



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

DATE 09/25/2018	Page 1 of 5
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ESTABLISHMENT NAME Denny's		OWNER Maher Ismail		PERSON IN CHARGE Maher Ismail	
ADDRESS 1419 Martin Springs Drive		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 426-3996	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
CHEESE	43	WALKIN FRIDGE	EGGS	65	FOOD PREP COOLER BY SINK
EGGS	42	WALKIN FRIDGE	CHEESE	60	FOOD PREP COOLER BY GRILLS
CHICKEN	10	FREEZER UNDER FRYER	HAM	35	FOOD PREP COOLER IN L CORNF
SAUSAGE	41	FRIDGE DRAWER UNDER GRILL	SOUP	161	SOUP WARMER

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
5-205.15	<i>Establishment's plumbing in disrepair. Hand sink at front prep area is causing a back up of water through the drain. The drain behind a warmer by a door to the kitchen is also backing up.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	09/28/2018
6-501.111	<i>Mice feces seen in dry storage area.</i> 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	09/28/2018
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. This occurs throughout the facility.</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. DISCARDED AT TIME OF INSPECTION.	Corrected On-site
7-201.11	<i>Improper storage of toxics by the grill.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	09/28/2018
3-101.11	<i>Food not Safe as evidenced by temperature being too high in left kitchen prep cooler.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented. FOOD WAS DISCARDED.	Corrected On-site



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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
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Juice in Minute Maid juice machine is 45 degrees F.</i> 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.	09/28/2018
3-501.18	<i>Ready-to-eat food not discarded as required. Food labeled in servers prep cooler was not discarded by discard date.</i> 3-501.18 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be discarded if not consumed within required time periods.	Corrected On-site
7-201.11	<i>Improper storage of toxics. Windex was stored on the sink in the women's restroom.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	09/28/2018
4-202.11	<i>Food contact surface(s) not smooth. The cutting board in the server prep area is not smooth and easily cleanable.</i> 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.	09/28/2018
3-101.11	<i>Food not Honestly Presented as evidenced by changing date labels.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	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
5-205.11	<i>The employee handsink is used for purposes other than hand washing . A spray bottle was stored on the sink.</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.	Corrected On-site
6-501.11	<i>Ceiling in disrepair located in dry storage area.</i> 6-501.11 The physical facilities shall be maintained in good repair.	09/28/2018
4-903.11	<i>Employee stacking wet dishes before they had air-dried.</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	09/28/2018



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CORE ITEMS

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	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.	
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Walkin freezer has condensation build up around fans that could cause contamination issues.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	09/28/2018
3-305.11	<i>Food not protected from contamination. Chicken patties in the walkin freezer were left uncovered.</i> 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	Corrected On-site
3-305.11	<i>Food not protected from contamination. Cheese in walkin fridge is uncovered.</i> 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	Corrected On-site
	DISCARDED AT TIME OF INSPECTION.	
6-202.13	Insect control device located over food preparation area. The fly paper is located above the clean dishes and above food prep in kitchen. 6-202.13 Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device. Insect control devices shall be installed so that: the devices are not located over a food preparation area; and dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.	09/28/2018
6-501.12	<i>Excessive grease and food debris buildup on floor; on walls in dry storage area.</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.	09/28/2018
6-501.12	<i>Excessive grease and food debris buildup on door in sink and cleaning area.</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.	09/28/2018
5-501.116	<i>Trash cans dirty.</i> 5-501.116 Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service items and waste water shall be properly disposed of. Soiled	09/28/2018



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	receptacles shall be cleaned as necessary to prevent a buildup of soil or from becoming attractants for insects and rodents.	
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Food prep cooler by handwashing station and between grills is not maintaining cold holding temperatures.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	09/28/2018
6-501.12	<i>Excessive grease and food debris buildup on floor; on walls in kitchen area.</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.	09/28/2018
4-903.11	<i>Wares stored improperly. Dishes in kitchen prep and server prep area need to be inverted.</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.	09/28/2018
3-304.14	<i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i> 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	Corrected On-site
4.204.112	<i>Temperature measuring device not integrated, permanently affixed and easily viewable. No temperature device in the prep cooler in server station.</i> 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.	09/28/2018
2-401.11	<i>Employee personal drink in stored in food prep area.</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
4-903.11	<i>Utensils stored improperly. Utensils stored upright instead of inverted to protect from food contamination.</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	09/28/2018



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	kept in the original protective package or other means that afford protection until used.	
6-501.11	Cabinet located in cash register area has broken hinge. 6-501.11 The physical facilities shall be maintained in good repair.	09/28/2018
6-501.18	The toilet is dirty in the men's restroom. 6-501.18 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.	09/28/2018

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 10 priority violations and 19 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION			
RECEIVED BY (PERSON IN CHARGE/TITLE) Maher Ismail / Owner		DATE 09/25/2018	
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010		EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 09/28/2018