



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

DATE 10/03/2018	Page 1 of 3
TIME IN 02:00 PM	TIME OUT 03:25 PM

ESTABLISHMENT NAME Koi		OWNER Zhao Yan & Yun Lin		PERSON IN CHARGE	
ADDRESS 1808 N Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 426-5551	FAX NUMBER	REGION I
WATER SUPPLY Community		Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A	Expires: N/A
				License Number: N/A	
SEWAGE DISPOSAL Public					P.H. PRIORITY H

ESTABLISHMENT TYPE							PURPOSE
<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	Routine
<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
SALMON	36	FRONT LINE COOLING UNIT	EGGS	31	WALK IN
DRESSING	41	PEPSI REACH IN	SHRIMP	47	PEPSI REACH IN
SOUP	180	CROCKPOT	SHRIMP	28	UNDER PREP TABLE
BEEF	31	WALK IN			

**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
8-201.13	<i>Establishment did not provide regulatory authority with a HACCP plan for approval prior to conducting a special food processing procedure.</i> 8-201.13 Before engaging in an activity that requires a HACCP plan, an operator shall submit to the regulatory authority for approval a properly prepared HACCP.	10/09/2018
4-601.11(A)	<i>Excessive residual product buildup on bread crunch &amp; flour bins.</i> 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.	10/09/2018
3-302.11	<i>Food uncovered in dry storage.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-202.11	<i>Food contact surface(s) not smooth; has sharp internal angle, corners or crevices.</i> 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.	Corrected On-site

**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
3-305.11	<i>Food not protected from contamination. Seaweed stored on 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.	Corrected On-site
3-304.14	<i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i>	Corrected On-site



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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
	3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	
6-501.12	<i>Excessive dirt and food debris buildup on floor under shelving.</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.	10/09/2018
6-202.13	Insect control device located over food preparation area. Fly paper was above the food prep area. 6-202.13 Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device. Insect control devices shall be installed so that: the devices are not located over a food preparation area; and dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.	Corrected On-site
6-301.11	<i>No soap at employee handsink.</i> 6-301.11 Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.	Corrected On-site
6-301.12	<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.	Corrected On-site
6-301.14	<i>Absence of handwashing signage at all sinks used by employees.</i> 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.	10/09/2018
3-602.11	<i>Bread crunch &amp; flour not properly labeled.</i> 3-602.11 Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: the common name of the food, or absent a common name, an adequately descriptive identity statement; if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; an accurate declaration of the quantity of contents, the name and place of business of the manufacturer, packer, or distributor; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.	10/09/2018
4-903.11	<i>Employee stacking wet dishes before they had air-dried.</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	10/09/2018



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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
	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.	
4-601.11(B)(C)	<del>Excessive dust buildup on fan in the walkin fridge.</del> 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.	10/09/2018
3-307.11	Food stored in walkin freezer that is for personal use. 3-307.11 Food shall be protected from contamination.	Corrected On-site

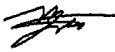
**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

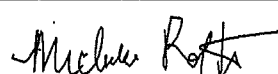
By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 4 priority violations and 11 core violations of the food code.  
 I am aware of each violation and the compliance date for each violation.  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

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**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) / 	DATE 10/03/2018
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INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010 	EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 10/09/2018
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