



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: UMR MOTOMART		Number: F134-10141	
Address: 200 S. BISHOP, ROLLA, MO 65401		County Code: 161 PHELPS	
Type: Convenient Store	Sewage Disposal: Public	Region: I	P.H. Priority: L

Water Supply

Type: Community	Date Sampled:	Results:
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Frozen Dessert

Approval: N/A	Expires:	Number:
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Owner

Name: FKG OIL COMPANY	Phone: (573) 341-9141	Fax:
Email: umrmotomart@fkgoil.com		

Inspection

Date: 03/17/2020	Time In: 2:20 PM	Time Out: 3:10 PM	Purpose: Routine
Follow-up: Yes	Follow-up Date: 04/17/2020		

Education Provided or Additional Comments:

All bottles of cleaners need to be clearly labeled.
 All food should be stored off the floors even in the coolers.
 All food boxes that touch food should be covered to prevent contamination and mice from getting on the boxes.

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
Cheesy Buffalo ranch	133	Hot Holding
Pork & veggie eggroll	136	Hot Holding
Corndog	140	Hot Holding
Deli Express sand	43	Cold Holding

Management and Personnel

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

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	<i>In Compliance</i>

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>

Physical Facilities (continued)

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: 04/17/2020
<i>Mouse feces seen under all cabinets in front area.</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.

Core	Re-inspection Date: 04/17/2020
<p><i>Excessive dirt and food debris buildup on walls, on floor throughout facility. Front area has greasy hand prints, pop and coffee residue on cabinet doors surfaces and all dispensing machines.</i></p> <p><i>Under the red counter cleaning sink near restrooms thick dirt and evidence of pests.</i></p> <p><i>Under sodapop syrup bags and behind is dirty syrup on the floor. The back of the machines have a layer of dust dirt and possibly syrup residue.</i></p> <p><i>Under the oven in the employee area is dirt and food debris.</i></p> <p><i>Under the shelves is trash and debris.</i></p> <p><i>In the coolers on the floor are leaking bottles and food debris.</i></p>	

6.501.11. The physical facilities shall be maintained in good repair.

Core	Re-inspection Date: 04/17/2020
<i>Red counter at cleaning sink damaged not easily cleanable.</i>	

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 In Compliance

Compliance and Enforcement

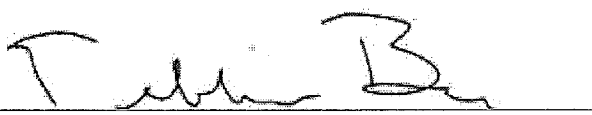
8-1 Modifications Not Applicable

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: *Debbie Barr*

Inspector's Signature

A handwritten signature in black ink, appearing to read 'Anna Sellegren', written over a horizontal line.

Name: *Anna Sellegren*