



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

TIME IN **900** TIME OUT **1030**
PAGE 1 of 2

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 #4807** OWNER: **W&M Restaurants** PERSON IN CHARGE: **Jamie Smothers**
ADDRESS: **1782 First Street** COUNTY: **Dunklin**
CITY/ZIP: **Kennett, MO 63857** PHONE: **573-888-4264** FAX: P.H. PRIORITY: ☒ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☒ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP. FOOD

PURPOSE
☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT ☐ Approved ☐ Disapproved SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
Date Sampled _____ Results _____

License No. _____

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				
☒	OUT			Person in charge present, demonstrates knowledge, and performs duties						IN	OUT	☒	N/A	Proper cooking, time and temperature					
				Employee Health						IN	OUT	☒	N/A	Proper reheating procedures for hot holding					
☒	OUT			Management awareness; policy present						IN	OUT	☒	N/A	Proper cooling time and temperatures					
☒	OUT			Proper use of reporting, restriction and exclusion						☒	OUT		N/O	N/A	Proper hot holding temperatures				
				Good Hygienic Practices						☒	OUT		N/A	N/A	Proper cold holding temperatures				
☒	OUT	N/O		Proper eating, tasting, drinking or tobacco use						☒	OUT	N/O	N/A	N/A	Proper date marking and disposition				
☒	OUT	N/O		No discharge from eyes, nose and mouth						☒	OUT	N/O	N/A	N/A	Time as a public health control (procedures / records)				
				Preventing Contamination by Hands											Consumer Advisory				
☒	OUT	N/O		Hands clean and properly washed						IN	OUT		☒	Consumer advisory provided for raw or undercooked food					
☒	OUT	N/O		No bare hand contact with ready-to-eat foods or approved alternate method properly followed											Highly Susceptible Populations				
☒	OUT			Adequate handwashing facilities supplied & accessible						☒	OUT	N/O	N/A	N/A	Pasteurized foods used, prohibited foods not offered				
				Approved Source											Chemical				
☒	OUT			Food obtained from approved source						☒	OUT	N/A		Food additives: approved and properly used					
IN	OUT	☒	N/A	Food received at proper temperature						☒	OUT		Toxic substances properly identified, stored and used						
☒	OUT			Food in good condition, safe and unadulterated											Conformance with Approved Procedures				
IN	OUT	N/O	☒	Required records available: shellstock tags, parasite destruction						IN	OUT	☒	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									
☒	OUT	N/A		Food separated and protected															
☒	OUT	N/A		Food-contact surfaces cleaned & sanitized															
IN	OUT	☒	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
☒		Pasteurized eggs used where required			☒		In-use utensils: properly stored		
☒		Water and ice from approved source			☒		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			☒		Single-use/single-service articles: properly stored, used		
☒		Adequate equipment for temperature control			☒		Gloves used properly		
☒		Approved thawing methods used					Utensils, Equipment and Vending		
☒		Thermometers provided and accurate			☒		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			☒		Warewashing facilities: installed, maintained, used; test strips used		
☒		Food properly labeled; original container			☒		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
☒		Insects, rodents, and animals not present			☒		Hot and cold water available; adequate pressure		
☒		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
☒		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			☒		Sewage and wastewater properly disposed		
☒		Wiping cloths: properly used and stored			☒		Toilet facilities: properly constructed, supplied, cleaned		
☒		Fruits and vegetables washed before use			☒		Garbage/refuse properly disposed; facilities maintained		
					☒		Physical facilities installed, maintained, and clean		

Person in Charge /Title: **Jamie Smothers** Date: **08/08/2023**

Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: ☐ Yes ☒ No
Follow-up Date: _____



TIME OUT 1030

PAGE 2 of 2

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