



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

TIME IN	12:13 pm	TIME OUT	1:53 pm
DATE	April 14, 2016	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: Imo's Pizza	OWNER: Chris Pigg	PERSON IN CHARGE: Chris Pigg
ADDRESS: 617 North Cowling	ESTABLISHMENT NUMBER: 4580	COUNTY: 187
CITY/ZIP: Desloge 63601	PHONE: (573)518-1000	FAX: none
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		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study		
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> OUT N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> OUT	Chemical		
<input checked="" type="checkbox"/> OUT N/O	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 type="checkbox"/>	In-use utensils: properly stored		
<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 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<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		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Chris Pigg</i>	Chris Pigg	Date: April 14, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: Follow-up Date: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Imo's Pizza		ADDRESS 617 North Cowling		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza, oven		207	Epcoc hot hold cabinet: ambient, pizza		160, 172
Chicken, deep fryer		216	Pizza prep cooler, top: raw sausage, raw hamburger, ham		39, 36, 38
Ambient, True freezer		10	Pizza prep cooler, bottom: ambient, cheese		40, 40
Raw chicken wings, reach-in cooler		38	Salad prep cooler, top: lettuce, tomatoes, ham, cooked egg		40, 36, 37, 36
Pasta, salad prep table, bottom		84, 92	Salad prep cooler, bottom: ambient, cheese		39, 39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	TEMPERATURES, in degrees Fahrenheit Steam hot-hold wells: marinara sauce 104; au jus 124; Beverage cooler: ambient 39, raw shell egg 38 Ambient, reach-in wings cooler 41; walk-in cooler: ambient 40, roast 38, sausage 39		
3-501.14A 3-501.15A	Pasta (tube and spaghetti) had internal temperatures of 92 and 84F. The pasta was cooked this morning, rinsed with cold water, and placed in the bottom of the salad prep cooler. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, reheat food to 165F for 15 seconds and begin process again (or discard food). If the second benchmark is not met, discard food. To facilitate cooling: place food in shallow pan and stir; nest in a container of ice water; add ice or cold water and stir; cover loosely and vent to allow steam to escape. CORRECTED ON SITE by discarding pasta and discussion of cooling process.	COS	CP
2-301.14G	An employee was observed putting on gloves without first washing hands. Hands shall be washed before putting on new gloves. Please ensure all employees know when to wash hands and practice good hygiene. CORRECTED ON SITE BY discussion of rule and employee washing hands.	COS	.
3-403.11A 3-501.16A	Marinara sauce and au jus had temperatures of 104F and 124F; the water in the unit was 130F. These foods are cooled the day before and reheated in the oven prior to placing in the steam unit. Because the water was at 130F, the foods were not held hot. Please preheat the water to 135F or higher and use a food thermometer to ensure food is reheated to 165F before placing in the hot hold unit. CORRECTED ON SITE by adjusting thermostat on unit to increase water temperature and reheating the food to 165F.	COS	1

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.14A	Accumulation of dust observed on the grates over the mechanical vents in both customer bathrooms. Please clean vents as often as needed to keep clean.	4/20/16	
4-601.11C	Accumulation of debris observed in the bottom, inside and top of doors, and seals on doors of the pizza prep cooler. Please clean non-food contact surfaces as often as needed to keep clean.	4/14/16	CP
4-601.11C	Accumulation of debris on the outside and lids of the container holding mozzarella cheese stored in the bottom of pizza prep cooler. Please clean container as often as needed to keep clean.	4/14/16	
4-601.11C	Debris observed on the insides of some of the insulated delivery pouches. Please clean pouches after use.	4/15/16	
3-304.12A	The handle of an in-use scoop was in contact with the mozzarella cheese, and a black "cup" was stored in the chopped ham in the top of the salad prep cooler. In-use utensils shall have a handle and be stored with the handle above the food and top of the container of potentially hazardous food. Please use only utensils with handles, and store with handle above surface of container to prevent contamination of food.	4/14/16	
4-101.17A	Wood bowls were stored above the salad prep table. Wood bowls may not be used for food-contact surfaces. Please remove bowls from facility.	4/20/16	
6-501.14A	Accumulation of debris observed on the blades, grates, and stand of the floor fan stored by the pizza prep cooler. Please clean as often as needed to prevent contamination from blowing dust.	4/20/16	
4-204.112A	There was no thermometer in the cooler that stored raw shell eggs. Please install a thermometer in a convenient-to-read location in the warmest part of this cooler.	4/15/16	
6-202.15A	The back entry door was not self-closing. Please repair or install device to make door self-closing.	4/20/16	
6-202.15A	Seals around entry holes for utilities on the building exterior were deteriorating. Please replace seals.	4/20/16	!

EDUCATION PROVIDED OR COMMENTS

NOTE: This computer ran out of battery at the conclusion of the inspection but before the exit interview was conducted. I left at 1:53 pm. The exit interview was conducted from 3:45 pm to 4:00 pm on April 14, 2016.

Person in Charge /Title:		Chris Pigg	Date: April 14, 2016
Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date: