



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

DATE 10/01/2018	Page 1 of 3
TIME IN 09:20 AM	TIME OUT 10:50 AM

ESTABLISHMENT NAME Waffle House		OWNER Bo Mericle		PERSON IN CHARGE Jaren Johnson	
ADDRESS 1405 Martin Springs Drive		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-2655	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
MILK	35	WALKIN FRIDGE	ORANGE JUICE	41	CRATHCO JUICE MACHINE
HAM	36	WALKIN FRIDGE	PECAN PIE	38	DELFIELD 4X4 FRIDGE
HASHBROWNS	37	DELFIELD FRIDGE	MILK	42	DELFIELD 4X4 FRIDGE
CHILI	155	STEAM TABLE BY FRIDGE	COOKING BACON	331	GRILL

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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5-205.15	<i>Establishment's plumbing in disrepair. Sewer gas smell is present in women's restroom.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	10/03/2018
4-601.11(A)	<i>Residual product buildup on yellow handle knife on magnet strip across from ice machine.</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.	10/03/2018
3-304.12	<i>Improper storage of ice scoop. Ice scoop is stored on top of ice machine, touching the surface of the machine.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	10/03/2018
4-601.11(A)	<i>Mold and mildew buildup on ice storage under soda dispenser by see through Delfield fridge.</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.	10/03/2018
4-702.11	<i>The wares; utensils not sanitized before each use. Another method of sanitizer needs to be used until the Hot Water Booster is fixed.</i> 4-702.11 Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. Bleach was added.	Corrected On-site
4-501.112	<i>Hot water sanitizing mechanical warewashing equipment does not meet temperature specifications. Hot Water Booster is not working as evidenced by no change in Hot Temperature testing strip.</i> 4-501.112 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F or less than 165°F for a stationary	10/03/2018



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PRIORITY ITEMS

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	rack, single temperature machine; and 180°F for all other machines.	

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
6-301.14	<i>Absence of handwashing signage at all sinks used by employees.</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.	10/03/2018
5-205.15	<i>Establishment's plumbing in disrepair. Handwashing sink across from ice machine.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	10/03/2018
6-501.12	<i>Excessive grease and food debris buildup on floor under ice machine.</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.	10/03/2018
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 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.	10/03/2018
4-903.11	<i>Wares stored improperly. Bowls near steam table are not inverted to protect the food contact surface. Plates by grill area are not 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.	10/03/2018
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.	10/03/2018
3-602.11	<i>Sugar in pitchers under utensil storage at front of store is not properly labeled.</i> 3-602.11 Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: the common name of the food, or absent a common name, an adequately descriptive identity statement; if made from 2 or more ingredients, a list of	10/03/2018



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CORE ITEMS

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ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; an accurate declaration of the quantity of contents, the name and place of business of the manufacturer, packer, or distributor; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

6-501.11	<i>Broken floor tiles located in grill area.</i> 6-501.11 The physical facilities shall be maintained in good repair.	NRI
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Ice machine is leaking.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	10/03/2018

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 0 critical violations and 0 non-critical 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.

JJ

EDUCATION PROVIDED OR COMMENTS

Do not use the Dishwashing Machine for sanitizing. A different method of sanitizing needs to occur. Sanitize in the 3-vat sink or other method. Sanitize solution needs to be 50-100 ppm for Bleach or 200 ppm for Ammonia with a 1 minute contact time.

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jaren Johnson / Shift Manager	<i>Jaren Johnson</i>	DATE 10/01/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 10/03/2018