



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

FOOD ESTABLISHMENT INSPECTION RE 160°F 71°C

DATE 02/03/2017	Page 1 of 3
TIME IN 10:05 AM	TIME OUT 11:49 AM

ESTABLISHMENT NAME Waffle House		OWNER Bob Mericle		PERSON IN CHARGE Rusty Baylor	
ADDRESS 1405 Martin Springs Drive		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-2655	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 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	39	Walk in Cooler	Diced Ham	37	Cook Line Prep Unit
Ambient Air	36	Delfield Refrigerator	Ambient Air	39	Delfield Two Door
White Gravy	160	APW Wyott Hot Hold			
Ambient Air	39	Delfield Four Door			

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)	Excessive residual product buildup on the blades of the knives stored on the magnetic strip. 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.	Corrected On-site
3-302.11	Observed pans of white gravy stored in the hot hold uncovered. 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	Observed box of hashbrowns to be uncovered in the Delfield refrigerator.. 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed milk and whipped cream not date labeled in the Delfield four door refrigerator and the Delfield two door refrigerator next to the soda dispenser. 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	Food uncovered in prep unit on the cook line. 3-302.11 Food shall be protected from cross contamination.	Immediate
4-703.11	Wares and utensils improperly sanitized. Observed the mechanical ware washing machine not reaching required 160 degrees to properly sanitize clean wares- 4-703.11 After being cleaned, equipment food-contact surfaces and utensils shall be sanitized.	02/10/2017
4-601.11(A)	Excessive residual product buildup on the interior of the microwave above the three compartment sink. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of	Corrected On-site



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**PRIORITY ITEMS**

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accumulated grease deposits, dust, dirt, food residue, and other debris.

**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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2-401.11	<i>Employee personal drink in unapproved container stored with single-service items. Observed an open can of soda sitting on a shelf in back Storage room next to single service items.</i> 2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination.	Corrected On-site
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Corrected On-site
4-602.13	<i>Observed residual soda on back panel of the soda dispenser.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	02/10/2017
6-501.11	<i>Observed missing floor tiles in front of ware washing area.</i> 6-501.11 The physical facilities shall be maintained in good repair.	02/10/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed mechanical ware wash machine to not be reaching the required 160 degree sanitizing temperatures.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	02/10/2017
6-202.14	<i>Men's restroom door not self-closing.</i> 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.	02/10/2017
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of heat as a sanitizing agent.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	02/10/2017



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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 7 priority violations and 7 core violations of the food code. RB  
 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) Rusty Baylor / Unit Manager		DATE 02/03/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 02/10/2017