



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

TIME IN 10:55 am	TIME OUT 1:15 pm
DATE Jan. 24, 2017	PAGE 1 of 3

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: Pizza Hut		OWNER: A & D Management Company	PERSON IN CHARGE: Cindy Moore	
ADDRESS: 401 North State Street		ESTABLISHMENT NUMBER: 4579	COUNTY: St. Francois	
CITY/ZIP: Desloge 63601		PHONE: (573)431-6190	FAX:	
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		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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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 <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input 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				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 <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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				Utensils, Equipment and Vending					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" 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				Physical Facilities					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<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>Cindy Moore</i>		Cindy Moore		Date: January 27, 2017	
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: Feb. 16, 2017



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Pizza Hut		ADDRESS 401 North State Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, deep fryer		172 to 198	Pizza prep table, right top: tomatoes, cheese, bacon		47, 48, 47
Pizza, oven		175, 193	Pizza prep table, middle top: chicken		45
Hold hot cabinet, ambient		168	Pizza prep table, left top: cheese, ham		37, 38
Chicken and pasta casserole, oven		207	Pizza prep table, right bottom, ambient, dough		38, 40
			Pizza prep table, bottom, middle and left, ambient		41, 40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

NOTE	TEMPERATURES, continued, in degrees Fahrenheit: Pasta prep table, top: ham 37, meatballs 39, cut tomatoes 39 Pasta prep table, bottom: ambient 38, cooked chicken 33 Walk-in cooler: ambient 32, cooled cooked chicken 37, cooling chicken 49 (time and temperature log showed chicken is cooling within required parameters)		
3-01.16B	Food held in the right side, top, of the pizza prep cooler had internal temperatures of 45 to 47F. Potentially hazardous food shall be held at 41F or lower. NOTE: the ambient temperature in the bottom right side was 38F and dough held in that area was 40F; food held in the top left side was below 41F. Please have unit serviced to ensure food is held below 41F in the top right side of this unit. Until it is repaired, please do not store potentially hazardous food in the top right side. Temporarily corrected on site by moving bacon and cut tomatoes into left side of cooler.	2/3/17	<i>W</i>
4-601.11A	Pizza pans were nested on the back storage shelf. Many of the pans had a thick coat of baked-on encrustations. Because these pans are nested, food contact surfaces come in contact with the encrustations which can cause contamination. Please remove encrustations; if not able to be removed, then replace pans.	2/16/17	<i>W</i>

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-204.112 A	A thermometer was not found in the bottom of the pasta prep table. A thermometer shall be placed in a convenient-to-read location in the warmest part of the cooler. Please install a thermometer in this cooler.	1/31/17	<i>W</i>
4-601.11C	Accumulation of food debris on the inside of the hot hold cabinet (dividing shelf and lowest shelf). Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean the inside of this unit.	1/31/17	<i>W</i>
4-601.11C	Accumulation of debris observed on the rack holding dirty dishes. Please clean rack at a frequency to prevent debris buildup (food debris feeds pests and allows bacterial growth).	2/3/17	<i>W</i>
4-501.14	The outside surfaces of the mechanical dish washer were dirty. Warewashing machines shall be kept clean. Please clean machine.	1/27/17	<i>W</i>
4-501.14	Accumulation of debris on the sprayer head at the 3-vat sink. Please clean head as often as needed to keep clean.	1/27/17	<i>W</i>
4-601.11C	Accumulation of debris observed on the racks holding clean equipment in the back storage room. Please clean racks to prevent contamination of equipment.	1/30/17	<i>W</i>
4-601.11C	Accumulation of debris observed inside the dough proofer, and the cup holding a thermometer, and the thermometer, were dirty. Please clean inside of proofer, clean thermometer, and replace cup.	1/28/17	<i>W</i>

EDUCATION PROVIDED OR COMMENTS

NOTE: sanitizer solution in 3-vat sink and mechanical dish machine were 100 ppm; sanitizer in buckets was 200 ppm.

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Salad bar: lettuce salad, potato salad, eggs, cheese		41, 41, 34, 39
			Salad bar, bottom, ambient		41

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	Time as a Public Health Control is used for hot items during the lunch buffet. Lunch buffet is available from 11:30 am to 1:00 pm Sunday through Friday. An updated form was prepared during this inspection.		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

6-501.12A	Debris and a package of cigarettes were observed on the floor in the walk-in freezer. Physical facilities shall be kept clean. Please clean floor (remove as much of the black build-up as possible).	1/31/17	<i>mm</i>
4-203.12B	The integral thermometer read 183F on the outside of the Henny Penny hot hold cabinet. The measured temperature was 168F. Thermometers reading only in Fahrenheit shall be accurate within +/- 3F. Please install a thermometer on the inside of this unit and use it to monitor the temperature of the cabinet.	1/31/17	<i>mm</i>
6-501.11	A coving tile was missing near the entry into the back storage room. Facility shall be maintained in good repair, and floor/wall junctures shall be sealed. Please repair to prevent accumulation of debris in the missing tile area.	2/16/17	<i>mm</i>

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Feb. 16, 2017