



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

DATE: 08/06/2018 Page 1 of 3

TIME IN: 02:30 PM TIME OUT: 03:45 PM

ESTABLISHMENT NAME Kyoto		OWNER Michael Liu		PERSON IN CHARGE	
ADDRESS 1002 N. Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-2939	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community		Date Sampled: N/A		Result: N/A	FROZEN DESSERT N/A

Expires: **N/A** License Number: **N/A**

ESTABLISHMENT TYPE

<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	

PURPOSE: **Routine**

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Grapes	41	Fogel	Noodles	35	Under preptable fridge
Milk	40	Cole reach in	ribs	35	walk-in cooler
Chicken	270	Wok	shrimp	36	sushi cabinet
Carrots	38	Prep table	radish	40	sushi prep cooler

PRIORITY ITEMS

DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items **MUST RECEIVE IMMEDIATE ACTION** within 72 hours or as stated.

CODE REF.	DESCRIPTION	CORRECT BY
7-204.11	<i>Sanitizer concentration in wiping cloth buckets too weak.</i> 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Milk in the coke reach in not date labeled.</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.	Immediate
3-301.11	<i>Bare hand contact with ready-to-eat food. Employee slicing oranges without gloves.</i> 3-301.11 Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.	Immediate
4-202.11	<i>Food contact surface(s) not smooth. Food storage containers broken and not smooth.</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
4-601.11(A)	<i>Excessive mold buildup on ice machine.</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.	08/13/2018

CORE ITEMS

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.

CODE REF.	DESCRIPTION	CORRECT BY



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CITY Rolla	

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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.	CORE ITEMS	CORRECT BY
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4-901.11 *Equipment and utensils not being air-dried.* cups being wet stacked above hand washing sink. Dishes dried with a towel and not air-dried. 08/13/2018

5-205.11 *The employee handsink is used for purposes other than hand washing in the kitchen prep area, sushi prep area, and soda machine area.* 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

3-304.14 *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.* 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage. Immediate

4-601.11(B)(C) *Excessive residual food buildup on rice, sugar and flour containers.* 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. 08/13/2018

4-601.11(B)(C) *Excessive dust buildup on walk-in cooler fan vents.* 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. 08/13/2018

3-305.11 *Food not protected from contamination in the walkin freezer.* 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. Immediate

304.11 *Inadequate ventilation; odors present in the employee restroom due to ventilation system not working.* 6-304.11 If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided. 08/13/2018

01.12 *Excessive dirt; dust buildup at floor to wall junctures; on floor; on walls in employee restroom.* 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. 08/13/2018



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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

6-501.18	The handwashing sink(s); toilet(s) is dirty in employee restroom. 6-501.18 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.	08/13/2018
4-903.11	Wares stored improperly. Plates stored upright in open cabinet. 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.	08/13/2018

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 5 priority violations and 10 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) 		DATE 8/6/18 08/06/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010 	EPHS NO. 1212	FOLLOW-UP <input type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 8/13/18