



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

**FOOD ESTABLISHMENT INSPECTION REPORT**

DATE 02/27/2017	Page 1 of 2
TIME IN 03:05 PM	TIME OUT 04:32 PM

ESTABLISHMENT NAME UMR MotoMart		OWNER FKG Oil Company	PERSON IN CHARGE Chad Hill	
ADDRESS 200 South Bishop		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 341-9141	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
<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"/> Mobile	Routine
<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	40	Walk In Cooler	Hot Dog	139	Italian Sausage
Ambient Air	36	Walk in Cooler	Ambient Air	40	Deli Display Case
Ambient Air	153	Pizza Hot Hold	Chili	141	Gehl's Hot Hold
Cheddarwurst	144	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
4-903.11	<i>Single-service items stored on the floor in the back storage room.</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.	Immediate
4-903.11	<i>Single-service items not kept in the original protective package. Observed coffee filters to be stored unprotected on top of cappuccino machine.</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.	Immediate
6-501.111	<i>Observed rodent feces in the cabinet housing the microwave and the shelf below the potato chips to the left of the microwave.</i> 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	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
5-501.17	<i>Absence of covered wastebasket in the women's restroom.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	03/06/2017
6-501.11	<i>Holes in wall located in both the men's and women's bathroom.</i> 6-501.11 The physical facilities shall be maintained in good repair.	03/06/2017



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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
5-205.11	<i>The employee handsink is used for purposes other than hand washing. Observed the hand sink in the back storage room used to store items.</i> 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.	Immediate
4-601.11(B)(C)	<i>Observed residual product build up inside cabinet below Hot Dog hot hold.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	03/06/2017
6-501.12	<i>Excessive dirt and food debris buildup found in the trash compartment behind and along side the trash can under the nachos counter.</i> 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.	03/06/2017

**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.

C.H.

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Chad Hill / Cashier	<i>Chad Hill</i>	DATE 02/27/2017
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 02/06/2017