



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

TIME IN	11:59am	TIME OUT	3:15pm
DATE	7-12-16	PAGE	1 of 5

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 & Debbie Peterson		PERSON IN CHARGE: Derek Kauffmann	
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 _____					
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		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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 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 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 N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O 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)		
	Preventing Contamination by Hands				Consumer Advisory		
<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				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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C 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 checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 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 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 checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:		Derek Kauffmann		Date: July 12, 2016	
Inspector:		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 7-26-16	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Cici's Pizza		ADDRESS 798 Maple Valley Drive	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Pizza prep cooler		38	Salad bar: lettuce, pineapple,	
Cold hold: red sauce, cheese, ham,		40,42,33	beets, pasta salad	
sausage, beef		36,41	Walk-in cooler	
Fresh pizza		210	Service area cooler	
Hot hold: red sauce, wht sauce, soup		189,190,152		

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	Food residue was observed on various pieces of equipment stored in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. Inspect all equipment in clean storage and wash, rinse, sanitize and air dry all soiled equipment.	7-12-16	
7-201.11B	Spray bottles of cleaning agents were observed stored hanging from shelving containing clean food service pans in the front service area. Toxic materials shall be stored where they cannot contaminate equipment. COS by moving the cleaners.	COS	
4-601.11A	An accumulation of mold and debris was observed on the nozzles and nozzle housing of the soda fountains located at the customer self service beverage station. Food contact surfaces shall be clean to sight and touch.	7-12-16	

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
3-305.11A	An accumulation of dust and debris was observed on the blades and grill of the wall-mounted fan above the stretch table in the cook area. Food shall be protected from sources of contamination. Please clean the blades and grill of the fan.	7-26-16	
6-501.12A	An accumulation of food residue was observed on the walls in the kitchen cook area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walls in the kitchen area.		
4-601.11C	An accumulation of food debris was observed on the lower shelf of the stretch table in the cook area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean horizontal surfaces of the table.		
4-601.11C	An accumulation of grease and food residue was observed on the wire racks in the cook area of the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wire racks.		
6-501.18	The hand wash sink faucet and basin in the kitchen area was observed to be dirty. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. Please clean the hand wash sinks and sink faucets throughout the facility.		

EDUCATION PROVIDED OR COMMENTS

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			EPHS No.	1507
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ESTABLISHMENT NAME Cici's Pizza	ADDRESS 798 Maple Valley Drive	CITY /ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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
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3-305.11A 3	Single service items were stored on the floor in front of the soda syrup storage rack in the back room. Single service items shall be protected from contamination. COS by moving the supplies.	COS	
4-901.11A	Plastic and steel pans were observed wet-nested on the clean storage rack in the warewashing area. After cleaning and sanitizing, all equipment shall be air dried. Please air dry cleaned and sanitized equipment.	7-26-16	
4-501.14	An accumulation of food residue and grease was observed on the exterior and interior of the mechanical dishwasher. A warewashing machine shall be cleaned at a frequency necessary to prevent recontamination of equipment and utensils. Please clean the interior and exterior of the dishwasher.		
6-501.12A	An accumulation of food residue and debris was observed on the walls and backsplash around the dishwasher and the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls above and below the dishwasher and the three compartment sink.		
6-501.18	The faucet at the three compartment sink is dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the faucet at the three compartment sink.		

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	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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6-501.14	An accumulation of dust and debris was observed on the AC ceiling vents in the back room area. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.	7-26-16	
5-205.15B	The vacuum breaker on the faucet at the mop sink was observed to be leaking. A plumbing system shall be maintained in good repair. Please repair the vacuum breaker at this location.		
6-501.12A	Debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor of the walk-in cooler.		
6-501.12A	Food debris was observed within and spilling from a cleaning basin (the Terminator), used for soaking the pizza oven conveyer stored near the rear entry. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the equipment so that it does not soil the facility.		
4-903.11A	Single service cups were observed stored on the floor in the front service area. Single service items shall be protected from sources of contamination. COS by removing items from the floor.	COS	
4-903.11A	A dry wiping cloth was observed stored inside a clean food service pan at the front service area. Equipment shall be protected from sources of contamination. COS by removing the cloth and placing the pan in ware washing.	COS	

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3-304.12B	Unhandled scoops were observed stored inside containers of croutons and bacon bits in the front service area. Dispensing utensils stored in bulk food items shall have a handle and by situated with the handle above the surface of the food. COS by removing the scoops.	COS	
3-305.12F	A box of tea bags was observed stored in a cabinet below plumbing from the soda fountains in the customer self service beverage station. Food may not be stored below plumbing. COS by moving the tea bags.	COS	<i>JK</i>
5-501.15A	The lids to the facility dumpster were observed to be broken and unable to cover the opening of the receptacle. Outside waste receptacles shall be constructed to have tight fitting covers. Please replace the dumpster lids.	7-26-16	
6-202.15A	A visible gap was observed between the front entry doors. The outer openings of a food establishment shall be protected against the entry of insects and rodents. Please repair the gap at this location.		
5-501.116 B	Food residue was observed on the interior surfaces of the trash can enclosures in the dining room. Soiled waste handling units shall be cleaned at a frequency that will minimize conditions that attract or harbor insects and rodents. Please clean the interior of the trash can enclosures in the dining room.		

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