



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

DATE 12/12/2018	Page 1 of 3
TIME IN 10:48 AM	TIME OUT 12:30 PM

ESTABLISHMENT NAME Spoon Me		OWNER Sijia Young		PERSON IN CHARGE Yu Zhang	
ADDRESS 1051 N. Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	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 Disapproved Expires: License Number: N/A		
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 <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					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
milk	38	dr pepper reach in	popping pearls	42	self serve candy line
yogurt	42	pepsi reach in	milk	32	true fridge by registers
yogurt natural tart	34	yogurt machine	pineapple	24	ice cream fridge
yellow cake batter	41	yogurt machine			

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
7-102.11	<i>Unlabeled spray bottle found under sink by register .</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	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 as observed by pregel food items 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
4-903.11	<i>Single-service items not stored at a minimum of 6 inches above the floor.</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
3-302.12	<i>Sugar in tupperware improperly labelled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	Corrected On-site
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of quaternary ammonium sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	12/26/2018



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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
6-301.12	<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
5-205.11	<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.	Corrected On-site
6-303.11	<i>Inadequate lighting in food preparation area; dry goods storage area.</i> 6-303.11 The light intensity shall be at least 110 lux (10 foot candles) at a distance of 30" above the floor, in walk-in refrigeration units, dry food storage areas and in areas/rooms during cleaning, at least 220 lux (20 foot candles) at a surface where food is provided for consumer self-service or where fresh produce or packaged foods are sold/offered for consumption, inside equipment such as reach-in and under-counter refrigerators, at a distance of 30" above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms, and at least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.	12/26/2018
3-302.12	<i>Bulk ingredients not labeled. 2 items in smoothie prep area are not labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	Corrected On-site
3-304.12	<i>Improper storage of ice scoop. Observed the ice scoop to be laying in the ice machine.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Corrected On-site
5-205.15	<i>Establishment's plumbing in disrepair. Sink in smoothie prep area is leaking.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	12/26/2018
4-501.11	<i>Equipment not maintained in a state of good repair. Booths are torn.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	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 0 critical violations and 0 non-critical 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.

Yu Zhang

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Yu Zhang / Manager	<i>Yu Zhang</i>	DATE 12/12/2018
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 12/26/2018