



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

TIME IN	10:15am	TIME OUT	1:25pm
DATE	10-9-15	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: Little Caesar's Pizza		OWNER: Dan Combs		PERSON IN CHARGE: Lupe Brann	
ADDRESS: 17 West Karsch Blvd.			ESTABLISHMENT NUMBER: 3596		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-0770		FAX: 573-756-0788	
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN OUT 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 checked="" type="checkbox"/> OUT 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 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 OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT N/O	Hands clean and properly washed	✓		<input type="checkbox"/> IN 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 OUT N/O 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 OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	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 OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN 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"/> QVT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN 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 type="checkbox"/>	<input checked="" 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					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 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 type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" 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>Lupe Brann</i> Lupe Brann		Date: October 9, 2015	
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: 10-23-15



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Pizza prep cooler amb		22	Fresh pepperoni pizza from oven	
Cheese sauce/red sauce		36,39	Vulcan hot holding cabinet amb	
Shredded cheese, mushrooms		41, 34	Kelvinator freezer, W/I cooler	
ground beef, sausage		28, 35	Reheated chicken wings from oven	
Ham, bacon		28, 38		

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	Trays of chicken wings were observed nested with non-food contact portions of the tray in contact with the food. Food contact surfaces shall be clean to sight and touch. COS by placing clean, disposable parchment sheets between the trays.	COS	[Handwritten Initials]
4-601.11A	Food residue was observed on the upper interior surfaces of the Panasonic microwave located in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the interior surfaces of the microwave.	10-23-15	
4-601.11A	Mold and debris was observed on the interior surfaces of the Scotsman ice Machine. Food contact surfaces shall be clean to sight and touch. Please empty of ice, wash, rinse, sanitize, and air dry prior to returning to service.	[Handwritten mark]	
7-201.11B	A spray bottle of sanitizer was observed stored atop cases of pizza sauce in the back room. Toxic materials shall be stored where they cannot contaminate food. COS by moving the sanitizer.	COS	
2-301.14H	Employees were observed donning gloves without washing their hands. Food employees shall wash their hands before donning gloves for working with food. COS by discussing with the manager and the employees.	COS	
7-201.11B	Containers of hand wash soap were observe stored above single service items in the front service area. Toxic materials shall be stored so they cannot contaminate single service items. COS by relocating the hand soap.	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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
3-305.11A 2	Dust and debris was observed on the grille of the circulation fan located in the oven area. Food shall be protected from sources of contamination. Please thoroughly clean the fan so that it is not a source of contamination.	10-23-15	[Handwritten Initials]
4-903.11A 2	Food debris was observed accumulating on single service bread bags stored on the lower shelves of the utility cart in the oven area. Single service items shall be protected from sources of contamination. Please store single service items so that they are not subject of contamination from dust and debris.	[Handwritten mark]	
6-501.12A	A build-up of dust and debris was observed on the interior surfaces and on the baffles in the hood above the pizza oven. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the hood interior and baffles to prevent them from becoming sources of contamination.	[Handwritten mark]	
4-601.11C	An accumulation of dust was observed on the underside of pass-through shelves located between the oven area and the front service area. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean these areas.	[Handwritten mark]	
6-501.12A	An accumulation of dirt and food debris was observed under tables and equipment in the kitchen, under prep tables, and service sinks and basins throughout the facility. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the floors throughout the facility as often as necessary to keep clean.	[Handwritten mark]	

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	An accumulation of dried soda syrup was observe on the nozzle housing of the service area soda fountains. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	10-23-15	LB
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5-501.116 B	An accumulation of food debris was observed on the facility trashcans. Waste handling units shall be cleaned at a frequency that prevents them from developing a build up of soil or becoming attractants for insects and rodents. Please clean the trashcans.	10-23-15	LB
4-601.11C	The lower shelves of the prep tables throughout the facility have an accumulation of dust and food debris. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean all shelf and table surfaces.		
4-903.11A 2	A cannister vacuum was observed stored on a lower shelf of a prep table with a bag of flour, single service pizza boxes and clean sheet pans. Clean equipment, food and single service items shall be protected from sources of contamination. Please store cleaning equipment away from food, single service items, and clean equipment.		
4-901.11A	Wet nesting of plasticware and metal sheet pans was observed on the clean equipment racks in the warewashing area. After cleaning and sanitizing, equipment shall be thoroughly air dried prior to storage.		
6-501.12A	An accumulation of clutter, dirt, debris and mold was observed below the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		
4-601.11C	An accumulation of mold growth was observe in the caulk sealing the three compartment sink to the wall in the ware washing area. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean and sanitize the caulkline and the sink.		

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3-305.11A 2	Numerous trays of thawing pizza dough were observed uncovered within the walk-in cooler. Food shall be protected from sources of contamination. Please cover food stored in the walk-in cooler.	10-23-15) } COS }
4-601.11C	An accumulation of dust and debris was observed on the fan grilles of the cooling unit in the walk-in cooler. Mold was observed growing on this same unit. Water was also observed dripping from the cooling unit. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please thoroughly clean all surfaces of the cooling unit so that it is not a source of contamination.		
3-304.12A	The ice scoop located in the ice storage basin at the soda fountain was observe with it's handle in contact with the ice. During pauses in food preparation or dispensing, utensils shall be stored with their handles above the food. COS by moving the scoop handle above the ice.	10-23-15	
5-501.113 B	The lids to the facility dumpster shared with the adjacent business was observed to be open. Waste handling units stored outside shall have closed, tight fitting lids. Please keep the dumpster lids closed.		

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