



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

DATE 03/23/2018	Page 1 of 3
TIME IN 11:17 AM	TIME OUT 12:13 PM

ESTABLISHMENT NAME The Chuck Wagon		OWNER L.T & Rita Dobkins		PERSON IN CHARGE L.T Dobkins	
ADDRESS 308 Alvarado		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Belle 65013		TELEPHONE NUMBER (573) 205-5783	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
Ambient Air	38	True Two Door R/I	Hamburger Meat	118	Steam Table
Sliced Tomatoes	42	True Prep Unit	Ambient Air	40	True Single Door R/I
Sour Cream	47	On Top Of True Prep Unit			
Ambient Air	36	Avanti Cube			

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
7-201.11	<i>Improper storage of toxics with food items; with single-service items.</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.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in all cold hold units 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.	Immediate
3-302.11	<i>Food uncovered throughout cold hold units and prep tables throughout facility.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit.</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.	Immediate
3-302.11	<i>Raw meats stored above ready-to-eat food in the Avanti cube refrigerator.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed excessive residual 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.	Immediate



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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
4-601.11(A)	<i>Observed excessive residual product on the interior of the GE microwave oven.</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.	Immediate
4-601.11(A)	<i>Observed debris on the interior top shelf of the Blodgett oven.</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.	Immediate
3-502.11	<i>Food establishment did not obtain proper approval from the department for special processes.</i> 3-502.11 Establishment shall obtain approval from the department as specified in 8-103.10 and 8-103.11 before: smoking foods, curing foods using food additives for food preservation, custom processing animals, sprouting seed or beans or preparing food by another method not approved.	Immediate
3-201.12	<i>Food in hermetically sealed container not obtained from regulated source.</i> 3-201.12 Food in a hermetically sealed container shall be obtained from a food processing plant that is regulated.	Immediate
3-403.11	<i>Improper reheating methods of potentially hazardous food for hot holding evidenced by reheating food on a steam table.</i> 3-403.11 Reheating for hot holding requires that potentially hazardous food be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds; ready-to-eat food commercially processed shall be heated to at least 135°F. Hot holding shall be done rapidly with the time the food is between 41°F and 165°F not exceeding 2 hours.	Immediate
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit.</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.	Immediate

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 in-use serving utensil in the chip dispenser.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	03/30/2018
3-304.12	<i>Improper storage of utensils stored on prep table housing can opener.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	03/30/2018



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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
3-305.11	<i>Food not protected from contamination.</i> Observed a bag of onions stored on the floor in the small rear storage room. 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.	03/30/2018
8-103.10	<i>Establishment does not have approval from the (Missouri Department of Health and Senior Services or the Local Regulatory Authority) to perform special food preparation process.</i> 8-103.10 The department may modify or waive the requirements of this Code, through an approved special process, if in the opinion of the department a health hazard or nuisance will not result. If a special process is approved, the department shall retain the information specified under 8-103.11 in its records for the food establishment.	03/30/2018

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 12 priority violations and 4 core violations of the food code. L.T.D.
 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) L.T Dobkins / Owner		DATE 03/23/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 03/30/2018