



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

TIME IN	10:50 am	TIME OUT	1:00 pm
DATE	Oct. 16, 2015	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: CiCi's Pizza	OWNER: Chip and Debbie Peterson	PERSON IN CHARGE: Christina Hintze
ADDRESS: 798 Maple Valley Drive	ESTABLISHMENT NUMBER: 4415	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-9998	FAX: (573)756-4442
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 checked="" type="checkbox"/> OUT    N/O    N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" 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 type="checkbox"/> N/O <input checked="" 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		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT    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    N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT    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    N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
<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		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated	✓			<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>				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    N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT    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 type="checkbox"/>	<input checked="" 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		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 type="checkbox"/>	<input checked="" 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>Christina Hintze</i> /GM	Christina Hintze	Date: October 16, 2015
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Oct. 28, 2015



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Various Pizzas, oven	177 to 201	Ambient, True cooler, service line	41
Salad, cold hold	38	Pasta salad, cold hold	40
White sauce, hot hold	178	Ambient, beverage cooler	38
Tomatoes, pizza prep table	36	Turkey, pizza prep table	33
Sausage, pizza prep table	33	Cheese, pizza prep table	39

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Dried food observed on a fork held in the holder for customer self-service. Food contact surfaces shall be clean to sight and touch. Please inspect equipment and utensils after cleaning and before storing. <b>CORRECTED ON SITE</b> by taking to warewash area for cleaning	COS	[Handwritten Initials]
4-601.11A	Debris observed on two ladles, stored on the wall by the pizza oven. Please inspect equipment and utensils after cleaning and reclean if necessary. <b>CORRECTED ON SITE</b> by taking to warewash area for cleaning.	COS	
4-601.11A 4-202.11A	Several of the baking pans stored on the rack by the mechanical dish machine had encrusted debris or the coating was scratched and deteriorating. Food contact surfaces shall be clean to sight and touch, and shall be smooth and free of defects. Please dispose of all cookware that is encrusted or have scratched coatings.	10/28/15	
4-202.11A	The edges of most of the brown trays used for garlic bread, stored on the rack across from the mechanical dish washer, were broken. Food contact surfaces shall be smooth and free of breaks and imperfections. Please dispose of trays that have broken edges.	10/28/15	
4-601.11A	Black mold observed on the inside of the ice maker. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	10/18/15	
2-401.11B	Employee drinks were stored on the table also holding equipment and food. Employee drinks shall be stored in a designated area where food, clean equipment, clean linens, or single-use items cannot be contaminated. Please store in designated area. <b>CORRECTED ON SITE</b> by disposing of drinks.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-901.11A	Glasses in the customer serve line were wet nested. Equipment shall be air dried. Please allow equipment and utensils to completely air dry before storing nested.	10/16/15	[Handwritten Initials]
4-601.11C	Food debris and splatters observed on the inside of the True refrigerator located in the serving line area. Nonfood contact surfaces shall be kept clean. Please clean as often as needed to keep clean.	10/28/15	
5-205.11B	Employee was observed using the handwashing sink in the pizza prep area to prepare soup. The handwashing sink was in use for handwashing at the time. Handwashing sinks shall be used only for handwashing. Please ensure employees do not use the handwashing sink to obtain water for food prep.	10/16/15	
3-304.12B	The handle of the scoop stored in the bulk container of Parmesan cheese was in contact with the food. Handles shall be stored above the surface of the food to protect food from contamination from hands when retrieving. Please store in-use utensils to protect food. <b>CORRECTED ON SITE</b> by placing scoop on lid of container.	COS	
4-901.11A	Dishes on the storage rack by the mechanical dish machine were wet nested. Please allow equipment to dry before storing nested.	10/17/15	

EDUCATION PROVIDED OR COMMENTS

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Inspector: [Signature] Rose Mier	Telephone No. (573)431-1947   EPHS No. 1390
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, pizza prep table, bottom	40, 40	Ambient, walk-in cooler	38
Ambient, chest freezer	0		

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3-701.11A	A box of sunflower seeds and a box of croutons were stored on the floor beneath the cold hold salad bar. It appeared the box of sunflower seeds was water stained, perhaps from mop water. Food shall be stored a minimum of six inches off the floor. Please dispose of the sunflower seeds and store all food off floor. CORRECTED ON SITE by disposing of both boxes of food.	COS	
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3-304.14	A wet wiping cloth was stored on the top of the pizza prep cooler. Wet wiping cloths shall be stored in sanitizer between uses. Please store wiping cloths in sanitizer.	10/16/15	CA
6-501.18	Accumulation of debris observed on the faucet, handles, and ledges of the handwashing sink in the pizza prep area. This debris can be scraped off. Sinks shall be clean. Please clean all surfaces as often as needed to keep clean.	10/17/15	
6-501.12A	Accumulation of debris observed on the the wall and shelf behind the handwashing sink in the pizza prep area. Physical facilities shall be kept clean. Please clean as often as needed to keep clean.	10/28/15	
4-601.11B	Accumulation of debris observed on the bottom rack of the pizza oven. Cookware shall be kept free of encrusted grease accumulations. Please clean.	10/28/15	
6-501.12A	Accumulation of debris on the floor, especially under shelves, in the walk-in cooler. Please clean as often as needed to keep clean.	10/28/15	
6-501.12A	Accumulation of debris observed behind and under ice maker, and under some of the shelves in the back of the house. Please clean as often as needed to keep clean.	10/28/15	
4-501.14	Accumulation of debris on the outside and top surfaces of the mechanical dish washer. Mechanical dish machines shall be cleaned at least daily, more often if needed to keep clean. Please clean all surfaces daily.	10/17/15	

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4-601.11C	Accumulation of debris observed on the drawer glides of the chest freezer in the dough prep area. Please clean as often as needed to keep clean.	10/18/15	Ch
6-501.18	Accumulation of debris observed on the handles and ledges of the handwashing sink in the dough prep area. This debris can be scraped off. Please clean entire sink as often as needed to keep clean.	10/17/15	
4-601.11C	Accumulation of debris on the outside surfaces of the bulk containers of powdered sugar, salt and sugar in the dough prep area. Please clean all surfaces, including the handle crevices.	10/28/15	
3-304.12B	Scoop stored in the bulk container of powdered sugar had the handle in contact with the food. Please store handles above the surface of non-potentially hazardous food.	10/16/15	
5-205.15B	A leak was observed in the cabinet below the soda dispenser. Please determine source of leak and repair. Clean cabinet.	10/28/15	
5-501.113	A lid was open on the outside dumpster. Lids shall be kept closed on outside trash containers. Please keep lids closed.	10/16/15	

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