



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

**FOOD ESTABLISHMENT INSPECTION REPORT**

|                     |                      |
|---------------------|----------------------|
| DATE<br>02/16/2017  | Page 1 of 1          |
| TIME IN<br>09:42 AM | TIME OUT<br>10:06 AM |

|   |                                    |  |                                   |                    |
|---|------------------------------------|--|-----------------------------------|--------------------|
| ESTABLISHMENT NAME<br>Taco Bell                         |                                    | OWNER<br>KMAL Ent. Inc.                                | PERSON IN CHARGE<br>Jason Patzius |                    |
| ADDRESS<br>1109 North Bishop                            |                                    | ESTABLISHMENT LICENSE NO.                              | COUNTY<br>Rolla                   | REGION<br>I        |
| CITY/ZIP CODE<br>Rolla 65401                            | TELEPHONE NUMBER<br>(573) 364-7474 | FAX NUMBER   | SEWAGE DISPOSAL<br>Public         | P.H. PRIORITY<br>H |
| WATER SUPPLY<br>Community Date Sampled: N/A Result: N/A |                                    | FROZEN DESSERT<br>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 | Follow-Up |
| <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 |
|--------------|------------|----------|--------------|------------|----------|
|              |            |          |              |            |          |
|              |            |          |              |            |          |
|              |            |          |              |            |          |
|              |            |          |              |            |          |

**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 |
|-----------|---|------------|
| 4-903.11  | <i>Wares not allowed to completely air dry before being stored or coming in contact with food.</i><br>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. | 02/23/2017 |

**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 |
|----------------|--|------------|
| 4-601.11(B)(C) | <i>Excessive residual product buildup on on wares stacked on shelf housing clean wares.</i><br>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. | 02/23/2017 |

**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 1 priority violations and 1 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.

*W*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

|   |                      |  |
|---|----------------------|--|
| RECEIVED BY (PERSON IN CHARGE/TITLE)<br>Jason Patzius / General Manager | <i>Jason Patzius</i> | DATE<br>02/16/2017   |
| INSPECTOR/TELEPHONE NUMBER<br>John Campbell / (573) 458-6010            | EPHS NO.<br>1572     | FOLLOW-UP<br><input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |
|   |                      | DATE OF FOLLOW-UP<br>02/23/2017  |