



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>TOTOMART NORTH</i>	Number: <i>F134-10149</i>
Address: <i>2003 N. BISHOP, 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:
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Frozen Dessert

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

Name: <i>RICK BARNES</i>	Phone: <i>(573) 364-7400</i>	Fax:
Email: <i>rfbarney@hotmail.com</i>		

Inspection

Date: <i>03/12/2020</i>	Time In: <i>9:55 AM</i>	Time Out: <i>10:18 AM</i>	Purpose: <i>Routine</i>
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Follow-up: <i>Yes</i>	Follow-up Date: <i>04/03/2020</i>
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Education Provided or Additional Comments: *Ensure hotholding for hotdogs and tornados is holding at proper temperatures.*

Exposed sheetrock and chipping paint can be painted. A moisture resistant paint would work well especially around the sink area where water damage is occuring.

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Gatorade</i>	<i>41</i>	<i>Cold Holding</i>
<i>Hotdog</i>	<i>137</i>	<i>Hot Holding</i>
<i>Milk</i>	<i>41</i>	<i>Cold Holding</i>
<i>cheese stick</i>	<i>41</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	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

Equipment, Utensils and Linens

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

Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	Not In Compliance

5.501.17. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Core

Re-inspection Date: 04/03/2020

Wastebasket lid in womens restroom is broken and needs replaced or repaired.

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas

Not In Compliance

6.101.11. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted; closely woven and easily cleanable carpet for carpeted areas; and nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

Core

Re-inspection Date: 04/03/2020

Material used for wall in back storage area where 3 bay sink is not easily cleanable or non absorbant it is unfinished sheetrock with water damage spot appx. 3x14 inches above the sink.

6-2 Design, Construction, and Installation

In Compliance

6-3 Numbers and Capacities

Not In Compliance

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.

Core

Re-inspection Date: 04/03/2020

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

Not In Compliance

6.501.111. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.

Priority

Re-inspection Date: 04/03/2020

Mouse Droppings seen in cabinets under Drink Machines.

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 Applicable

Compliance and Enforcement

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

8-3 Qualifications and Responsibilities

Not Applicable

8-4 Ceasing Operations and Reporting

Not Applicable

Received By (Person in Charge) Signature



Person In Charge: *Rick Barnes*

Inspector's Signature



Name: *Anna Sellegren*