



**City of St. Louis Department of Health
Bureau of Environmental Health Services
Food / Beverage Control**



1520 Market, Room 4051, St. Louis, MO 63103
Phone (314) 657-1539 Fax (314) 612-5367 health@stlouis.missouri.org
For ALL inspections, go to http://stlouis.missouri.org/citygov/health/

ORDINANCE #63699

Inspection Report 720-176 (Rev 12/07)

Active

Establishment **APPLEBEE'S #5236**

Permit Posted? N Posted Expiration Date

Proof of Hepatitis A Immunization? N

Establishment # **001201062**

603 RESTAURANT AND BAR

Food Regular

Address 4680 CHIPPEWA

Phone (314) 352-3700

ST LOUIS, MO 63116

Owner MID RIVER RESTAURANTS LLC - FRANK HEATH JR, DAVID PARADISE &

Ward 14

Operating Hours 7 DAYS 11AM - 12AM

Person Certified MATT S TRIOLA

Certificate # 639073 SS

Date Issued 04/01/2009

Permit Expiration Date 01/31/2012

Based on an inspection this day, the items marked identify the violation in operation of 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 service operations. An opportunity for an appeal will be provided if a written request for a hearing is filed with the health authority within the period of time established in this notice for the correction of violations.

Insp Date	Score	Grade	Action	Inspection Type	Call Back	Inspector
01/04/2011	88	A	APPROVED	SPECIAL 603 RESTAURANT AND BAR	02/23/2011	Tucker, J
<i>100 minus # of demerits</i>						
6			Food Protection During Storage, Preparation, Display, Service or Transportation ICE CREAM CONTAINER, IN TOP OPENING FREEZER IN KITCHEN, NOT COVERED	First time violation	Points 3	Critical? No
9	**		Hands Washed & Clean; Good Hygienic Practices OBSERVED FOOD SERVICE WORKER WEARING FINGER RINGS ON 2 FINGERS -ADI-	First time violation	Points 5	Critical? Yes
11			Food & Non Food Contact Surfaces Designed, Constructed, Maintained, Installed & Located COMPLETE OPENING IN HOOD ABOVE GRILL AREA IN KITCHEN NOT COVERED - ALSO EXHAUST CHUTE IN HOOD, ABOVE DISHWASHING MACHINE IN KITCHEN, NOT CLEAN	First time violation	Points 3	Critical? No
28			Floors, Walls and Ceilings; Floors Constructed Drained Clean Good Repair Covering Installation Dustless Cleaning Methods FLOOR BENEATH BULK SODA CONTAINERS, IN KITCHEN, NOT CLEAN.;	First time violation	Points 1	Critical? No

** Indicates a Critical Violation

Education Offered?

Y

PROVIDE VERIFICATION OF HEP A VACCINATION
ORDINANCE COMPLIANCE ON 2-23-11 --
REVIEWED AND PROVIDED ORDINANCE #68597
handout

Time IN

02:30:00 PM

Time OUT

03:20:00 PM

Form176