



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

DATE 08/27/2018	Page 1 of 3
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Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

ESTABLISHMENT NAME Tater Patch Saloon		OWNER Rob & Christina Webster		PERSON IN CHARGE Rob Webster	
ADDRESS 103 Bridge School Rd			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 368-3111	FAX NUMBER	SEWAGE DISPOSAL Public
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
burger	40	m3	shrimp	42	beverage air
peppers	42	m3	alfredo	39	beverage air
beef	38	walk in	bacon	44	prep table
milk	34	walk in	pork	143	steam table

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
In Compliance	<b>2-4 Hygienic Practices</b>

**Food**

In Compliance	<b>3-1 Characteristics</b>
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
<b>Not In Compliance</b>	<b>3-3 Protection From Contamination After Receiving</b> <u>Priority</u> <i>Food not protected from contamination mac and cheese bites stored under Condensation in walk infreezer</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.  Thrown away at time of inspection <b>Correct By:</b> Corrected On-site
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
In Compliance	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

In Compliance	<b>4-1 Materials For Construction and Repair</b>
In Compliance	<b>4-2 Design and Construction</b>
In Compliance	<b>4-3 Numbers and Practices</b>
In Compliance	<b>4-4 Location and Installation</b>
<b>Not In Compliance</b>	<b>4-5 Maintenance and Operation</b>



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

**Core**  
*Inadequate cleaning as evidenced by quaternary ammonium compound solution does not meet concentration or temperature requirements. In bar area*  
 4-501.114 A warewashing machine; the compartments of sinks or other equipment used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards shall be cleaned before use; throughout the day as necessary to prevent recontamination; and at least every 24 hours.  
**Correct By:** Corrected On-site

In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b>
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In Compliance	<b>4-7 Sanitization Of Equipment and Utensils</b>
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Not Applicable	<b>4-8 Laundering</b>
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Not In Compliance	<b>4-9 Protection Of Clean Items</b>  <b>Core</b> <i>Equipment and utensils not being air-dried. sauce bottle in drawer</i> 4-901.11 After equipment and utensils are cleaned and sanitized, they shall be air-dried.  <b>Correct By:</b> Corrected On-site
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**Water, Plumbing, and Waste**

In Compliance	<b>5-1 Water</b>
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In Compliance	<b>5-2 Plumbing System</b>
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Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
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In Compliance	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
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In Compliance	<b>5-5 Refuse, Recyclables, and Returnables</b>
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**Physical Facilities**

In Compliance	<b>6-1 Materials For Construction and Repair</b>
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In Compliance	<b>6-2 Design, Construction, and Installation</b>
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In Compliance	<b>6-3 Numbers and Capacities</b>
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In Compliance	<b>6-4 Location and Placement</b>
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In Compliance	<b>6-5 Maintenance and Operation</b>
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**Poisonous or Toxic Materials**

In Compliance	<b>7-1 Labeling and Identification</b>
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In Compliance	<b>7-2 Operational Supplies and Applications</b>
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Not Applicable	<b>7-3 Stock and Retail Sale</b>
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**Compliance and Enforcement**

Not Applicable	<b>8-1 Modifications</b>
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Not Applicable	<b>8-2 HACCP Plan</b>
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Not Applicable	<b>8-3 Qualifications and Responsibilities</b>
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Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>
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**RISK FACTORS AND INTERVENTIONS**

*(This section is currently blank for this report.)*

**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 1 priority violations and 2 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.

*RW*

**EDUCATION PROVIDED OR COMMENTS**

hand Signage required at all hand Sinks. Provided at time of inspection

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Rob Webster / Owner	<i>Rob Webster</i>	DATE 08/27/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010	<i>Michelle Rafter</i>	EPHS NO. 1212
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		DATE OF FOLLOW-UP N/A