



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: <i>DBA DinoMart</i>		Number: <i>F134-1023</i>	
Address: <i>2003 N. Bishop Ave, Rolla, MO 65401</i>		County Code: <i>161 PHELPS</i>	
Type: <i>Convenient Store</i>	Sewage Disposal: <i>Public</i>	Region: <i>I</i>	P.H. Priority: <i>L</i>

**Water Supply**

Type: <i>Community</i>	Date Sampled:	Results:
------------------------	---------------	----------

**Frozen Dessert**

Approval: <i>N/A</i>	Expires:	Number:
----------------------	----------	---------

**Owner**

Name: <i>Pramod Sitaula</i>	Phone: <i>(573)364-7400</i>	Fax:
Email: <i>pathwaymo2003@gmail.com</i>		

**Inspection**

Date: <i>12/14/2020</i>	Time In: <i>9:25 AM</i>	Time Out: <i>10:07 AM</i>	Purpose: <i>Pre-opening</i>
Follow-up: <i>No</i>	Follow-up Date:		
Education Provided or Additional Comments: <i>None</i>			

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>milk</i>	<i>40</i>	<i>Cold Holding</i>
<i>Jerky and Cheese pack</i>	<i>39</i>	<i>Cold Holding</i>
<i>string cheese</i>	<i>37</i>	<i>Cold Holding</i>

**Management and Personnel**

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

**Food**

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
3-3 Protection From Contamination After Receiving	<b><i>Not In Compliance</i></b>

3-3 Protection From Contamination After Receiving *(continued)* **Not In Compliance**

3.307.11. Food shall be protected from contamination.

**Core/Corrected Onsite**

*Food stored under automotive chemicals.*

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.

**Core/Corrected Onsite**

*Food not protected from contamination. A case of beer was on the floor in the walk-in cooler sitting in a pool of spilled water*

3-4 Destruction Of Organisms Of Public Health Concern *In Compliance*

3-5 Limitation Of Growth Of Organisms Of Public Health Concern *In Compliance*

3-6 Food Identity, Presentation, and On-Premises Labeling *In Compliance*

3-7 Contaminated Food *In Compliance*

3-8 Special Requirements for Highly Susceptible Populations *Not Applicable*

**Equipment, Utensils and Linens**

4-1 Materials for Construction and Repair *In Compliance*

4-2 Design and Construction *In Compliance*

4-3 Numbers and Practices *In Compliance*

4-4 Location and Installation *In Compliance*

4-5 Maintenance and Operation *In Compliance*

4-6 Cleaning Of Equipment and Utensils **Not In Compliance**

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

**Next Regular Inspection**

*Mold-like substance has accumulated on the ceiling and fans in the walk-in cooler.*

4-7 Sanitization Of Equipment and Utensils *In Compliance*

4-8 Laundering *Not Applicable*

4-9 Protection of Clean Items *In Compliance*

**Water, Plumbing and Waste**

5-1 Water *In Compliance*

5-2 Plumbing System *In Compliance*

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank *Not Applicable*

5-4 Sewage, Other Liquid Waste and Rainwater *In Compliance*

## Water, Plumbing and Waste (continued)

5-5 Refuse, Recyclables, and Returnables

In Compliance

## Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas

In Compliance

6-2 Design, Construction, and Installation

In Compliance

6-3 Numbers and Capacities

In Compliance

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

In Compliance

## Poisonous or Toxic Materials

7-1 Labeling and Identification

In Compliance

7-2 Operational Supplies and Applications

In Compliance

7-3 Stock and Retail Sale

**Not In Compliance**

7.301.11. Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.

## Priority/Corrected Onsite

A toxic item for retail sale stored above food.

## Compliance and Enforcement

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

8-3 Qualifications and Responsibilities

In Compliance

8-4 Ceasing Operations and Reporting

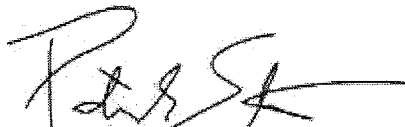
In Compliance

Received By (Person in Charge) Signature



Person In Charge: Sonja Conway

Inspector's Signature



Name: Patrick Stites