



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

TIME IN	9:53am	TIME OUT	3:10pm
DATE	1-19-17	PAGE	1 of 6

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: Pasta House		OWNER: Pasta Partners, Inc.		PERSON IN CHARGE: Jerry Foney	
ADDRESS: 931 Valley Creek Drive			ESTABLISHMENT NUMBER: 0161		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-0026		FAX: 760-1366	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 <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 type="checkbox"/> IN <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 type="checkbox"/> IN <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 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 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 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"/> 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						

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 type="checkbox"/>	<input checked="" 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 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				<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 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: Jerry Foney		Date: January 19, 2017	
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: 2-15-17	



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

ESTABLISHMENT NAME Pasta House		ADDRESS 931 Valley Creek Drive	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Pasta Station		Saute' Station	
Sold hold pasta	42	Cup sink for in-use utensils(running water)	57
Cold hold tomatoes, marinara	52, 41	Cold hold cheese	40
Cold hold raw shrimp	53	Cold hold raw fish, raw chicken, raw shrimp	41, 41, 41
Marinara on stove top	192	Ambient drawers below microwaves	44

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	An accumulation of food splatters and debris was observed on the underside of the pass-through at the cooking line. Food contact surfaces shall be clean to sight and touch. Please clean the underside of the pass-through as often as necessary to keep it clean.	1-22-17	JF
4-601.11A	An accumulation of food residue was observed inside the microwaves at the cook-line. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interiors as often as necessary.		
3-501.16B	Raw shrimp and tomatoes were measured at a temperature of 53F and 52F respectively in the under counter drawers at the pasta station. Potentially hazardous foods held refrigerated shall be held at a temperature of 41F or less. Ensure that the drawers in this area are cooling adequately to hold foods at 41F or less.		
4-601.11A	An accumulation of dried soda syrup and mold was observed on the nozzle housing of the soda fountain at the server line. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.		
7-201.11B	Buckets of sanitizer were observed stored on the prep table surface in the prep area. Toxic materials shall be stored where contamination of food and food contact surfaces cannot occur. Please store the sanitizer below or away from food prep surfaces.		

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6-501.12A	An accumulation of dust and debris was observed on pipes above the pasta station prep sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.	2-15-17	JF
6-501.12A	An accumulation of dirt and grease was observed on the floor below the cook-line equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-601.11C	An accumulation of food debris was observed below the microwaves. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean horizontal surfaces and shelving, including below equipment, at the cook-line.		
4-501.11B	Broken door seals were observed on most refrigerator and under counter cooler drawers at the cook-line. Equipment components such as doors, seals and hinges shall be kept intact and adjusted to manufacturers specifications. Please replace all damaged door seals for cooling units on the cook-line.		
4-101.19	Cloth rags were observed in use as an absorbent surface in the reach-in cooler at the salad station. Non-food contact surfaces of equipment that are exposed to splash, spillage, or other food soilage shall be constructed of a non-absorbent material. Please discontinue the use of cloth rags as an absorbent surface.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Reach in cooler, fruit compote		45	Wine cooler in bar		38
Raw chicken in reach-in cooler		41	Beer cooler in bar		36
Reach-in freezer		20	Coke cooler at bar		40
Soup at front server line		182	Walk-in cooler amb		38
Condiment cooler at server line		36	Walk-in freezer amb		0

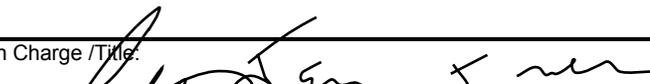
Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-601.11A	An accumulation of food debris was observed on the table mounted can opener in the prep area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener.	1-22-17	
4-202.11	Cracked and broken plastic lids were observed in clean storage below the prep table in the prep area. Multi-use food contact surfaces shall be free of breaks, cracks, chips, pits and similar imperfections that adversely affect cleaning and sanitation. Please remove damaged equipment from service.		
3-501.14A	Pasta stored in the walk-in cooler was measured at a temperature of 61F. Potentially hazardous foods cooled for cold holding shall be cooled from 135F to 70F within two hours and to 41F within an additional four hours. Please monitor cooling foods to ensure food is cooled appropriately.		
3-501.17A	An opened package of American cheese stored in the walk-in cooler was observed without a discard date. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days, by which time the food will be used, consumed or discarded. COS by marking with a discard date.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-601.11C	Food residue was observed inside the reach-in cooler and freezer at the fry station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the reach-in cooler and freezer.	2-15-17	JF
4-301.11	The reach-in refrigerator storing cakes across from the salad station was observed to have an ambient temperature of 45F. Equipment for holding foods cold shall be sufficient to provide holding temperatures of 41F or less. Please repair the refrigerator of acceptable cold holding temperatures.		
4-501.11B	The door to the reach-in freezer across from the salad station is damaged such that it does not fully seal the unit. Equipment components such as doors, seals and hinges shall be kept intact and adjusted to manufacturers specifications. Please repair the door to seal the freezer.		
4-101.19	Aluminum foil was observed in use as a surface cover on a table beside the fry station. Non-food contact surfaces of equipment that are exposed to splash, spillage, or other food soilage shall be constructed of a non-absorbent material. Please remove the foil and clean the surface as necessary.		
6-501.11A	Food splatters and debris was observed on tile covered walls in the cook-line area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walls in the kitchen area.		

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in Cooler		Raw beef steak	39
Pasta	61	Raw chicken	37
Ham	40		
Cooked chicken	41		
Marinara	39		

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4-601.11C	Food debris was observed on under counter shelving and horizontal surfaces at the front server line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean shelving and horizontal surfaces in this area.	2-15-17	JF
5-205.15B	The faucet at the hand wash sink at the cook-line is leaking. A plumbing system shall be maintained in good repair. Please repair the leak.		
6-501.14	A heavy accumulation of dust was observed on the HVAC ceiling vents in the server line. This condition was observed at other places in the facility. Intake and exhaust vents shall be clean so they are of contamination by dust, dirt, and other materials. Please clean the ceiling vents throughout the facility.		
5-205.15B	The plumbing below the hand wash sink in the server line is leaking. A plumbing system shall be maintained in good repair. Please repair the leak at this location.		
4-901.11A	Metal pans were observed wet nested in the clean storage area in the prep area and in the ware washing area. Please air dry equipment prior to nesting together.		
4-601.11A	Food residue was observed on a pair of tongs drying in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by removing to ware washing.		

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4-601.11C	An accumulation of mold and debris was observed on open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wire shelving in the walk-in cooler.	2-15-17	JF
3-305.11	An accumulation of water, food debris and mold was observed in trays in which cases of raw meat was stored in the walk-in cooler. Food shall be protected from sources of contamination. Please clean the trays on which the meat is stored.		
6-501.12A	An accumulation of mold and debris was observed on the walls of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean and disinfect the walk-in cooler walls.		
6-501.12A	A heavy accumulation of residue was observed on the walk-in cooler door. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean and disinfect the inside and outside of the cooler door.		
3-305.11	A heavy accumulation of ice was observed on cases of food, on shelving, on the walls and floor of the walk-in freezer. Food shall be protected from sources of contamination. Please repair the source of dripping ice. Physical facilities shall be cleaned as often as necessary to keep clean.		
6-501.12A	Please remove ice from walls, shelving and the floor in the walk-in freezer.		

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6-501.12A	An accumulation of food residue and mold was observed on the walls and back splashes in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean and disinfect the walls, drainboards, sinks and back splashes in the ware washing area.	2-15-17	JF
6-501.11	An unshielded light fixture was observed in the ceiling in the ware washing area. Physical facilities shall be maintained in good repair. Please install shielding over this light fixture.		
5-501.113	The facility dumpster lids were open and a plug was not in place in the drain. Outside refuse receptacles shall be kept closed and leakproof. Please keep the dumpster lids closed and install a plug in the drain.		
5-501.114			

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