



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

DATE 08/10/2018	Page 1 of 3
TIME IN 09:53 AM	TIME OUT 11:00 AM

ESTABLISHMENT NAME Rolla Moto Mart		OWNER FKG Oil Company		PERSON IN CHARGE Mike Anthony	
ADDRESS 19 Howard Johnson Drive			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-3364	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		
Date Sampled: N/A		Result: N/A		Expires: N/A	
License Number: N/A		SEWAGE DISPOSAL Public			
P.H. PRIORITY L					

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
<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	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
CHEESEBUGER HOTDOG	158	ROLLER	EGG ROLL	147	ROLLER BY DOORS
CORNDOG	116	CORNDOG ROLLER	CORNDOG	142	ROLLER CLOSEST TO DOORS
TAQUITO	138	ROLLER	MILK	43	REACH IN FRIDGE
PIZZA	141	WARMER	HAM LUNCHABLE	54	OPEN FRIDGE UNIT

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
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Lunchable in open fridge unit at 54 degrees.</i> 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.	08/14/2018
4-601.11(A)	<i>Excessive residual food buildup on white microwave in back.</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.	08/14/2018

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
4-601.11(B)(C)	<i>Excessive residual product buildup on MoJoe's Cappuccino Maker on right by edge of counter.</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.	08/14/2018
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> 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	Corrected On-site
6-501.11	<i>Wall in disrepair located in ara behind Soda Macine and next to soda refills..</i> 6-501.11 The physical facilities shall be maintained in good repair.	NRI



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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
4-903.11	<i>Single-service items stored on the floor. Sandwich containers and coffee bags on floor in dry storage.</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.	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.	NRI
3-305.11	<i>Food not protected from contamination. Burger in walkin Freezer 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.	Corrected On-site
6-202.11	<i>Unshielded light bulbs in walkin fridge.</i> 6-202.11 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service items. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.	08/14/2018
4-601.11(B)(C)	<i>Excessive dirt and food debris buildup on white storage cabinet in the back.</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.	NRI
4-601.11(B)(C)	<i>Excessive mold; dirt buildup on floor of large walkin cooler with product displayed.</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.	NRI



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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 2 priority violations and 9 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

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INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Mike Anthony / Manager	DATE 08/10/2018		
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 08/14/2018