



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

DATE 08/28/2017	Page 1 of 2
TIME IN 08:24 AM	TIME OUT 09:16 AM

ESTABLISHMENT NAME Toto Mart North		OWNER Rick Barnes		PERSON IN CHARGE Faith Barnes	
ADDRESS 2003 North Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-7400	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY L
WATER SUPPLY Community		Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A	Expires: N/A
					License Number: N/A

ESTABLISHMENT TYPE						PURPOSE Pre-Opening
<input type="checkbox"/> Bakery	<input checked="" type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	
<input 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	116	Wisco Hot Hold	Tornado	136	APW Hot Hold
Ambient Air	36	True Two Door R/I			
Ambient Air	41	Landshire Refrigerator			
Hot dog	135	APW Hot Hold			

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
6-501.111	Observed rodent feces in the cabinets under the soda dispenser and coffee pots. 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	09/05/2017
5-205.15	Establishment's plumbing in disrepair. Observed a leak in the cabinet under the soda dispenser. 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	09/05/2017
3-501.16	Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit. Observed the Wisco hot hold to only be at 116 degrees Fahrenheit. 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate

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
5-205.11	The employee handsink is used for purposes other than hand washing. 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	09/05/2017
4-903.12	Single-service articles improperly stored under unshielded sewer lines. 4-903.12 Cleaned and sanitized equipment, utensils, laundered linens, and single-service items may not be stored: in locker rooms, toilet rooms, garbage rooms, or mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; under open stairwells; or under other sources of contamination.	09/05/2017



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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
4.204.112	<i>Temperature measuring device is missing in the True Two Door reach in refrigerator.</i> 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.	09/05/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed standing water in the floor of the walk in cooler.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	09/05/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the walk in cooler to not be working due to the fire yesterday. Note: Owners are working on getting it back up and running. No potentially hazardous foods may be stored in the walk in cooler until it can be checked by PMCHD.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	09/05/2017

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 3 priority violations and 5 core violations of the food code.
 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.

EMB

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Faith Barnes / Owner	<i>TEAR</i>	DATE 08/28/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 09/05/2017