



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

DATE 08/16/2018	Page 1 of 3
TIME IN 02:50 PM	TIME OUT 03:45 PM

ESTABLISHMENT NAME Taco Bell		OWNER KMAL Ent. Inc.		PERSON IN CHARGE Chris Getan	
ADDRESS 1109 North Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-7474	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	Routine
<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
CHEESE	30	WALKIN FRIDGE	CHICKEN	200	PREP TABLE WARMER ON LEFT
CHICKEN	155	BEVLES HEATED CABINET	CHEESE	33	COOLER UNDER PREP TABLE
BEEF	135	STEAM TABLE ON LEFT	CHEESE	41	PREP TABLE ON RIGHT
CHEESE	41	PREP TABLE ON LEFT	BEEF	142	STEAM TABLE ON RIGHT

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
3-302.11	<i>Food uncovered in Delfield freezer. Cinnabons open and uncovered.</i> 3-302.11 Food shall be protected from cross contamination.	08/21/2018
4-703.11	<i>Wares and utensils improperly sanitized. Sanitize solution is dirty; needs changed more frequently.</i> 4-703.11 After being cleaned, equipment food-contact surfaces and utensils shall be sanitized.	08/21/2018

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
6-501.12	<i>Excessive dirt; grease and food debris buildup on floor throughout kitchen, prep area, & 3 vat sink 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.	08/21/2018
4-901.11	<i>Equipment and utensils not being air-dried. They are being wet stacked.</i> 4-901.11 After equipment and utensils are cleaned and sanitized, they shall be air-dried.	08/21/2018
6-501.12	<i>Excessive grease and food debris buildup on walls in kitchen and prep areas.</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.	08/21/2018
6-501.12	<i>Excessive grease and food debris buildup on handles of all heating cabinets.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean	08/21/2018



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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
	and shall be done during periods when the least amount of food is exposed such as after closing.	
6-501.12	<i>Excessive food debris buildup on soda fountain plates.</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.	08/21/2018
6-301.14	<i>Absence of handwashing signage at all sinks used by employees. No sign at front hand sink.</i> 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.	08/21/2018
6-301.12	<i>No towels at the front employee handsink.</i> 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.	08/21/2018
6-501.12	<i>Fecal matter in men's bathroom toilet.</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.	08/21/2018
5-501.116	<i>Trash cans dirty in women's and men's bathroom.</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 receptacles shall be cleaned as necessary to prevent a buildup of soil or from becoming attractants for insects and rodents.	08/21/2018



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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 2 priority violations and 9 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.

MS

EDUCATION PROVIDED OR COMMENTS

(This area is intentionally left blank for education or comments.)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Chris Getan / Manager	<i>Chris Getan</i>	DATE 08/16/2018
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 08/21/2018