

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

### FOOD ESTABLISHMENT INSPECTION REPORT

DATE 08/01/2017 Page 1 of 3
TIME IN TIME OUT 11:52 AM

ESTABLISHMENT NAME OWNER					PERSON IN CHARGE				
Rolla Moto Mart FKG Oil					Company Mike Anthony			thony	
ADDRESS				EST	STÄBLISHMENT LICENSE NO. COUNTY			7	REGION
19 Howard Johnson Drive					Rolla				l
CITY/ZIP CODE TELEPHONE NUME					FAX NUMBER		SEWAGE DIS	SPOSAL	P.H. PRIORITY
Rolla 65401		(5	73) 364-3364				Public		L
WATER SUPPLY FROZEN DESSERT  Community Date Sampled: N/A Result:N/A N/A Expires: N/A License Nu							cense Num	ber:N/A	
ESTABLISHMENT TYPE							PURPOSE		
Bakery C. Store	☑ Cate		☑ Deli		☑ Grocery Store	☑ Instit	_	Mobile	Davidas
Restaurant L School		ior Center	Summer I	·.P.	Tavern		porary		Routine
FOOD PRODUCT	TEMP. (°F)		OCATION		FOOD PRODUC	.1	TEMP. (°F)	10021074010755705666405	CATION
Pepperoni Pizza	137		Brothers Hot Hold		Ambient Air			34 True Pizza Prep Unit	
Hot Dog	155		Hot Dog Roller		Pepperoni				Pizza Prep Unit
Pepperjack Sausage	167		Hot Dog Roller		Ambient Air				lk In Cooler
Bacon,Chicken Roll Up	140	H	ot dog Roller		Ambient Air		41	vva	lk In Cooler
			PRIO					- T	
					ors which lead to foodbo ION within 72 hours or a				CORRECT BY
4-601.11(A)Dbserved excessive dried residual product on the interior of both of the Cappuccino  machines.  4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.							08/08/2017		
7-204.11 Sanitizer concentration in spray bottle under the cabinet housing microwave is too strong. Immediate 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.						Immediate			
4-601.11(A)Dbserved excessive dried residual product in the holding cup of the F'real machine.  4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.						08/08/2017			
4-601.11(A)Observed excessive residual food product on the interior of the microwave oven in the pizza Immediate prep area. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.									
			COI	RE ITE	EMS				
					e of food operations and regular inspection or				CORRECT BY
4.204.112 Temperature measuring device missing in the Hunt Brothers hot hold unit. 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.						08/08/2017			
4-501.11 Equipment not maintained in a state of good repair or proper adjustment. Observed the								08/08/2017	



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#### FOOD ESTABLISHMENT INSPECTION REPORT

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TIME IN TIME OUT 10:27 AM 11:52 AM

ESTABLISHMENT NAME Rolla Moto Mart		ADDRESS 19 Howard Johnson Drive	CITY Rolla			
		CORE ITEMS	. 1			
CODE REF.		items relate to maintenance of food operations and cle be corrected by the next regular inspection or as s		CORRECT BY		
	sandwich display cooler is in d 4-501.11 Equipment shall be n requirements.	isrepair. naintained in a state of repair and condition	that meets the			
4.204.112	2 Temperature measuring device not properly functioning in the True pizza prep unit. 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.					
3-304.12	Improper storage of in-use serving utensil. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.					
6-501.12	6-501.12 The physical facilities	floor in the store room by the soda dispensing shall be cleaned as often as necessary to add when the least amount of food is expose	keep them clean	08/08/2017		
6-301.11	No soap at employee handsin. 6-301.11 Each handwashing la supply of hand cleaning liquid,	avatory/group of 2 adjacent lavatories shall t	oe provided with a	Immediate		
4-501.11	excessive ice accumulation or	a state of good repair or proper adjustment. on the floor and wall of the walk in freezer. naintained in a state of repair and condition		08/08/2017		
6-202.11	Unshielded light bulbs in the walk in cooler. 6-202.11 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service items. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.		08/08/2017			
6-501.12	Observed the floor in front of the walk in freezer to the bulk ice machine to be dirty. 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.		08/08/2017			
4-302.14	solutions.	ther device to measure the concentration of vice that accurately measures the concentra ovided.	•	08/08/2017		



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#### FOOD ESTABLISHMENT INSPECTION REPORT

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TIME IN TIME OUT 14:52 ANA

			110	0:27 AM	11:52 AM	
ESTABLISHMENT NAME	ADDRESS	<b>.</b> .		CIT		
Rolla Moto Mart	19 Howard John		Rolla			
	CC	RE ITEMS				
CODE DESCRIPTION: Th	ese items relate to main	tenance of food operations an	d cleanliness.		CORRECT	
		e next regular inspection or			BY	
					•	
·						
					,	
ACKNOWLEDGEMENT OF CRITICAL AND NON CR	RITICAL ITEMS					
		in an				
By initialing here you, as the person in charge, I am receiving the inspection report based on t	acknowledge the follow	ing: sepaction denoted 4 priority vic	dations and 10	) ooro violati	iono of	
the food code.	oday s mspection, uns m	ispection denoted 4 phonty vic	nations and it	Core violati	ons of	
I am aware of each violation and the compliant	ce date for each violation	n.			MIT	
I have had ample opportunity to discuss each					-	
EDUCATION PROVIDED OR COMMENTS						
INSPECTION INFORMATION						
RECEIVED BY (PERSON IN CHARGE/TITLE)	4			DATE		
	Mhertue	n				
Mike Anthony / General Manager	400041	(		08/01/201	7	
INSPECTOR/TELEPHONE NUMBER	A	EPHS NO.	FOLLOW-UP	·	DATE OF FOLLOW-UP	
	1. m 1.1			FT 110		
Debbie Matlock / (573) 458-6010	Nessen Matrice	1508	☑ YES	□ NO	08/08/2017	