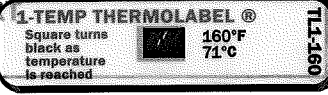




MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE  
**FOOD ESTABLISHMENT INSPECTION REPORT**

DATE: 07/26/2018 Page 1 of 3  
 TIME IN: 0:55 AM TIME OUT: 11:48 AM



ESTABLISHMENT NAME Applebee's		OWNER Paradise & Heath Jr	PERSON IN CHARGE Denise Hance	
ADDRESS 511 S. Bishop		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 308-1600	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**

<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	

**PURPOSE**  
Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Cole Slaw	37	Cold Hold Unit	Steak	36	Cold Hold Drawer
Ambient Air	36	Traulsen Refrigerator	Riblets	40	Cold Hold Drawer
Mashed Potatoes	173	APW Hot Hold Unit	Cheese	41	Prep Unit
Soup	147	Hot Hold Unit	Ribs	41	Walk In Cooler

**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 sticky residual product on the plate around the nozzles of the soda dispensing machine. 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
4-601.11(A)	Observed debris in the drawer housing pasta lids. 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
4-601.11(A)	Observed residual food product on wares stored by the microwave ovens. 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
4-601.11(A)	Observed residual food product on the exterior of all microwave ovens. 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.	Immediate
4-601.11(A)	Observed excessive grease accumulation on the exterior of the fryers and chip drawer. 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.	08/02/2018
4-601.11(A)	Observed residual product on the exterior of the Traulsen four door refrigerator. 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.	Immediate
3-302.11	Food uncovered by the salad prep area. 3-302.11 Food shall be protected from cross contamination.	Corrected On-site



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

DATE 07/26/2018	Page 2 of 3
TIME IN 10:55 AM	TIME OUT 11:48 AM

ESTABLISHMENT NAME Applebee's	ADDRESS 511 S. Bishop	CITY Rolla
----------------------------------	--------------------------	---------------

**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items <b>MUST RECEIVE IMMEDIATE ACTION</b> within 72 hours or as stated.	CORRECT BY
-----------	---	------------

4-601.11(A)	<i>Observed residual product on the base of the table mounted can opener.</i> 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
-------------	--	-------------------

**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
-----------	---	------------

6-501.11	<i>Observed displaced ceiling tile above the tea station.</i> 6-501.11 The physical facilities shall be maintained in good repair.	08/02/2018
6-501.12	<i>Observed excessive dust accumulation behind and above the Traulsen refrigerator.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	08/02/2018
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.	Corrected On-site
4-201.11	<i>Observed the lids used to cover pasta to be cracked and peeling.</i> 4-201.11 Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.	Corrected On-site
6-501.13	<i>Observed residue on the floor of the walk in freezer.</i> 6-501.13 Only dustless methods of cleaning shall be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds.	08/02/2018
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	08/02/2018



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

DATE 07/26/2018	Page 3 of 3
TIME IN 10:55 AM	TIME OUT 11:48 AM

ESTABLISHMENT NAME Applebee's	ADDRESS 511 S. Bishop	CITY Rolla
----------------------------------	--------------------------	---------------

*(This area is mostly blank, likely for inspection notes or violations.)*

**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 8 priority violations and 6 core violations of the food code. OH  
 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**

Peaches -41- Bar Cooler

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Denise Hance / General Manager <i>Denise Hance</i>	DATE 07/26/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010 <i>Michelle Rafter</i>	EPHS NO. 1212
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 08/02/2018