



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

DATE 01/30/2018	Page 1 of 2
TIME IN 02:26 PM	TIME OUT 02:42 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 Spoon Me		OWNER Sijia Yang	PERSON IN CHARGE Sijia Yang	
ADDRESS 1051 N. Bishop		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 458-2339	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT Approved Expires: 12/31/2018 License Number: 161-19201		

ESTABLISHMENT TYPE							PURPOSE Follow-Up
<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

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

Not Observed	<b>2-1 Supervision</b>
Not Observed	<b>2-2 Employee Health</b>
Not Observed	<b>2-3 Personal Cleanliness</b>
Not Observed	<b>2-4 Hygienic Practices</b>

**Food**

Not Observed	<b>3-1 Characteristics</b>
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
Not Observed	<b>3-3 Protection From Contamination After Receiving</b>
Not Observed	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>
Not Observed	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
Not Observed	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

Not Observed	<b>4-1 Materials For Construction and Repair</b>
In Compliance	<b>4-2 Design and Construction</b>
Not Observed	<b>4-3 Numbers and Practices</b>
Not Observed	<b>4-4 Location and Installation</b>
Not Observed	<b>4-5 Maintenance and Operation</b>
Not Observed	<b>4-6 Cleaning Of Equipment and Utensils</b>
Not Observed	<b>4-7 Sanitization Of Equipment and Utensils</b>
Not Applicable	<b>4-8 Laundering</b>
Not Observed	<b>4-9 Protection Of Clean Items</b>

**Water, Plumbing, and Waste**

Not Observed	<b>5-1 Water</b>
Not Observed	<b>5-2 Plumbing System</b>



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Spoon Me	1051 N. Bishop	Rolla 65401

**RISK FACTORS AND INTERVENTIONS**

**Water, Plumbing, and Waste**

Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
Not Observed	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
Not Observed	<b>5-5 Refuse, Recyclables, and Returnables</b>

**Physical Facilities**

Not Observed	<b>6-1 Materials For Construction and Repair</b>
Not Observed	<b>6-2 Design, Construction, and Installation</b>
Not Observed	<b>6-3 Numbers and Capacities</b>
Not Observed	<b>6-4 Location and Placement</b>
Not Observed	<b>6-5 Maintenance and Operation</b>

**Poisonous or Toxic Materials**

Not Observed	<b>7-1 Labeling and Identification</b>
Not Observed	<b>7-2 Operational Supplies and Applications</b>
Not Applicable	<b>7-3 Stock and Retail Sale</b>

**Compliance and Enforcement**

Not Applicable	<b>8-1 Modifications</b>
Not Applicable	<b>8-2 HACCP Plan</b>
Not Applicable	<b>8-3 Qualifications and Responsibilities</b>
Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>

**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 0 priority violations and 0 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.

S.Y.

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE)	DATE		
Sijia Yang / Owner <i>Sijia Yang</i>	01/30/2018		
INSPECTOR/TELEPHONE NUMBER	EPHS NO.	FOLLOW-UP	DATE OF FOLLOW-UP
John Campbell / (573) 458-6010 <i>John Campbell</i>	1572	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	N/A