



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

DATE 08/22/2017	Page 1 of 2
TIME IN 11:38 AM	TIME OUT 12:44 PM

ESTABLISHMENT NAME Matt's Steakhouse		OWNER Matt Sanders		PERSON IN CHARGE Matt Sanders	
ADDRESS 12200 Dillon Outer Road		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-1220	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY H
WATER SUPPLY Private Date Sampled: 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 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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	37	True Two Door R/I	Mashed Potatoes	179	Hot Hold Unit
Steak	39	True Prep Unit	Ambient Air	39	True Three Door R/I
Pork Chop	39	True Prep Unit	Sliced Tomatoes	39	True Prep Unit
Shrimp	38	True Prep Unit	Ambient Air	37	True Two Door R/I

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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|----------|---|-------------------|
| 3-302.11 | <i>Food uncovered in cold hold units throughout the facility.</i>
3-302.11 Food shall be protected from cross contamination. | Corrected On-site |
| 3-501.17 | <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</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. | 08/29/2017 |

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
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|----------|---|-------------------|
| 6-202.11 | <i>Unshielded light bulbs in the walk in cooler.</i>
6-202.11 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service items. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. | 08/29/2017 |
| 3-302.12 | <i>Bulk ingredients not labeled on shelf across from hot hold units.</i>
3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food. | Corrected On-site |
| 6-202.15 | <i>Observed the garage door to the storage room to be open.</i>
6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents. | Corrected On-site |



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


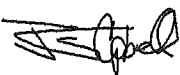
ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

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 2 priority violations and 3 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.

EDUCATION PROVIDED OR COMMENTS

Ambient Air -36- Walk In Cooler
 Ambient Air -40- Walk In Cooler
 Ambient Air -34- Walk In Cooler, Bar Area

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Matt Sanders / Owner		DATE 08/22/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-601		EPHS NO. 1572
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		DATE OF FOLLOW-UP 08/29/2017