



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

DATE 04/03/2017	Page 1 of 2
TIME IN 10:51 AM	TIME OUT 12:12 AM

ESTABLISHMENT NAME Bandana's Bar-B-Q		OWNER Park Ridge Midwest Restaurant		PERSON IN CHARGE Larry Bowlin	
ADDRESS 1705 Martin Springs Drive			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 426-3331	FAX NUMBER	SEWAGE DISPOSAL Public
WATER SUPPLY Community			FROZEN DESSERT N/A		REGION I
Date Sampled: N/A			Expires: N/A		P.H. PRIORITY H
Result: N/A			License Number: N/A		

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	Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Mayonnaise	42	walk In Cooler	Ambient Air	37	True Cube Refrigerator
American Cheese	42	Prep Unit Cook Line	Ambient Air	38	Silver King In Bar
Smoked Chicken	152	Hot Hold Unit	Ambient Air	37	Perlick Reach In
Potato Salad	38	Prep Unit			

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in small cube freezer on cook line.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
7-102.11	<i>Unlabeled spray bottle found in with cleaning items .</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in small true cube refrigerator.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Corrected On-site

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
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Corrected On-site
4-204.112	<i>Temperature measuring device missing in prep unit across from stove.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	Corrected On-site
5-501.113	<i>Dumpster lids not closed.</i>	Corrected On-site



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

FOOD ESTABLISHMENT INSPECTION REPORT

DATE 04/03/2017	Page 2 of 2
TIME IN 10:51 AM	TIME OUT 12:12 AM

ESTABLISHMENT NAME Bandana's Bar-B-Q	ADDRESS 1705 Martin Springs Drive	CITY Rolla
---	--------------------------------------	---------------

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
	5-501.11 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: inside the food establishment if the receptacles and units contain food residue and are not in continuous use; or after they are filled; and with tight-fitting lids or doors if kept outside the food establishment.	
6-501.11	<i>Bench seat cover ripped in booth next to bar and in booth on the bathroom side of restaurant.</i> 6-501.11 The physical facilities shall be maintained in good repair.	05/01/2017
6-501.11	<i>Stained ceiling tiles throughout facility.</i> 6-501.11 The physical facilities shall be maintained in good repair.	05/01/2017
6-501.11	<i>Floor in disrepair located in the dining room as you enter the kitchen.</i> 6-501.11 The physical facilities shall be maintained in good repair.	05/01/2017

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 3 priority violations and 6 core violations of the food code. JB
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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Larry Bowlin / General Manager <i>Larry Bowlin</i>	DATE 04/03/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 <i>John Campbell</i>	EPHS NO. 1572
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 05/01/2017