



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

TIME IN	10:40 am	TIME OUT	2:29 pm
DATE	May 3, 2016	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: Mario's Italia	OWNER: Tim Womble	PERSON IN CHARGE: Tim Womble
ADDRESS: 204 South A Street, Suite 205	ESTABLISHMENT NUMBER: 4769	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-7999	FAX: (573)756-1020
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 Factory Study		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 checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> 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 <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 type="checkbox"/> IN <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"/> 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 <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						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<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 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		
		Food Temperature Control			<input type="checkbox"/>	<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 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 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 type="checkbox"/>	<input checked="" 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"/>	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>Tim Womble</i>	Tim Womble	Date: May 3, 2016
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: May 10, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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ESTABLISHMENT NAME Mario's Italia		ADDRESS 204 South A Street, Suite 205		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Supreme pizza, oven		158	Marinara sauce, hot hold steam		**52
Meat tortellini, blanched		155	Ambient, Kenmore freezer / Whirlpool freezer		5 / 18
Blanched shrimp		172			
Meatball and sauce, reheat		165, 168			
Marinara sauce, steam hot hold (reheated)		172			

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
7-201.11A	A spray bottle labeled "Awesome" degreaser and cleaner was stored touching clean linens in a cabinet below the counter holding a fan by the 2-vat sink. Toxins shall be stored separately or below clean linens, food, single-use items, and clean equipment. Please move cleaners to a designated location where food and food-related items cannot be contaminated.	5/3/16	TSN
7-102.11	A spray bottle containing a clear liquid, stored in the cabinet below the 2-vat sink, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label.	5/3/16	
4-601.11A	Debris observed on the blender stored in the cabinet below the 2-vat sink counter. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize.	5/3/16	
4-601.11A	Dried debris observed on the blade of the meat/cheese slicer. Please dismantle slicer and wash, rinse and sanitize all parts and housing after use.	5/3/16	
2-401.11	An employee cup was stored on the work table. Employees shall store food in a designated area where food, equipment, clean linens, and single-use items are protected from contamination.	5/3/16	
4-601.11A	Stains and dried food debris were observed on a plastic bowl and a dish, stored on the shelf above the non-functioning prep table. Food contact surfaces shall be clean to sight and touch. Please inspect equipment after cleaning. Dispose of stained food-contact equipment.	5/3/16	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	Accumulation of debris observed on the inside of the hot hold cabinet (unused). Nonfood contact surfaces shall be cleaned as often as needed to keep clean; nonfunctioning equipment shall be removed from premises. Please clean cabinet if to be used or remove from facility.	5/10/16	TSN
6-501.14A	Debris observed on the grates and blades of the portable fan stored on the counter by the 2-vat sink. Ventilation systems shall be kept clean to prevent blowing contamination. Please clean.	5/10/16	
4-601.11C	The lids and outsides, and the cart holding, the bulk containers of salt, sugar, and flour were observed dirty. Please clean cart and containers as often as needed to keep clean.	5/5/16	
3-304.12C	In-use scoops were stored on top of the lids of the containers holding sugar, flour, and salt. In-use utensils may be stored on surfaces that are cleaned and sanitized. Please sash, rinse, and sanitize lids and scoops at least daily.	5/3/16	
4-601.11C	A layer of ice and debris observed on the bottom shelf of the upright Whirlpool freezer. Please clean inside of freezer and determine source of liquid in bottom of unit. Repair.	5/10/16	
4-501.11A	The prep table across from the gas range was not functioning. There was no food stored in the unit. Please repair the unit, remove from premises, or permanently disable its ability to function as a cooling unit.	5/10/16	
3-304.12	In-use utensils were stored in a container of room-temperature water by the steam hot hold unit. In-use utensils for potentially hazardous food may be stored in water kept at 135F or higher, in a well of cold running water, in the food with the handles above the lids, or on a surface that is washed, rinsed, and sanitized a minimum of every four hours. Please use an approved storage for in-use utensils.	5/3/16	
4-302.14	Test strips to check the concentration of chlorine in sanitizer was not available upon request. Please supply and use test strips to ensure sanitizer solutions are at correct concentration.	5/3/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Tim Womble</i>		Tim Womble	Date: May 3, 2016
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: May 10, 2016



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ESTABLISHMENT NAME Mario's Italia		ADDRESS 204 South A Street, Suite 205		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler: ambient, cut lettuce		39, 40	Pizza prep table, top: ambient, ham, sausage		37, 39, 37
Walk-in cooler, marinara		**56	Pizza prep table, top: hamburger, pepperoni, marinara		40, 40, 38
Ambient, chest freezers		0 / 0	Pizza prep table, bottom: ambient, cooked pasta		37, 41
Ambient, coolers in bar		35, 40	True cooler: ambient, chef rolls, cooked eggs		41, 35, 36
Raw shell eggs, walk-in cooler		40	Glass front cooler: ambient, lasagna, cut lettuce		35, 42, 41

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4-501.114A	A spray bottle containing bleach sanitizer had a chlorine concentration greater than 200 ppm. Please use test strips to ensure chlorine concentration is 50 to 100 ppm in sanitizer solutions (approximately 1/2 to 1 tsp of unscented bleach in 1 gallon of water. <b>CORRECTED ON SITE</b> by diluting to 50 ppm.	COS	TW
4-901.11A	The ice bucket was stored upright on top of the ice maker. Water was pooled in the bottom. Please invert onto a clean and sanitized surface to allow draining, air drying, and protection from contamination between uses.	5/4/16	
5-203.14A	The discharge drainline from the air-cooled condenser on the ice maker ended below the rim of the receiving floor drain. Please provide an air gap between the end of the discharge line and the rim of the drain that is a minimum of one inch to prevent possible contamination of potable water should back-siphonage occur.	5/4/16	
3-501.17A, B	Lasagna, chef's rolls, salad, cooked chicken, cooked meatballs, held in the glass front True cooler, and repackaged food in the walk-in cooler, were not labeled with the date of disposition. Ready-to-eat, potentially hazardous food that is held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation (or opening of commercial package) plus an additional six days. Please label all subject foods with the date of disposition.	5/3/16	
3-501.14A	According to the cook, Food that is cooked is cooled by allowing to sit at ambient for 45 minutes, then placed in the walk-in cooler. Food shall be cooled by monitoring time and temperature: 135F to 70F within 2 hours, then 70F to 41F within an additional 4 hours. If the first benchmark is not met, reheat to 165F for 15 seconds and begin process again. If second benchmark is not met, discard food.	5/3/16	

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6-501.14A	The coils and air-intake grates on the AC unit by the 2-door True cooler were dirty. Ventilation systems shall be kept clean. Also, the unit had a layer of greasy film. Please clean as often as needed to keep clean.	5/10/16	TW
4-501.11B	The seal on the door of the ice maker was torn loose. Equipment shall be maintained in good repair. Please repair or replace seal.	5/10/16	
4-903.11A	Plates, bowls, and other dishes were stored face-up, and utensils uncovered. Please cover or invert to protect food-contact surfaces from contamination while in storage.	5/4/16	
4-601.11C	The table next to the glass-front True cooler was sticky to touch. Please clean all surfaces as often as needed to keep clean.	5/4/16	
4-903.11A	A tray of breaded food was stored uncovered in the walk-in cooler. Please cover to prevent contamination while in storage.	5/3/16	
6-501.14A	The grates and blade of the portable fan stored on top of the chest freezers were dirty. Please clean as often as needed to prevent contamination from blowing debris.	5/5/16	
4-501.14	Accumulation of debris and mold observed on the inside of the mechanical warewash machine. Warewash machines shall be cleaned at least daily to keep clean. NOTE: maintenance man was on-site and scheduled to clean the machine today. Please clean machine daily.	5/3/16	
6-301.12	Paper towels and hand soap were not available at the handwashing sink in the bar. Please supply soap and disposable towels at all times.	5/3/16	
6-301.11	A wet wiping cloth was stored on the counter in the bar. Please store wet wiping cloths in sanitizer between uses. Use test strips to ensure concentration of chlorine is between 50 and 100 ppm.	5/3/16	
3-304.14			

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7-201.11B 4-903.11A	<p>Soap, single use items, multi-use utensils, and bottles of liquor were stored on the drainboard of the 3-vat sink in the bar. Chemicals shall be stored below or separated from equipment and food, and food and food-related items shall be stored where they are not contaminated from splash. Please store detergent below sink and utensils and single-use items in an area where they are protected.</p> <p><b>**The marinara sauce in the walk-in cooler had internal temperature of 56F. According to employee, the sauce is opened from cans at ambient temperature and stored in the container in the cooler. The pH of the sauce was taken and found to be between 4.0 and 4.5; therefore, it is not a potentially hazardous food.</b></p>	5/3/16	TSW
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6-403.11B 6-301.14 6-301.12	<p>Employee purse was stored with facility equipment. Employee personal items shall be stored in a designated location where facility food, equipment, utensils, single-use items, or clean linens cannot be contaminated. <b>CORRECTED ON SITE</b> by moving purse to office.</p> <p>There was no sign to remind users to wash their hands in the women's bathroom. Please install a sign.</p> <p>Towels would not dispense out of the dispensers in either the women's or men's bathrooms. Please provide paper towels at all times.</p>	<p>COS</p> <p>5/3/16</p> <p>5/3/16</p>	<p>TSW</p> <p>_____</p>
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