



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

DATE 07/02/2018	Page 1 of 2
TIME IN 01:17 PM	TIME OUT 01:57 PM

ESTABLISHMENT NAME The Purest Food Market		OWNER Overseas, Inc		PERSON IN CHARGE Hussain Alajaj	
ADDRESS 1007 N. Pine Street			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 426-3121	FAX NUMBER	P.H. PRIORITY H
WATER SUPPLY Community		Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A	Expires: N/A
ESTABLISHMENT TYPE		PURPOSE			
<input type="checkbox"/> Bakery <input type="checkbox"/> C. Store <input type="checkbox"/> Caterer <input type="checkbox"/> Deli <input checked="" 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
Ambient Air	30	True Two Door RI			
Ambient Air	36	Deli Display Case			
Ambient Air	33	Walk In Cooler			

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
4-601.11(A)	<i>Observed food debris in the storage bins housing onions and potatoes.</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.	Immediate
4-601.11(A)	<i>Observed dried meat debris on the blade and exterior surface of the meat cutting equipment.</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.	Immediate
7-201.11	<i>Improper storage of toxics stored with and above clean wares in the room housing three vat sink.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Immediate
3-302.11	<i>Food uncovered in the walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate

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
6-501.12	<i>Observed a stain on the floor in front of plastic bins housing potatoes and onions.</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.	07/09/2018
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of	07/09/2018



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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
	sanitizing solutions shall be provided.	
6-301.12	<i>Paper towel dispenser was in disrepair 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
6-202.15	<i>Excessive air gap at the back door entrance leading into the deli.</i> 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents.	07/09/2018
6-501.12	<i>Observed water and debris on the floor of the walk in cooler.</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.	07/09/2018

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 5 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.

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EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Hussain Alajaj / Owner		DATE 07/02/2018
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 07/09/2018