



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

DATE 01/31/2017	Page 1 of 2
TIME IN 10:04 AM	TIME OUT 11:37 AM

ESTABLISHMENT NAME Denny's		OWNER Maher Ismail	PERSON IN CHARGE Sarah Guerrero	
ADDRESS 1419 Martins Spring Dr.		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 426-3996	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
<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
Ambient Air	40	True Prep Table	White Gravy	178	Steam Table
Ranch	37	True Salad Prep Unit	Sliced Ham	39	Grill Drawer Unit
Ambient Air	38	True Single Door	Sausage	38	True Prep Unit
Ambient Air	59	True Prep Table #2	Ambient Air	41	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
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in True Single Door 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
3-302.11	<i>Food uncovered in the walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit in the True Prep Unit #2 on the cook line.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate

**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
4-602.13	<i>Grease pump has accumulated grease.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	02/07/2017
4-903.11	<i>Wares not allowed to completely air dry before being stored or coming in contact with food.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	02/07/2017



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TIME IN 10:04 AM	TIME OUT 11:28 AM

ESTABLISHMENT NAME Denny's	ADDRESS 1419 Martins Spring Dr.	CITY Rolla
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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
4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Observed that the prep table #2 on the cook line to not be holding a tempatures of 41 degrees or colder. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	02/07/2017
5-501.113	Dumpster lids not closed.  5-501.113 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.	02/07/2017
6-501.114	Observed scrap floor tile and left over tile to be laying on the sidewalk as well as the parking lot. 6-501.114 The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used and litter.	02/07/2017

**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 5 core violations of the food code.  
I am aware of each violation and the compliance date for each violation.  
I have had ample oppourtunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Sarah Guerrero / Restaurant Manager		DATE 01/31/2017
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 02/07/2017