



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *MATT'S STEAKHOUSE* Number: *F161-10033*
Address: *12200 DILLON OUTER RD, ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* Sewage Disposal: *Private* Region: *I* P.H. Priority: *H*

Water Supply

Type: *Private* Date Sampled: *06/10/2020* Results: *Pending*

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *MATT SANDERS* Phone: *(573) 364-1220* Fax:
Email: *matt@mattssteakhouse.com*

Inspection

Date: *06/10/2020* Time In: *11:00 AM* Time Out: *12:15 AM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *06/24/2020*
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>ribeye steaks</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>tomatoes</i>	<i>30.0</i>	<i>Cold Holding</i>
<i>milk</i>	<i>33.0</i>	<i>Cold Holding</i>
<i>sliced onion</i>	<i>34.0</i>	<i>Cold Holding</i>
<i>Raw chicken breast</i>	<i>30.5</i>	<i>Cold Holding</i>
<i>grated cheese</i>	<i>32.5</i>	<i>Cold Holding</i>
<i>soup</i>	<i>135.0</i>	<i>Hot Holding</i>
<i>cottage cheese</i>	<i>33.0</i>	<i>Cold Holding</i>
<i>sour cream</i>	<i>40.5</i>	<i>Cold Holding</i>
<i>milk</i>	<i>39.0</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	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance
3-3 Protection From Contamination After Receiving	Not In Compliance
3.302.11. Food shall be protected from cross contamination.	
Priority/Corrected Onsite	
<i>Food uncovered in cold holding units throughout.</i>	
3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	In Compliance
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	Not In Compliance
4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	
Core/Corrected Onsite	
<i>Food debris has accumulated on the non food contact surfaces of the stand mixer.</i>	
4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	
Priority	Re-inspection Date: 06/24/2020
<i>Excessive mildew-like substance buildup on interior surfaces of the ice machine.</i>	
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	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>In Compliance</i>

Poisonous or Toxic Materials

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

Compliance and Enforcement

8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>In Compliance</i>
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>

Received By (Person in Charge) Signature

Person In Charge: *Matt Sanders*

Inspector's Signature

A handwritten signature in black ink, appearing to read "Patrick Stites", written over a horizontal line.

Name: *Patrick Stites*