



Taney County Health Department
320 Rinehart Road, Branson, MO 65616
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Food Establishment Inspection Report

Establishment Information	
Facility Name Dolly Parton's Stampede-B	Facility Type Restaurant
Facility Telephone # (417) 337-9400	Licensee Name World Choice Investments LLC
Facility Address 1525 W Highway 76 Branson MO 65615-6850	Licensee Address PO BOX 6850 Branson MO 65616
Facility Email bretth@dpstampede.com	Permit Risk Type High

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	07/27/2023	240 minutes

Priority Violations

Total # 0
Repeat # 0

Priority Foundation Violations

Total # 1
Repeat # 0

Core Violations

Total # 3
Repeat # 0

OPERATOR – The violation(s) indicated below must be corrected by the next routine inspection or by the date specified in this report.

Observations

Priority Violations

Priority Foundation Violations

Adequate handwashing facilities supplied & accessible.

Code Reference: 5-205.11 (B) - Using a Handwashing Sink.

Observation: Observed: 1.) Gloves stored in basin of handwash sink in Front South beverage station area. 2.) Ladle and popcorn scoop stored in basin of handwash sink in Up bar.

Corrective Actions: A handwashing sink may not be used for purposes other than handwashing.

Violation Type: Corrected On Site

Action Taken (if applicable): General Manager removed items from sink.

Core Violations

In-use utensils properly stored.

Code Reference: 3-304.12 (A-B)(E) - In-Use Utensils, Between-Use Storage.

Observation: Observed popcorn scoop handle touching food.

Corrective Actions: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container; (B) In food that is not potentially hazardous (time/temperature control for safety food) with their handles above the top of the food within containers or equipment that can be closed, (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food).

Violation Type: Corrected On Site

Action Taken (if applicable): Food employee had popcorn scoop sent to warewashing to be cleaned and sanitized and then stored with handle outside of popcorn.

Single-use & single-serve articles: stored & used.

Code Reference: 4-903.11 (A-C) - Equipment, Utensils, Linens, and Single- Service and Single-Use Articles.

Observation: Observed boxes of single-service cups and napkins stored on the ground in dry condiment storage area.

Corrective Actions: (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:

(1) In a clean, dry location;

(2) Where they are not exposed to splash, dust, or other contamination; and

(3) At least 15 cm (6 inches) above the floor.

(B) Clean equipment and utensils shall be stored as specified under ¶ (A) of this section and shall be stored:

OPERATOR – The violation(s) indicated below must be corrected by the next routine inspection or by the date specified in this report.

Observations

(1) In a self-draining position that allows air drying; and (2) Covered or inverted.

(C) single-service and single-use articles shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

Violation Type: Corrected On Site

Action Taken (if applicable): General Manager moved the boxes of single-service items off the ground.

Physical facilities installed, maintained & clean.

Code Reference: 6-501.11 - Repairing.

Observation: Observed missing and broken tile on floor next to the loading end of the dish machine.

Corrective Actions: Physical facilities shall be maintained in good repair.

Violation Type: Not Corrected

Action Taken (if applicable):

Sanitization Information				
Plumbing Fixture	Sanitation Type	PPM	Thermolabel	Temperature (°F)
Dish washer	Chlorine	50	<160	
Sanitizer solution	Quat	200		
Equipment Temperatures in Fahrenheit (°F)				
Equipment	Temperature	Equipment	Temperature	
walk in cooler- chicken	41.6 F			
walk in cooler- 2	40.2 F			
Up bar cooler	40.4 F			
Down bar cooler	40.9 F			
Small bar cooler - not in	43.1 F			
Food Temperatures in Fahrenheit (°F)				
Food	Temperature	Food	Temperature	
Pork loin	155.9 F			
Roasted Potato	150 F			
Chicken	136.6 F			
Soup	165.5 F			
Raw chicken	40.3 F			
Pork Loin	37.2 F			
Cooked chicken	36.5 F			

Comments

Routine inspection conducted. Risk assessment conducted and facility remains a HIGH risk Menu does not require a consumer advisory. Valid Taney County Health Department Food Establishment permit posted in admin office. Facility has 5 Certified Food managers and 34 Certified Food Handlers. One employee is certified as a ServSafe instructor and an additional employee is certified as a ServSafe Proctor. All employees who handle food or equipment/utensils have a Food handler's card. Handwash sinks are located: at four beverage stations at Front and Back of the North and South sides of the arena; at the Up bar, Down bar and Small bar; in the warewashing room; outside of the warewashing room; by pastry ovens, and in the prep room. All handwash sinks were fully stocked with soap, paper towels, handwash sign and hot water of at least 100F.

Discussed: 1.) Recommend keeping logs of cooling times and temperatures for chicken to verify potentially hazardous foods (PHF) reach 135F to 70F in 2 hours and 70F-41F or less within the next 4 hours. 2.) As the three bar areas only have a handwash sink in each area, discussed having a bus bin or other means of holding soiled utensils until they can be transported to warewashing, as well as having a container available for dumping liquids. Recommended adding a Handwash ONLY sign to each bar handwash sink.

Dishwasher is capable of heat sanitizing but facility has been using chlorine sanitizer as the heat has been inconsistent. Test strips were available. Quat sanitizer was observed at 200 ppm in food prep areas.

Grease trap was serviced on 7/6/23 and hoods were serviced in May 2023.

*****TCHD HAS FREE NARCAN AVAILABLE TO THE PUBLIC AND BUSINESSES. THE CDC NOW RECOMMENDS THAT NARCAN BE INCLUDED IN EVERY FIRST AID KIT. FREE NARCAN IS AVAILABLE AT THE BRANSON AND THE FORSYTH LOCATION OR CALL 417-334-4544, Ext. 594 FOR MORE INFORMATION.*****

Disclaimer

Owner and facility management is responsible at all times for ensuring that the facility operates in compliance of the codes and statutes, as adopted by the City of Branson, the City of Hollister, Taney County, and/or the State of Missouri.

Inspection Scheduling

Inspection Outcome

Pass

Re-inspection Date

If applicable

Received by:

Bryan Cossiboom, General

Environmental Public Health Specialist

Brenda Seewald

Signature



Signature



Inspection Satisfaction Survey

www.surveymonkey.com/r/TCHDInspector

Encuesta de la Satisfacción de la Inspección

www.surveymonkey.com/r/TCHDInspector-espanol

