



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

TIME IN	10:55am	TIME OUT	2:31pm
DATE	10-19-15	PAGE	1 of 4

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Taco Bell		OWNER: K-Mac Enterprises		PERSON IN CHARGE: Jenni Willis	
ADDRESS: 412 North State Street			ESTABLISHMENT NUMBER: 3652		COUNTY: 187
CITY/ZIP: Desloge, 63601		PHONE: 573-431-6810		FAX: 573-431-6810	
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE: <input checked="" 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 VENDORS <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"/> TEMP.FOOD					
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL: <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY: <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____	

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="checkbox"/>	
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Jenni Willis</i> Jenni Willis			Date: October 19, 2015		
Inspector: <i>John Wiseman</i> John Wiseman		Telephone No. (573)431-1947		EPHS No. 1507	
			Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
			Follow-up Date: 11-3-15		



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Taco Bell		ADDRESS 412 North State Street		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Reach-in cooler		38	Walk-in cooler		28
Mini fridge		10	Walk-in freezer		0
Cold Line: Guac, Pico, tomato		34, 32, 40	Reaheated chicken		168
Shredded cheese, lettuce		30, 32			
Heating cabinets #1 & #2		128, 166			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	Food debris was observed on the underside of the cold line pass-through canopy and on upper surfaces between the canopy and the walls of the cold line unit. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area as needed to keep clean.	10-22-15	<i>JW</i>
4-601.11A	Mold and dried soda syrup was observed on the nozzle housing of the soda fountain located at the drive up beverage station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	↓	
4-601.11A	Plastic amber pans were observe on clean storage shelving with food residue inside. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, sanitizing.	COS	
4-202.11A 2	A plastic amber pan stored in clean storage in the ware washing area was observed to be cracked and broken. Multi-use food contact surfaces shall be free of breaks, cracks, chips and similar imperfections. COS by voluntarily discarding the equipment.	COS	
4-601.11A	Grease and food debris was observed on a steamer sleeve stored on the clean equipment shelf in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing.	COS	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11C	Food debris was observed in the hot wells of the hot holding units to the right of the cold line area. Non-food contact surfaces shall be kept free of an accumulation of dirt, food and other debris. Please clean the hot wells as needed to keep clean.	11-3-15	<i>JW</i>
6-501.12A	An accumulation of dirt and debris was observed below the beverage station at the drive-up area. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the floor below this area.	COS	
6-501.11	Grout was observed to be missing from between the floor tiles located below the beverage station at the drive-up window. Dirt and debris was observed to be accumulating in the ungrouted areas. Physical facilities shall be maintained in good repair. Please repair the grout at this area.	11-3-15	
6-501.12A	An accumulation of dirt and food debris was observed on the floor throughout the kitchen area, especially under equipment and in corners and along wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors as often as necessary to keep them clean.	↓	
4-901.11A	Steel steam table pans were observed wet nested in the equipment drying area at the three compartment sink. After cleaning and sanitizing, equipment and utensils shall be air dried prior to using or placing in clean storage. Please air dry equipment after cleaning and sanitizing. COS by separating containers to provide adequate circulation to air dry the equipment.	COS	

EDUCATION PROVIDED OR COMMENTS

All cold and hot held foods are held by time as a public health control (TPHC). Times of disposition were observed on hot and cold held foods. TPHC is established for cold held items. TPHC will be established for hot held foods.

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 11-3-15



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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5-203.14B	The facility is equipped with a plumbed pressure washing system. The compressor and chemical feed system is located in the rear of the kitchen, mounted on the wall near the mop sink. The hot and cold water supply to the unit was not protected from back flow. A plumbing system shall be installed to preclude back flow of a solid, liquid, or gas contaminant into the water supply at each point of use at a food establishment. Please install an American Society of Sanitation Engineers (A.S.S.E) approved hose bibb vacuum breaker between the hot and cold water supply to the pressure washing system.	11-3-15	<i>JW</i>
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6-501.12A	An accumulation of oil and food debris was observed below the fryers in the frying and ware washing room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area as often as necessary to keep clean.	11-3-15	<i>JW</i>
6-501.11	The ceramic cove molding sealing the wall to the floor beside the frying units in the frying and ware washing room was observed to be damaged, pulling away from the wall, and collecting dirt and food debris. Physical facilities shall be maintained in good repair. Please repair the molding in this area to restored it to a cleanable surface.		
3-305.11A 3	Two cases of soda syrup were observed stored on the floor in the dry storage area. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by moving the soda syrup off of the floor.	COS	
5-502.11	Two bags of garbage were observed stored on the floor beside the rear exit of the facility. Refuse shall be removed from the premises at a frequency that will minimize odors and conditions that attract or harbor insects and rodents. COS by removing the garbage to the outside dumpster.	COS	
3-305.11A 2	Ice was observed dripping from the walk-in freezer cooling unit onto cases of food below. Food shall be protected from contamination by storing it where it is not exposed to splash, dust, or other contamination. COS by placing a tray below the drip to protect food.	COS	

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6-501.12A	Food and debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the floor of the walk-in cooler.	COS	<i>JW</i>
6-501.12A	Food and debris was observed on the floor of the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the floor in the walk-in freezer.	COS	

EDUCATION PROVIDED OR COMMENTS			

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