



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

DATE 04/12/2017	Page 1 of 3
TIME IN 11:04 AM	TIME OUT 12:26 PM

ESTABLISHMENT NAME The Chuck Wagon		OWNER L.T & Rita Dobkins		PERSON IN CHARGE L.T. Dobkins	
ADDRESS 308 Alvarado		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Belle 65013		TELEPHONE NUMBER (573) 205-5783	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	31	True Single Door R/I	Sliced Tomatoes	54	True Prep
Rice	150	Hot Hold Unit	Ambient Air	41	True Two Door R/I
Hamburger	149	Hot Hold Unit			
Ambient Air	49	True 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

3-501.17	<p><i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in all cold hold units throughout the facility.</i></p> <p>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.</p>	Immediate
4-601.11(A)	<p><i>Excessive residual product buildup on the bottom shelf of the True single door reach in.</i></p> <p>4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.</p>	04/21/2017
3-302.11	<p><i>Raw shell eggs stored above ready-to-eat food in the True single door reach in.</i></p> <p>3-302.11 Food shall be protected from cross contamination.</p>	Immediate
7-204.11	<p><i>Sanitizer concentration in three compartment sink too strong.</i></p> <p>7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.</p>	Immediate
5-205.15	<p><i>Establishment's plumbing in disrepair. Observed the faucet to be leaking at the employee hand sink located in the kitchen.</i></p> <p>5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.</p>	04/21/2017
3-302.11	<p><i>Food uncovered in the sink by hand washing sink with no barrier to prevent contamination.</i></p> <p>3-302.11 Food shall be protected from cross contamination.</p>	04/21/2017
4-601.11(A)	<p><i>Observed residual food product in the catch tray of the Black &amp; Decker toaster oven.</i></p> <p>4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.</p>	04/21/2017



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**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
4-601.11(A)	Observed debris on the interior of the GE microwave oven. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	04/21/2017
4-601.11(A)	Observed residual product in the blade and on the base of the wall mounted potato cutter. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	04/21/2017
3-501.16	Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit in the True Prep unit. Owner is going to use time as temperature control for potentially hazardous food in the unit until repaired. 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
7-202.11	Toxic item present that is not approved for use in a establishment. Observed two bottles of hornet spray stored on a shelf at the wait-station. 7-202.11 Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.	Immediate
7-207.11	Medicine for an employee's use not properly stored. Observed medication stored on the handsink in the kitchen area. 7-207.11 Only those medicines that are necessary for the health of employees shall be allowed in a food establishment. Medicines shall bear a legible manufacturer's label and be located to prevent the contamination of food, equipment, utensils, linens, and single-service items.	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
6-301.12	No towels at the employee handsink in the kitchen area. 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	Immediate
3-304.12	Improper storage of scoop. Observed the scoop for the flour bulk container stored on top of the container. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	04/21/2017



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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
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed a leak at the bulk ice machine.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	04/21/2017
6-202.15	<i>Excessive air gap above the window between the storage racks.</i> 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents.	04/21/2017
5-205.11	<i>The employee handsink is used for purposes other than hand washing . Observed lotion and baby lotion stored on the hand sink in the wait-station.</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. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the True Prep unit is not properly maintaining cold hold temperature of 41 degrees or less.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	04/21/2017

**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 12 priority violations and 6 core violations of the food code. LTD  
 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) L.T. Dobkins / Owner	<i>L. Hopkins</i>	DATE 04/12/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. <i>Debbie Matlock</i> 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO    DATE OF FOLLOW-UP 04/21/2017