



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

DATE 07/02/2018	Page 1 of 3
TIME IN 11:10 AM	TIME OUT 12:08 PM

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 Food Court		OWNER Rolla Lion's Club Inc		PERSON IN CHARGE Nathan Love	
ADDRESS 1061 South Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-4386	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		P.H. PRIORITY H
Date Sampled: 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					

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	28	True Two Door	Water	172	Crock Pot
Ambient Air	34	Walk In Cooler	Water	147	Crock Pot
Ambient Air	31	True Two Door	Ambient Air	136	Heat Lamp
Ambient Air	293	GE Roaster			

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
Not In Compliance	3-3 Protection From Contamination After Receiving <u>Priority</u> <i>Observed water dripping on food product in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination. Correct By: Corrected On-site <u>Core</u> <i>Food not protected from contamination. Observed boxes of potatoes 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. Correct By: Corrected On-site
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation



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

DATE 07/02/2018	Page 2 of 3
TIME IN 11:10 AM	TIME OUT 12:08 PM

ESTABLISHMENT NAME Food Court	ADDRESS 1061 South Bishop	CITY/ZIP CODE Rolla 65401
----------------------------------	------------------------------	------------------------------

RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

In Compliance	4-5 Maintenance and Operation
Not In Compliance	4-6 Cleaning Of Equipment and Utensils Priority <i>Observed residual food product on the blade and base of the table mounted can opener.</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. Correct By: Corrected On-site
In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering
In Compliance	4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance	5-1 Water
Not In Compliance	5-2 Plumbing System Core <i>The employee handsink is used for purposes other than hand washing.</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. Correct By: Corrected On-site
Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
In Compliance	5-5 Refuse, Recyclables, and Returnables

Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
Not In Compliance	6-2 Design, Construction, and Installation Core <i>Employee restroom door propped open.</i> 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Correct By: Corrected On-site
In Compliance	6-3 Numbers and Capacities
In Compliance	6-4 Location and Placement
In Compliance	6-5 Maintenance and Operation

Poisonous or Toxic Materials

In Compliance	7-1 Labeling and Identification
Not In Compliance	7-2 Operational Supplies and Applications Priority <i>Sanitizer concentration in the spray bottle too strong.</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. Correct By: Corrected On-site Priority <i>Sanitizer concentration in spray bottle is less than 10 ppm throughout the facility.</i> 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall



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

DATE 07/02/2018	Page 3 of 3
TIME IN 11:10 AM	TIME OUT 12:08 PM

ESTABLISHMENT NAME Food Court	ADDRESS 1061 South Bishop	CITY/ZIP CODE Rolla 65401
----------------------------------	------------------------------	------------------------------

RISK FACTORS AND INTERVENTIONS

Poisonous or Toxic Materials

meet the requirements specified in 40 CFR 180.940.

Correct By: Corrected On-site

Not Applicable | **7-3 Stock and Retail Sale**

Compliance and Enforcement

Not Applicable | **8-1 Modifications**

Not Applicable | **8-2 HACCP Plan**

Not Applicable | **8-3 Qualifications and Responsibilities**

Not Applicable | **8-4 Ceasing Operations and Reporting**

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 3 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.

M

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Nathan Love / Member		DATE 07/02/2018	
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A