

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

FOOD ESTABLISHMENT INSPECTION REPORT

DATE 06/29/2017 Page 1 of 2

TIME IN TIME OUT 09:32 AM

mits for corrections specified in this notice may result in cess			OWNER	Towner		PERSON IN CHARGE				
STABLISHMENT NAME			Rolla Lion's	Club		Ben Tipton				
ood Court			ES	ESTABLISHMENT LICENSE NO.		ſΥ	REGION			
061 South Bisho	n				Rolla	CDOCAL	P.H. PRIORITY			
ITYIZIP CODE	Ψ		TELEPHONE NUMBER	FAX NUMBER	SEWAGE DI	SPOSAL	H			
tolla 65401			(573) 364-4386	FROZEN DESSERT	Public		<u> </u>			
ATER SUPPLY			Result: N/A	N/A Expires	: N/A l	icense Numb	oer: N/A			
Community STABLISHMENT TY		npled: N/A	Result. IVA			☐Mobile	PURPOSE			
Bakery	☐ C. Store	☐ Caterer	☐ Deli	Clockly dialo	☐ Institution ☑ Temporary	Пиорпе	Pre-Opening			
Restaurant	School	☐ Senior C	And the second s	Tavern FOOD PRODUCT	TEMP. (°F)	LOC	CATION			
FOOD PROD	DUCT	TEMP. (°F)	LOCATION		145	Hot I	told Unit			
Ambient A	лiг	38	True Two Door R/I	Ambient Air						
Water		203	Rival Hot Hold Unit	Ambient Air	145	Hot Hold Unit				
Ambient A	Air	146	Hot Hold Unit	Ambient Air	37	True Two Door R/I				
Water		188	Rival Hot Hold	Ambient Air	34	True Tv	wo Door R/I			
yvaici			RISK FACTORS	AND INTERVENTIONS						
				and Personnel						
N (O)	J 04	Cumomiolon	Management							
Not Observe	li .	Supervision	-141-							
Not Observe		2-2 Employee Health								
Not Observe	1	2-3 Personal Cleanliness								
Not Observe	ed 2-4	Hygienic Pra	ctices							
			F	ood			i e			
In Complian	ce 3-1	Characterist	ics							
In Complian	ce 3-2	3-2 Sources, Specifications, and Original Containers and Records								
	J	3-3 Protection From Contamination After Receiving								
In Complian	CB 3-3	Protection F	rom Contamination Af	ter Receiving						
In Complian	ce 3-3	Protection F	rom Contamination Af	ter Receiving						
In Complian	ce 3-4	Protection F	rom Contamination At Of Organisms Of Pub	ter Receiving lic Health Concern						
In Complian In Complian	ice 3-4	Protection F Destruction Limitation C	rom Contamination At Of Organisms Of Pub of Growth Of Organism	iter Receiving lic Health Concern ns Of Public Health Cor						
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ESTABLISHMENT NAME	ADDRESS	THE RESIDENCE OF THE PROPERTY		CITY/ZIP		109.32 AW				
Food Court		uth Bishop		Rolla 65						
	RISK	FACTORS AN	ND INTERVENTIO	NS						
	W	/ater, Plumbin	g, and Waste							
Not Applicable 5-3 Mobile Water Tank and Mobile Food Establishment Water Tank										
In Compliance	5-4 Sewage, Other Liquid \	Waste, and Ra	inwater			and the state of the				
In Compliance	5-5 Refuse, Recyclables, a	nd Returnable	es			the second of the same of the second of the				
		Physical F	acilities							
In Compliance	6-1 Materials For Construc	tion and Repa	air							
In Compliance	6-2 Design, Construction, and Installation									
In Compliance	6-3 Numbers and Capacities									
In Compliance	6-4 Location and Placemer	nt		· · · · · · · · · · · · · · · · · · ·						
Not In Compliance	6-5 Maintenance and Oper	ation	1			. 1/2 - 1/2				
	Core Observed a hole in the ceiling in the entrance of the Food Court.									
	6-501.11 The physical facilities Correct By: Corrected On-s		intained in good re	epair.						
	Po	oisonous or To	oxic Materials							
In Compliance	7-1 Labeling and Identifica					'				
Not In Compliance	7-2 Operational Supplies a	nd Applicatio	ns							
	Priority									
	Sanitizer concentration in spray bottle too strong.									
	7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.									
	Correct By: Corrected On-s		100.940.							
Not Applicable	7-3 Stock and Retail Sale	· · · · · · · · · · · · · · · · · · ·								
		mpliance and	l Enforcement							
Not Applicable	8-1 Modifications			<u></u>						
Not Applicable	8-2 HACCP Plan	······································		*************************************		· · · · · · · · · · · · · · · · · · ·				
Not Applicable	8-3 Qualifications and Responsibilities									
Not Applicable										
			<u> </u>							
ACKNOWLEDGEMENT	OF CRITICAL AND NON CRITICAL	ITEMS								
	the person in charge, acknowledge					. 11				
the food code.	tion report based on today's inspecti	ion, this inspection	denoted 1 priority viol	ations and 1 core	violation	s of				
	tion and the compliance date for eac unity to discuss each violation with th		ducted the inercetion			<i>//V</i>				
EDUCATION PROVIDED O		ie official who com	ducted the inspection.							
INSPECTION INFORMA RECEIVED BY (PERSON II	eline <u>den en e</u>	1-		l par	=					
VECEIVED BY (LEKSON II	ORANGE/TILE)	8/	man bea	DAT	E					
Ben Tipton / Member	6	Madrorh.	venes		29/2017					
INSPECTOR/TELEPHONE	NOWREK	Maroch	EPHS NO.	FOLLOW-UP	9	DATE OF FOLLOW-UP				
Debbie Matlock / (573) 458-6010 Alebbur 1	·	1508	YES 🗹] NO	N/A				