



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 10:16 AM	TIME OUT 11:17 AM

ESTABLISHMENT NAME The Dinner Belle		OWNER Theresa Taylor		PERSON IN CHARGE Theresa Taylor	
ADDRESS 35 Alvarado		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Belle 65013		TELEPHONE NUMBER (573) 859-6889	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
Ambient Air	40	Victory Three Door	Sliced Tomatoes	36	True Prep Unit
Ambient Air	34	Walk In Cooler	Ambient Air	52	Maxx Cold Refrigerator
White Gravy	181	Hot Table			
Baked Beans	156	Hot Table			

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. Observed a gallon of mil knot date labeled in the victory three door refrigerator.</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
4-601.11(A)	<i>Excessive residual product buildup on the base and blade of 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.	03/30/2018
3-302.11	<i>Food uncovered next to the coffee pot.</i> 3-302.11 Food shall be protected from cross contamination.	03/30/2018
7-204.11	<i>Sanitizer concentration in spray bottle too strong by wait-station.</i> 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	Immediate
7-204.11	<i>Sanitizer concentration in wiping cloth buckets too strong.</i> 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	Immediate
4-701.10	<i>The food-contact surface of the wares and utensils not sanitized. Note: facility is going to use the three vat sink until ware wash machine is repaired.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Immediate
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit in the Maxx Cold refrigerator.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or	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
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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.

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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| 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. | Immediate |
| 4-501.11 | <i>Equipment not maintained in a state of good repair or proper adjustment. Observed the ware wash machine is not properly calibrated to dispense proper sanitizer. PPM is less than 10.</i>
4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements. | 03/30/2018 |
| 5-205.11 | <i>The employee handsink is used for purposes other than hand washing .</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. | 03/30/2018 |
| 4-501.11 | <i>Equipment not maintained in a state of good repair or proper adjustment. Observed a leak at the ware wash machine.</i>
4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements. | 03/30/2018 |
| 4-501.11 | <i>Equipment not maintained in a state of good repair or proper adjustment. Observed the Maxx Cold refrigerator tonot be holding a temperature of 41 degrees or below.</i>
4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements. | Immediate |



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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 7 priority violations and 5 core violations of the food code. *[Signature]*
 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

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

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Theresa Taylor / Owner	<i>[Signature]</i>	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