



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

TIME IN	9:43am	TIME OUT	12:41pm
DATE	7-11-16	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: Leslie Luebbers	
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 RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
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"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input 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"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input 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"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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"/>	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 type="checkbox"/>	<input checked="" 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>[Signature]</i>		Leslie Luebbers		Date: July 11, 2016	
Inspector: <i>[Signature]</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: 7-25-16	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

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
Hot and cold-line items held by TPHC			Hot-line: beef, beans		186, 154
Cold-line: lettuce, cheese, tomato		31,31,51	Hot-line: chicken, chili		164, 148
Cold-line reach-in		38	Walk-in cooler		34
Guacamole		32	Walk-in freezer		0
Heating cabinets #1 & #2		162, 166	Fryer freezer		10

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	An accumulation of dust was observed clinging to the upper, interior surface of the EVO units at the make-line. Food contact surfaces shall be clean to sight and touch. Please clean these units to prevent contamination of food stored within.	7-14-16	
4-601.11A	An accumulation of food residue was observed on the underside of surfaces above the hot and cold lines. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize these surfaces daily. Clean these surfaces when food is not present in the hot and cold lines.		
4-601.11A	An accumulation of dried soda syrup and mold was observed on the nozzle housing of the soda fountain at the drive-up area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.		
4-501.114 C	The quaternary ammonia sanitizer solution present in the three compartment sink and in all facility sanitizer buckets was not at a detectable concentration. A quaternary ammonia chemical sanitizer used in sanitizing food contact surfaces shall be prepared at a concentration as indicated by the manufacturer's use directions. The quaternary ammonia reservoir was observed to be empty and the store was out of sanitizer. A container of sanitizer was obtained from another store and put in use. Replace all existing sanitizers with a new solution prepared at acceptable concentrations. Wash, rinse and sanitize all equipment currently in clean storage.	7-11-16	

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 bottom of the hot-line wells. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the hot-line wells as often as necessary.	7-25-16	
4-601.11C	An accumulation of food debris was observed in the bottom of the steamers at the make-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris.		
4-601.11C	Food residue was observed on the door handles of the cold-line reach-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the coolers.		
6-501.12A	An accumulation of dirt and food debris was observed on the floor below the hot and cold lines. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area as often as necessary.		
6-501.12A	An accumulation of soda syrup and debris was observed on the floor below the soda fountain at the drive-up area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the drive-up area as often as necessary to keep it clean.		

EDUCATION PROVIDED OR COMMENTS

All animal proteins are received pre-cooked and pre-packaged. All vegetables are received pre-cut and pre-packaged.

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4-601.11A	Food and label residue was observed on steel pans located in clean storage in the warewashing area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize equipment in the clean storage area.				7-14-16	
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6-501.12A	Dirt and food debris was present on the floor throughout the kitchen and storage areas. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect all floor surfaces throughout the kitchen and storage area.				7-25-16	
4-903.11A	Boxes of single-use food service gloves were observed on the floor in the chemical storage room. Single service items shall be protected from sources of contamination by storing them at least six inches off of the floor. Please store the gloves off of the floor in in an area where they will not be contaminated.					
3-305.11A	A bag of in-use soda syrup was observed on the floor in the drive-up area. Food shall be protected from sources of contamination. COS by moving the syrup to a shelf.					
6-501.12A	An accumulation of grease and debris was observed on the floor below tables and equipment in the warewashing/fryer area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in this area.					
4-901.11A	Steep pans in clean storage were observed to be wet-nested. After cleaning and sanitizing, equipment shall be air dried prior to placing in storage. Please air dry all equipment after cleaning and sanitizing.					
4-601.11C	Food splatters were observed on equipment and walls in the warewashing/fryer area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean equipment and wall surfaces in this area.					
EDUCATION PROVIDED OR COMMENTS						
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6-501.12A	Water and food debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in cooler.	7-25-16	
6-301.11	The soap dispenser in the men's restroom was out of soap. All hand wash sinks shall be provided with hand soap. Please provide soap at this location.		
5-501.113 B	The lids to the facility dumpster was observed to be open. Outside refuse receptacle shall be kept covered. Please keep the dumpster lids closed.		
6-501.12A	An accumulation of water and debris was observed on the floor around the mop sink and rear entry. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in this area.		

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