



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

TIME IN	10:22am	TIME OUT	1:05pm
DATE	2-17-16	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: Imo's Pizza	OWNER: Karsch Road Pizza, Inc.	PERSON IN CHARGE: Tiffany Joyce
ADDRESS: 26 West Karsch Blvd.	ESTABLISHMENT NUMBER: 4719	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-9100	FAX: na
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		
	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 N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 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"/>	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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" 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>Tiffany Joyce</i>	Tiffany Joyce	Date:	February 17, 2016
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	3-2-16



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ESTABLISHMENT NAME Imo's Pizza		ADDRESS 26 West Karsch Blvd.	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Pizza prep cooler amb		38	Sandwich prep amb	
Cold hold: ham, cheese, pepperoni		34,36,35	Cold hold: lettuce, cheese	
Salad prep cooler amb		38	Cold hold: sliced tomato, lunchmeat	
Cold hold: lettuce, cheese, ham		40,39,40	Pizza warmer amb	
Pepsi cooler/Tea cooler amb		40,42	Hot hold: au jus	

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
3-501.17A	A piece of roast beef was observed without a date of disposition in the Pepsi cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date by which time the food will be sold, consumed or discarded. COS by affixing a date of disposition.	COS	
3-302.11A	Raw shell eggs were observed stored atop a package of raw pork sausage in the Pepsi cooler. Foods shall be protected from cross contamination by separating types of raw animal foods so that contamination of one type with another is prevented. COS by removing the eggs.	COS	
4-601.11A	Food residue was observed on the surfaces of the meat slicer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the slicer.	3-20-16	
4-601.11A	Food residue was observed on the interior surfaces of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwave interior as needed.		
4-202.11A	The laminated particle board surface covering the kitchen prep sink was observed to be damaged such that it is not cleanable nor sanitizable. Multi-use food contact surfaces shall be smooth, durable and cleanable. Please remove or replace with a durable, non-absorbent surface that can be cleaned and sanitized.		

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
4-601.11C	Food residue was observed on the interior surfaces and door seals of the salad prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooler interior as needed.	3-2-16	
4-601.11C	An accumulation of food residue was observed on the inner and outer surface of the Pepsi cooler door. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooler door.		
4-601.11C	Food residue was observed on shelving of the prep tables in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving of the prep tables.		
4-601.11C	Food residue was observed on the wooden shelf above the pizza prep station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving as needed.		
4-601.11C	An accumulation of food residue was observed on the interior of the pizza warmer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the pizza warmer.		

EDUCATION PROVIDED OR COMMENTS

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Frigidaire freezer amb		12			
Masterbilt freezer amb		0			
Masterbilt cooler amb		40			
Walk-in cooler amb		34			

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6-501.14A	An accumulation of dust and debris was observed on the hood baffles above the fryers and stove. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other material. Please clean the hood interior.	3-2-16	
4-601.11C	An accumulation of food debris was observed on horizontal surfaces of the facility pizza ovens. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these surfaces as necessary.		
3-307.11	A razor blade was observed on the shelf above the sandwich prep station. Food shall be protected against sources of physical contamination. COS by removing the razor blade.		
4-601.11C	Food debris was observed on the shelving above the sandwich prep station. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the shelving at this location.		
6-501.12A	An accumulation of grease, food debris and soiled rags was observed on the floor below the fryers. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors as often as necessary.		
4-601.11C	Dirt and food residue was observed on the tracks of the gravity-fed can rack in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the can rack.		

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4-601.11C	An excessively soiled box fan was observed stored near the employee restroom. Equipment shall be kept clean to prevent contamination of food and food contact surfaces. Please clean or remove the fan.	3-2-16	
6-301.12	The hand wash sink in the employee restroom was not supplied with paper towels. All hand wash sinks shall be provided with a hand drying provision. Please supply paper towels at this location.		
4-903.11A 3	A case of napkins was observed stored on the floor near the drive-up window in the kitchen. Single service items shall be protected from sources of contamination by storing them at least six inches off of the floor. Please store single service items off of the floor.		
6-501.16	A wet mop was observed stored in a soiled mop bucket in the warewashing area. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Please place wet mops in an area where they can dry without soiling food or equipment.		
4-903.11A	A salad spinning device was observed stored on the floor in the back room area. Equipment shall be stored where it is not exposed to splash, dust, or other contamination and is at least six inches off of the floor. Please store food equipment off of the floor.		
6-501.11	The wooden door to the employee restroom was observed to be damaged. Physical facilities		
6-101.11A 1	shall be maintained in good repair and be smooth, durable and easily cleanable. Please replace or repair the restroom door.		

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