



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

DATE 02/09/2017	Page 1 of 2
TIME IN 02:39 PM	TIME OUT 03:33 PM

ESTABLISHMENT NAME Taco Bell		OWNER KMAL Ent. Inc.		PERSON IN CHARGE Jason Patzius	
ADDRESS 1109 North Bishop			ESTABLISHMENT LICENSE NO.		REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-7474	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
<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	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	39	Walk In Cooler	Diced Tomato	34	Prep Table
Cheese Sauce	148	Bevles Hot Hold	Refried Beans	160	Prep Table
Ambient Air	165	Bevles Hot Hold	Diced Onions	38	Prep Table
Taco Meat	166	Prep Table			

**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 the walk in cooler.</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 on shelf in 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.	02/16/2017

**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
3-302.12	<i>Bulk ingredients not labeled. Observed uncooked desert twists in bulk container not labeled.</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.	02/16/2017
4-601.11(B)(C)	<i>Excessive residual product buildup on wares stacked on shelf housing clean wares.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	02/16/2017



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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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5-501.17	<i>Absence of covered wastebasket in the women's restroom.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	Corrected On-site
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5-501.11	<i>Dumpster not located on a non-absorbent surface.</i> 5-501.11 An outdoor storage surface for refuse, recyclables, and returnables shall be: sloped to drain; and constructed of nonabsorbent, smooth and durable material, such as concrete or asphalt, if there is evidence of vermin or a creation of a nuisance or health hazard.	02/16/2017
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**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 4 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**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Jason Patzius / General Manager <i>Jason Patzius</i>	DATE 02/09/2017
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 02/16/2017