



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

TIME IN 1030	TIME OUT 1200
PAGE 1 of 2	

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Alula Hibachi & Sushi (Hiro One)		OWNER: Angkasa Hidayat	PERSON IN CHARGE: Cecep Hidayat
ADDRESS: 100 College Ave		COUNTY: Dunklin	
CITY/ZIP: Kennett 63857	PHONE: 573-717-9030	FAX:	P.H. PRIORITY: ☒ H ☐ M ☐ L
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☒ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP. FOOD			
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other			
FROZEN DESSERT ☐ Approved ☐ Disapproved		SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE	
License No. _____		WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____	

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
☒ OUT	Person in charge present, demonstrates knowledge, and performs duties			☒ OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT ☒ N/A	Proper reheating procedures for hot holding		
☒ OUT	Management awareness; policy present			IN OUT ☒ N/A	Proper cooling time and temperatures		
☒ OUT	Proper use of reporting, restriction and exclusion			IN OUT ☒ N/A	Proper hot holding temperatures		
	Good Hygienic Practices			☒ OUT N/A	Proper cold holding temperatures		
IN OUT ☒	Proper eating, tasting, drinking or tobacco use			IN ☒ OUT N/O N/A	Proper date marking and disposition		
IN OUT ☒	No discharge from eyes, nose and mouth			IN OUT N/O ☒	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
☒ OUT N/O	Hands clean and properly washed			IN OUT ☒	Consumer advisory provided for raw or undercooked food		
IN OUT ☒	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN ☒	Adequate handwashing facilities supplied & accessible			☒ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
☒ OUT	Food obtained from approved source			☒ OUT N/A	Food additives: approved and properly used		
IN OUT ☒ N/A	Food received at proper temperature			☒ OUT	Toxic substances properly identified, stored and used		
☒ OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O ☒	Required records available: shellstock tags, parasite destruction			IN OUT ☒	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable			
IN ☒ N/A	Food separated and protected						
IN ☒ N/A	Food-contact surfaces cleaned & sanitized						
IN OUT ☒	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
☒		Pasteurized eggs used where required			☒		In-use utensils: properly stored		
☒		Water and ice from approved source				☒	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			☒		Single-use/single-service articles: properly stored, used		
☒		Adequate equipment for temperature control			☒		Gloves used properly		
☒		Approved thawing methods used					Utensils, Equipment and Vending		
☒		Thermometers provided and accurate				☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				☒	Warewashing facilities: installed, maintained, used; test strips used		
	☒	Food properly labeled; original container				☒	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
	☒	Insects, rodents, and animals not present			☒		Hot and cold water available; adequate pressure		
	☒	Contamination prevented during food preparation, storage and display			☒		Plumbing installed; proper backflow devices		
☒		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			☒		Sewage and wastewater properly disposed		
	☒	Wiping cloths: properly used and stored			☒		Toilet facilities: properly constructed, supplied, cleaned		
☒		Fruits and vegetables washed before use			☒		Garbage/refuse properly disposed; facilities maintained		
					☒		Physical facilities installed, maintained, and clean		

Person in Charge /Title: Cecep Hidayat		Date: 10/28/2024
Inspector:	Telephone No. 573-888-9008	EPHS No. 1647
Follow-up: ☒ Yes ☐ No		Follow-up Date: 11/5/2024



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

TIME IN 1030	TIME OUT 1200
PAGE of 2	

ESTABLISHMENT NAME Alula Hibachi & Sushi (Hiro One)		ADDRESS 100 College Ave		CITY/ZIP Kennett 63857	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
2 Door		37			
2 Door		35			
Prep Cooler		35			
Galanz		38			
PRIORITY ITEMS					
Code Reference	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date) Initial
4-601.11A	Blender on bottom shelving soiled with food and debris				11/5 CH
4-601.11A	Multiple food contact items soiled with food and debris, can opener, Potato peeler, slicer				11/5 CH
6-501.111	Observed multiple live roaches around 3 vat and handwashing sink, shall provide pest control records and recommendations by follow up visit				11/5 CH
3-302.11A	Dishes being stored next to handwashing sink, creating the potential for contamination				11/5 CH
3-302.11A	No lid on rice in 5 gallon bucket, creating potential for contamination				11/5 CH
3-501.17	Multiple items not dated in hoshika cooler (cut lettuce, carrots, cucumbers) Shall be dated with 7 day discard date				11/5 CH
4-601.11A	Cutting board heavily scarred, repair or replace				11/5 CH
4-601.11A	Containers storing food in coolers have multiple dates on them, dishes should be cleaned after use and all stickers and residue removed				11/5 CH
CORE ITEMS					
Code Reference	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date) Initial
5-205.11B	Multiple dishes laying in handwashing sink basin, this sink is for handwashing only				11/5 CH
6-501.12A	Floors soiled under 3 vat sink and behind most equipment in kitchen, wash rinse and santiize				11/5 CH
6-501.11	Hole in ceiling tile in kitchen, repair or replace				11/5 CH
3-302.12	Repeat: Unlabeled dry goods in kitchen (sugar in 5 gallon container)				11/5 CH
6-201.11	Paint on floors in kitchen peeling, Floors shall be smooth, non absorbent and easily cleanable				11/5 CH
6-501.12A	Walls behind equipment and 3 vat sink soiled with food and debris				11/5 CH
3-304.14	Wiping cloths not stored in sanitizer				11/5 CH
4-202.14	No test kit for checking sanitizer				11/5 CH
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Cecep Hidayat					
Inspector:		Telephone No. 573-888-9008		EPHS No. 1647	
Date: 10/28/2024		Follow-up: ☒ Yes ☐ No		Follow-up Date: 11/5/2024	