



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

TIME IN	12:31 pm	TIME OUT	2:38 pm
DATE	May 4, 2016	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: Donald L. Morin	PERSON IN CHARGE: Jarrod Gordon
ADDRESS: 221 West Karsch Blvd.	ESTABLISHMENT NUMBER: 0838	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: (573)756-1503	FAX: none
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 Factor 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/O N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/> OUT N/O 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"/>				
<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 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 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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>Jarrod Gordon</i>	Jarrod Gordon	Date: May 4, 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 12, 2016



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ESTABLISHMENT NAME Pizza Hut		ADDRESS 221 West Karsch Blvd.		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold buffet bar: lasagna		147	Cold hold buffet bar: salad, salad, eggs, pasta salad		41,41,38,41
Ambient, beverage cooler, dining room		40	Marinara sauce, hot hold crock		143
Pepperoni pizza, oven		212	Walk-in cooler: ambient, chicken wings		40, 39
Ambient, Delfield freezer		0			
Ambient, walk-in freezer		0			

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
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NOTES	Pizzas held on the buffet bar are held by time for 20 minutes, then disposed. TEMPERATURES, in degrees Fahrenheit: Sandwich/pasta prep table: ambient 38, meat sauce 38, ham 39, cooked pasta 40, pepperoni 40 Pizza prep table: ambient 35, sausage 39, pepperoni 38, ham 35, chicken 40, hamburger 41, spaghetti 45, cut tomatoes 45, cheese 42 Walk-in cooler: ambient 39, meatballs 36, ham 38		
4-601.11A	Several plates for customer self-service at the buffet bar were found to have food debris on them. Please inspect all equipment and utensils after cleaning. CORRECTED ON SITE by removing all soiled plates and wash, rinse, sanitize	COS	
3-501.16A	The tomatoes and spaghetti, stored in the top of the pizza prep table, had internal temperatures of 45F. Food shall be held at 41F or lower. Please store so food is maintained at 41F or lower. NOTE: the spaghetti is commercially pre-cooked and frozen. CORRECTED ON SITE by placing spaghetti in bottom of cooler at 35F, and discarding tomatoes.	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
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6-501.12A	The toilet was dirty in the men's bathroom (beneath seat and base of toilet). Toilets shall be cleaned as often as required to keep clean. Please clean.	5-4-16	JG ↓
6-501.12A	The toilet base in the women's bathroom was dirty. Please clean as often as needed to keep clean.	5-4-16	
5-202.12A	There was no hot water at the handwashing sink in the waitress station. According to employee, the line leaks. Plumbing shall be maintained in good repair and handwashing sinks shall be equipped with hot and cold running water. Please repair leak and restore hot water to sink.	5/12/16	
4-101.19	The surface of the shelves by the coffee maker in the wait station was deteriorating, exposing raw pressed board. Surfaces requiring frequent cleaning shall be smooth and non-absorbent. Please resurface shelves or replace them to make them cleanable.	5/12/16	
4-601.11C	Accumulation of debris observed on the inside surfaces of the hood over the pizza oven. Please clean as often as needed to prevent contamination from drippage.	5/12/16	
4-204.112A	A thermometer was not found in the bottom of the sandwich/pasta prep cooler. Please install a thermometer in the warmest part of the unit in a convenient-to-read location.	5/5/16	
3-304.12A	In-use cups were stored in the food in the top of the pizza prep table. The handles were in contact with the food in some of the wells. Please store so handles remain above the surface of the food.	5/4/16	
4-501.14C	Accumulation of lime and food debris observed on the inside and outside surfaces of the mechanical dish washer, including the tubing that dispenses chemicals. Warewash machines and sinks shall be cleaned at least daily. Please clean all surfaces.	5/5/16	
6-501.11	The caulk between the handwashing sink and wall next to the 3-vat sink was black or missing. Please clean and replace caulk.	5/12/16	

EDUCATION PROVIDED OR COMMENTS

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5-205.15B	A leak was observed beneath the 3-vat sink. Plumbing shall be maintained in good condition. Please repair.	5/12/16	JG
4-601.11C	Accumulation of debris observed on the racks in the walk-in cooler across from the deep fryers. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean.	5/12/16	
5-205.15B	Water was observed dripping from the T/P relief pipe on the water heater. Please repair to ensure valve functions correctly.	5/12/16	
6-501.14A	Accumulation of debris on the housing, grates, and blades of the portable fan stored in the warewashing area. Ventilation systems shall be kept clean. Please clean as often as needed to prevent contamination from blowing debris.	5/12/16	
4-601.11C	Accumulation of debris observed on the racks holding clean equipment and utensils in the warewashing area. Please clean as often as needed to prevent contamination of clean equipment.	5/12/16	
6-501.14A	Accumulation of debris observed on the grates of the condenser fans in the back walk-in cooler. Please clean as often as needed to keep clean.	5/12/16	
6-501.12A	Debris observed on the floor under the storage racks near the back entry door. Please clean physical facilities as often as needed to keep clean.	5/12/16	

EDUCATION PROVIDED OR COMMENTS

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