



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

DATE 10/25/2017	Page 1 of 4
TIME IN 10:44 AM	TIME OUT 01:25 PM

ESTABLISHMENT NAME Colton's Steakhouse		OWNER Maher, Morrow, Brunning, Guffey		PERSON IN CHARGE Molly Lane	
ADDRESS 1675 North Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 426-4240	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE Routine
<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 checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input checked="" type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ranch Dressing	39	Salad Prep Unit	Raw Chicken	33	Drawer Unit
Chili	149	Hot Hold Unit	Pork Chop	33	True Single Door R/I
Ambient Air	28	True Single Door R/I	Ambient Air	34	True Two Door R/I
Gravy	140	Hot Hold Unit	Ambient Air	39	Walk In Cooler

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
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4-601.11(A)	Observed residual food product on the interior top of both Panasonic microwave ovens. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/01/2017
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3-302.11	Food uncovered in in the Salad prep unit. 3-302.11 Food shall be protected from cross contamination.	11/01/2017
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4-601.11(A)	Observed food debris in the door tracks, and splatter and product on the windows of the True two door reach in. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/01/2017
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3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the True two door reach in, the Salad prep unit, and the walk in cooler. 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.	11/01/2017
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4-601.11(A)	Excessive burned-on residue buildup on the interior of both Blodgett ovens. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/01/2017
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7-201.11	Improper storage of toxics above sink in meat cooler. 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Immediate
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5-205.15	Establishment's plumbing in disrepair. Observed a leaking pipe at the ware wash machine.	11/01/2017
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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
	5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	
3-302.11	Observed the ice cooler in the bar has no lid. 3-302.11 Food shall be protected from cross contamination.	11/01/2017
4-601.11(A)	Observed residual food debris on the surface of a drink glass stored on the clean glass rack. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Corrected On-site
7-204.11	Sanitizer concentration in the ware wash machine too strong. 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	Immediate
4-601.11(A)	Observed excessive product on the plastic containers housing dry goods in the supply room. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/01/2017
4-601.11(A)	Observed residual burnt product on all pans housing rolls. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/01/2017
4-601.11(A)	Observed grease accumulation on the shelf underneath the warmer in the kitchen prep line. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/01/2017
4-601.11(A)	Observed grease and residual product under the griddle the kitchen prep line. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/01/2017

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
6-301.12	No towels at the employee handsink. 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	11/01/2017
3-304.12	Improper storage of ice scoop in bar. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	11/01/2017



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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
5-205.11	<i>The employee handsink is used for purposes other than hand washing in the bar.</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	11/01/2017
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	11/01/2017
4-501.11	<i>Observed ware wash machine not properly calibrated to dispense appropriate sanitizer concentration. (Over 200 ppm). Establishment is to use three vat sink to sanitize until the ware washing machine is serviced and functioning properly.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	11/01/2017
6-501.11	<i>Observed the hot water handle to the hand sink in the women's restroom to be in disrepair.</i> 6-501.11 The physical facilities shall be maintained in good repair.	11/01/2017
6-501.12	<i>Observed water standing on the floor under the dry goods rack.</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.	11/01/2017
6-501.12	<i>Observed water standing on the floor in the meat cutting cooler.</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.	11/01/2017
4-602.13	<i>Observed excessive debris on the interior of Hatco Drawer Warmers housing potatoes and rolls.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	11/01/2017



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(This area is intentionally left blank for inspection notes.)

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 14 priority violations and 9 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.

MSB

EDUCATION PROVIDED OR COMMENTS

Griddle
 Warmer tray wall
 Rdsidual Iroduct on dishes clean

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Molly Lane / Manager	<i>Molly Lane</i>	DATE 10/25/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	<i>Debbie Matlock</i> 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 11/01/2017