



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

DATE 10/27/2017	Page 1 of 2
TIME IN 10:50 AM	TIME OUT 12:14 PM

ESTABLISHMENT NAME Kyoto		OWNER Michael Liu		PERSON IN CHARGE Michael Liu	
ADDRESS 1002 North Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-2939	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

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

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	34	Walk In Cooler	Ambient Air	38	Energy Star Single Door
Shrimp	39	Beverage-Air Prep Unit	Cucumber	39	True Prep Unit
Ambient Air	38	Two Door R/I	Salmon	41	Sushi Showcase
Ambient Air	39	Beverage-Air Two Door			

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
3-301.11	<i>Bare hand contact with ready-to-eat food observed through out facility.</i> 3-301.11 Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.	Immediate
3-302.11	<i>Food uncovered in the Beverage-air prep unit.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	<i>Raw shell eggs stored above ready-to-eat food in the Dr. Pepper reach in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-702.11	<i>The wares; utensils not sanitized before each use.</i> 4-702.11 Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food throughout facility.</i> 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
7-102.11	<i>Unlabeled spray bottle found above the 3 bay sink .</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	Immediate



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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
6-202.14	Employee restroom door propped open. 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.	11/02/2017
4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Observed the dishwasher to not be dispensing any sanitizing agent. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	Immediate
6-501.11	Observed stained ceiling tiles throughout the facility 6-501.11 The physical facilities shall be maintained in good repair.	11/02/2017

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 3 core violations of the food code. ML
 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Michael Liu / Owner 	DATE 10/27/2017		
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 11/02/2017