



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

DATE 10/17/2018	Page 1 of 2
TIME IN 02:03 PM	TIME OUT 03:10 PM

ESTABLISHMENT NAME Stop N Go		OWNER Ted & Jane Moser		PERSON IN CHARGE Ted Moser	
ADDRESS 17475 South Hwy 63			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 341-8350	FAX NUMBER	SEWAGE DISPOSAL Private
WATER SUPPLY Private			FROZEN DESSERT N/A		
Date Sampled: 10/17/2018			Result: Pending		License Number: N/A

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
BOLOGNA	38	GE MINI FRIDGE			
MILK	41	SNAPPLE FRIDGE			
TURKEY BREAST	39	SNAPPLE FRIDGE			

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
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Lettuce in GE Mini Fridge is 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
4-703.11	<i>Wares and utensils improperly sanitized. No sanitizing step is being utilized.</i> 4-703.11 After being cleaned, equipment food-contact surfaces and utensils shall be sanitized.	11/07/2018

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
5-102.14	<i>Absence of most recent sample report for the nonpublic water system on file. Sample is Pending.</i> 5-102.14 The most recent sample report for the nonpublic water system shall be retained on file.	11/07/2018
6-501.12	<i>Clutter throughout kitchen area. If this area is to continue being used for food prep, this area needs to be decluttered and maintained in this way.</i> 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.	11/07/2018
6-501.12	<i>Employee restroom is dirty.</i> 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.	11/07/2018



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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
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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.	11/07/2018
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4-302.14	<i>Absence of proper test kit or other device to measure the concentration of sodium hypochlorite 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.	11/07/2018
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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.

JEM

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Ted Moser / Owner	<i>Ted Moser</i>	DATE 10/17/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 11/07/2018