### Food Establishment Inspection Report

**Establishment Name:** Rhodes 101 Shop  
**Owner:** PAJCO  
**Establishment #:** 5063  
**County:** 031  

**Address:** 4640 US Highway 72, Jackson MO 63755  
**Phone:** 573-243-3442  
**Fax:** 573-243-3442  
**Person in Charge:** Karen Bednarek  

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**Risk Factors and Interventions**

**Risk Factors:** Food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

**Compliance:** Demonstration of Knowledge  
- Person in charge present, demonstrates knowledge, and performs duties  
- Proper cooking, time and temperature  
- Proper reheating procedures for hot holding  
- Proper cooling time and temperatures  
- Proper hot holding temperatures  
- Proper cold holding temperatures  
- Time as a public health control (procedures / records)  

**Preventing Contamination by Hands:**  
- Hands clean and properly washed  
- Consumer advisory provided for raw or undercooked food  
- Highly Susceptible Populations  
- Pasteurized foods used, prohibited foods not offered  

**Approved Source:**  
- Food obtained from approved source  
- Food additives; approved and properly used  
- Toxic substances properly identified, stored and used  
- Conformance with Approved Procedures  
- Compliance with approved Specialized Process and HACCP plan  

**Protection from Contamination:**  
- Food separated and protected  
- Food-contact surfaces clean & sanitized  
- N/A = not applicable  
- Out = not in compliance  
- N/O = not observed  

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**Good Retail Practices**  
Safe Food and Water  
Proper Use of Utensils  
Food Temperature Control  
Food Identification  
Food properly labeled; original container  
Prevention of Food Contamination  
Physical Facilities  

**In:**  
- Pasteurized eggs used where required  
- Water and ice from approved source  
- Food received at proper temperature  
- Food in good condition, safe and unadulterated  
- Required records available: shellstock tags, parasite destruction  

**Out:**  
- In-use utensils: properly stored  
- 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  

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**Follow-up:** Yes  
**Follow-up Date:** 03-23-217

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**Person in Charge:**  
**Date:** 03-16-2017

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**Inspector:**

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**Telephone No.:** 573-335-7846  
**EPHS No.:** 1129
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME**: Rhodes 101 Shop  
**ADDRESS**: 4640 US Highway 72  
**CITY/ZIP**: Jackson MO 63755

<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>ambient air- cold sandwich display</td>
<td>38</td>
<td>Biscuits &amp; gravy - hot display shelf</td>
<td>122</td>
</tr>
<tr>
<td>meat blend - make up table</td>
<td>35</td>
<td>omelet mixture - steam table</td>
<td>185</td>
</tr>
<tr>
<td>ambient air - make up table fridge</td>
<td>31</td>
<td>shredded cheese - make up table</td>
<td>40</td>
</tr>
<tr>
<td>ambient air - walk in cooler</td>
<td>40.5</td>
<td>fried chicken - hot holding</td>
<td>150</td>
</tr>
<tr>
<td>chicken tenders - hot holding</td>
<td>129</td>
<td>macaroni &amp; cheese - hot holding</td>
<td>143</td>
</tr>
</tbody>
</table>

**CODE REFERENCE**

**PRIORITY ITEMS**

- 7-102.11 Unlabelled spray bottle by front hand sink w dirty cloth on it (Coke sanitizer-cleaner)
- 7-204.11 Cl Sanitizer by front hand sink tooooo strong
- 4-702.11 Sanitizer bucket by chicken fryer has no sanitizer in it
- 4-601.11 plastic kickplate in ice machine with multicolored soil
- 5-402.13 Absorption field of sewage treatment system surfacing at previously damaged spot
- 3-701.11 employee food in walk in - must be clearly separated from other

**CORE ITEMS**

- 5-501.113 dustpuster lid open
- 6-501.114 extra dough pans - clutter
- 3-304.12 sugar uncovered - handle of measuring cup lying on sugar - corrected
- 4-101.19 cloth being used under flavor jugs - corrected
- 4-903.11 coffee-tea filters not protected in storage - corrected
- 6-501.12 dust-mold accumulation on walk in fan guards
- 6-501.16 Wet mops left in empty buckets - corrected
- 6-501.113 dust pans stored with waste remaining in them
- 6-501.11 shelf covering by front hand sink loose from backing
- 3-304.14 multiple wiping cloths lying about - not stored in sanitizer
- 4-602.13 fan guards in walk in moldy
- 4-101.19 cold sandwich display case soiled
- 6-404.11 Returns in storeroom not clearly labeled, in walk in not labeled
- 4-202.11 Gasket on make up table door cracking, edge with soil build up

**EDUCATION PROVIDED OR COMMENTS**

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**Person in Charge /Title:**  
**Date:** 03-16-2017  
**Inspector:**  
**Telephone No.:** 573-335-7846  
**EPHS No.:** 1129  
**Follow-up:** Yes  
**Follow-up Date:** 03-23-217