



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

DATE 04/30/2018	Page 1 of 3
TIME IN 10:41 AM	TIME OUT 12:16 PM

ESTABLISHMENT NAME Bandana's Bar-B-Q		OWNER Park Ridge Midwest Restaurant		PERSON IN CHARGE Ethan Koehler	
ADDRESS 1705 Martin Springs Drive		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 426-3331	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 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
Cole Slaw	31	Randell Prep Unit	Green Beans	142	Hot Hold Unit
Ambient Air	33	True Single Door	BBQ Pork	155	Hot Hold Unit
Ambient Air	139	Potato Warmer	Ambient Air	35	True Cold Hold
Pork	144	Cvap Hot Hold	Ambient Air	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
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the Randell prep unit.</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
4-601.11(A)	<i>Observed dried residual product on the blades of the onion peeler stored on the clean wares rack.</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
3-302.11	<i>Food uncovered in freezer by fryers.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-601.11(A)	<i>Observed excessive grease, and residual food product on the interior of the freezer by fryers.</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
4-601.11(A)	<i>Observed residual food product on the blade and 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
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



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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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6-501.12	<p><i>Observed residual food splatter on the wall housing clean spatulas.</i></p> <p>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.</p>	Corrected On-site
4.204.112	<p><i>Temperature measuring device missing in all cold hold units throughout the facility.</i></p> <p>4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.</p>	05/07/2018
4.204.112	<p><i>Temperature measuring device missing in the Cvap potato warmer.</i></p> <p>4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.</p>	05/07/2018
3-304.12	<p><i>Improper storage of ice bucket.</i></p> <p>3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.</p>	Corrected On-site
6-301.11	<p><i>No soap at employee handsink in the bar area.</i></p> <p>6-301.11 Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p>	05/07/2018
4-903.11	<p><i>Observed a box of candy stored on the floor in the small storage room.</i></p> <p>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.</p>	Corrected On-site



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(This area is intentionally left blank for inspection notes.)

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 5 priority violations and 7 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.

(Handwritten initials)

EDUCATION PROVIDED OR COMMENTS

Ambient Air-33- Silver King
 Am ie t Air - 37 - Perlick Cold Hold

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Ethan Koehler / Manager	<i>(Signature)</i>	DATE 04/30/2018
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 05/07/2018