.** 1399

**Follow-up:** Yes No

**Follow-up Date:** -----------