



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *BANDANA'S BAR B Q* Number: *F134-10030*
Address: *1705 MARTIN SPRINGS DR, ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *H*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *PARK RIDGE MIDWEST RESTAURANT* Phone: *(573) 426-3331* Fax:
Email: *rolla27@bandanasbbq.com*

Inspection

Date: *06/08/2020* Time In: *10:50 AM* Time Out: *11:33 AM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *06/15/2020*
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>cole slaw</i>	<i>39</i>	<i>Cold Holding</i>
<i>brisket</i>	<i>156</i>	<i>Hot Holding</i>
<i>sausage</i>	<i>157</i>	<i>Hot Holding</i>
<i>green beans</i>	<i>166</i>	<i>Hot Holding</i>
<i>milk</i>	<i>38</i>	<i>Cold Holding</i>
<i>tartar sauce</i>	<i>40</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>

Food (continued)

3-3 Protection From Contamination After Receiving **Not In Compliance**

3.302.11. Food shall be protected from cross contamination.

Priority

Re-inspection Date: 06/15/2020

Food uncovered in cold holding units throughout.

3-4 Destruction Of Organisms Of Public Health Concern **In Compliance**

3-5 Limitation Of Growth Of Organisms Of Public Health Concern **Not In Compliance**

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.

Priority

Re-inspection Date: 06/15/2020

Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.

3-6 Food Identity, Presentation, and On-Premises Labeling **In Compliance**

3-7 Contaminated Food **In Compliance**

3-8 Special Requirements for Highly Susceptible Populations **Not Applicable**

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair **In Compliance**

4-2 Design and Construction **In Compliance**

4-3 Numbers and Practices **In Compliance**

4-4 Location and Installation **In Compliance**

4-5 Maintenance and Operation **In Compliance**

4-6 Cleaning Of Equipment and Utensils **In Compliance**

4-7 Sanitization Of Equipment and Utensils **In Compliance**

4-8 Laundering **Not Applicable**

4-9 Protection of Clean Items **In Compliance**

Water, Plumbing and Waste

5-1 Water **In Compliance**

5-2 Plumbing System **Not In Compliance**

5-2 Plumbing System *(continued)***Not In Compliance**

5.205.15. A plumbing system shall be repaired according to law and maintained in good repair.

Priority

Re-inspection Date: 06/15/2020

Establishment's plumbing in disrepair. Water would not shut off at three bay sink faucet. Sanitizer mixer was not functioning. Solution mixed did not have any chemical sanitizer in it.

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.

Core

Re-inspection Date: 06/15/2020

The employee handsink is used for purposes other than hand washing.

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

Not Applicable

5-4 Sewage, Other Liquid Waste and Rainwater

In Compliance

5-5 Refuse, Recyclables, and Returnables

In Compliance

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas

In Compliance

6-2 Design, Construction, and Installation

In Compliance

6-3 Numbers and Capacities

Not In Compliance

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.

Core

Re-inspection Date: 06/15/2020

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

Not In Compliance

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.

Core

Re-inspection Date: 06/15/2020

Excessive grease and food debris buildup on floor in the kitchen under the prep line.

Poisonous or Toxic Materials

7-1 Labeling and Identification

In Compliance

7-2 Operational Supplies and Applications

Not In Compliance

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.

Priority

Re-inspection Date: 06/15/2020

Improper storage of toxics above wares.

Poisonous or Toxic Materials *(continued)*

7-3 Stock and Retail Sale

Not Applicable

Compliance and Enforcement

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

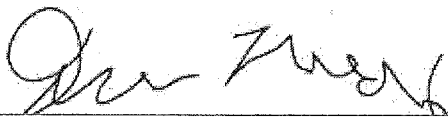
8-3 Qualifications and Responsibilities

In Compliance

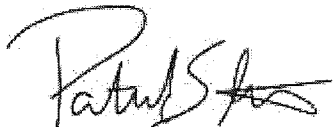
8-4 Ceasing Operations and Reporting

In Compliance

Received By (Person in Charge) Signature

Person In Charge: *Jacob Missey*

Inspector's Signature

Name: *Patrick Stites*