



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

DATE 07/31/2017	Page 1 of 4
TIME IN 10:26 AM	TIME OUT 11:41 AM

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 cessation of your food operations.

ESTABLISHMENT NAME Purest Coffee Shop		OWNER Hussain Alajaj		PERSON IN CHARGE Hussain Alajaj	
ADDRESS 1007 N Pine Street			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 426-3121	FAX NUMBER	SEWAGE DISPOSAL Public
WATER SUPPLY Community			FROZEN DESSERT N/A		
Date Sampled: N/A		Result: N/A		Expires: N/A	
License Number: N/A					

ESTABLISHMENT TYPE							PURPOSE Pre-Opening
<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	
<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	41	GE Refrigerator			
Milk	39	Cold Thermos			
Milk	41	Cold Thermos			

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
In Compliance	<b>2-4 Hygienic Practices</b>

**Food**

In Compliance	<b>3-1 Characteristics</b>
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
Not In Compliance	<b>3-3 Protection From Contamination After Receiving</b> <u>Core</u> <i>Food not protected from contamination. Observed mango flavored drink mix stored on the floor.</i> 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor. <b>Correct By:</b> Corrected On-site
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
Not In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b> <u>Priority</u> <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</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. <b>Correct By:</b> Immediate
In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
In Compliance	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

In Compliance	<b>4-1 Materials For Construction and Repair</b>
Not In Compliance	<b>4-2 Design and Construction</b> <u>Core</u>



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

*Temperature measuring device missing in the GE refrigerator.*  
 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.  
**Correct By:** 08/01/2017

Not In Compliance	<b>4-3 Numbers and Practices</b> <b>Core</b> <i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. <b>Correct By:</b> Immediate
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In Compliance	<b>4-4 Location and Installation</b>
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In Compliance	<b>4-5 Maintenance and Operation</b>
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In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b>
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Not In Compliance	<b>4-7 Sanitization Of Equipment and Utensils</b> <b>Priority</b> <i>Observed no sanitizing agent in the facility.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized. <b>Correct By:</b> Corrected On-site
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In Compliance	<b>4-8 Laundering</b>
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Not In Compliance	<b>4-9 Protection Of Clean Items</b> <b>Core</b> <i>Single-service items; Wares stored on the floor.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used. <b>Correct By:</b> Corrected On-site
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**Water, Plumbing, and Waste**

In Compliance	<b>5-1 Water</b>
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In Compliance	<b>5-2 Plumbing System</b>
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Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
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In Compliance	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
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In Compliance	<b>5-5 Refuse, Recyclables, and Returnables</b>
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**Physical Facilities**

In Compliance	<b>6-1 Materials For Construction and Repair</b>
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In Compliance	<b>6-2 Design, Construction, and Installation</b>
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Not In Compliance	<b>6-3 Numbers and Capacities</b> <b>Core</b> <i>No towels at the employee handsink.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.
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**RISK FACTORS AND INTERVENTIONS**

**Physical Facilities**

**Correct By:** Corrected On-site  
**Core**  
*No toilet paper in the employee restroom.*  
 6-302.11 A supply of toilet tissue shall be available at each toilet.  
**Correct By:** Immediate

In Compliance	<b>6-4 Location and Placement</b>
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Not In Compliance	<b>6-5 Maintenance and Operation</b> <b>Core</b> <i>Observed construction material to be scattered throughout dining area.</i> 6-501.114 The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used and litter. <b>Correct By:</b> 08/01/2017 <b>Core</b> <i>Observed a hole in the floor tile in front of the wait station.</i> 6-501.11 The physical facilities shall be maintained in good repair. <b>Correct By:</b> 08/01/2017
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**Poisonous or Toxic Materials**

In Compliance	<b>7-1 Labeling and Identification</b>
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Not In Compliance	<b>7-2 Operational Supplies and Applications</b> <b>Priority</b> <i>Toxic item present that is not approved for use in a establishment. Observed container of Lysol wipes in kitchen prep area.</i> 7-202.11 Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment. <b>Correct By:</b> Corrected On-site
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Not Applicable	<b>7-3 Stock and Retail Sale</b>
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**Compliance and Enforcement**

Not Applicable	<b>8-1 Modifications</b>
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Not Applicable	<b>8-2 HACCP Plan</b>
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In Compliance	<b>8-3 Qualifications and Responsibilities</b>
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Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>
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**RISK FACTORS AND INTERVENTIONS**

*(This area is currently blank for risk factors and interventions.)*

**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 3 priority violations and 8 core violations of the food code. HA  
 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**

*(This area is currently blank for education provided or comments.)*

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Hussain Alajaj / Owner	DATE 07/31/2017		
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 08/01/2017