



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

DATE 08/03/2017	Page 1 of 2
TIME IN 09:48 AM	TIME OUT 11:01 AM

ESTABLISHMENT NAME Steak N Shake		OWNER Druco Restaurants		PERSON IN CHARGE Mellissa Hopen	
ADDRESS 2004 North Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 341-5550	FAX NUMBER	REGION I
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	39	Walk In Cooler	Sliced Onions	38	Front Dress Prep Unit
Ambient Air	35	Traulsen Refrigerator	Sausage Gravy	188	Hot Hold
Ambient Air	34	Traulsen Refrigerator	Raw Hamburger	38	Grill Prep Unit
Diced Tomatoes	42	Back Dress 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 the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-302.11	<i>Food uncovered in in the back storage area.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
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.	08/10/2017
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the Traulsen 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.	Immediate
3-302.11	<i>Food uncovered in Continental Freezer.</i> 3-302.11 Food shall be protected from cross contamination.	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
5-205.11	<i>The employee handsink is used for purposes other than hand washing .</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.	08/10/2017



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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
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An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

3-304.12 *Improper storage of ice scoop.*

Corrected On-site

3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.

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 5 priority violations and 2 core violations of the food code. *[Signature]*
 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) Mellissa Hopen / General Manager <i>[Signature]</i>	DATE 08/03/2017		
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 <i>[Signature]</i>	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 08/10/2017