



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

DATE 03/06/2017	Page 1 of 1
TIME IN 10:33 AM	TIME OUT 11:50 AM

ESTABLISHMENT NAME Arby's		OWNER GMW, Inc.		PERSON IN CHARGE Fred Ziegler	
ADDRESS 1005 Kingshighway		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-3611	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Approved Expires: 06/30/2017 License Number: 161-13343		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input checked="" 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	40	Walk In Cooler	Angus	39	Prep Table
Ambient Air	38	Two Door Refrigerator	Vanilla Ice Cream Mix	38	Soft Serve Machine
Fish Patty	166	Alto-Shaam Hot Hold	Chicken Tender	192	Hot Hold
Corn Beef	43	Traulsen Prep Table	Ambient Air	37	Single Door Refrigerator

**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
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4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed seal and door to walk in freezer to be in disrepair.</i>	03/27/2017
	4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	

5-501.13	<i>Observed grease receptacle to have excessive grease build up.</i>	03/27/2017
	5-501.13 Receptacles and waste handling units for refuse, recyclables, and returnables and for materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent.	

**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 0 priority violations and 2 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**

<b>INSPECTION INFORMATION</b>	
RECEIVED BY (PERSON IN CHARGE/TITLE) Fred Ziegler / General Manager	DATE 03/06/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 03/27/2017