



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

|         |                |          |         |
|---------|----------------|----------|---------|
| TIME IN | 9:58 am        | TIME OUT | 3:00 pm |
| DATE    | April 27, 2016 | PAGE     | 1 of 5  |

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:<br>The Pasta House Company   | OWNER:<br>Pasta Partners, Inc.   | PERSON IN CHARGE:<br>Alan Buff  |
| ADDRESS:<br>931 Valley Creek Drive   | ESTABLISHMENT NUMBER:<br>0161  | COUNTY:<br>187  |
| CITY/ZIP:<br>Farmington 63640  | PHONE:<br>(573)760-0026  | FAX:<br>(573)760-1366   |
| PURPOSE<br><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<br><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<br><input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable<br>License No. _____   | SEWAGE DISPOSAL<br><input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE | WATER SUPPLY<br><input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE<br>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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A  | Proper cooking, time and temperature                        | <input checked="" type="checkbox"/> |   |
| <b>Employee Health</b>  |   |     |   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A  | Proper reheating procedures for hot holding                 |                                     |   |
| <input checked="" type="checkbox"/> OUT   | Management awareness; policy present  |     |   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A  | Proper hot holding temperatures                             |                                     |   |
| <b>Good Hygienic Practices</b>  |   |     |   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> OUT <input type="checkbox"/> N/O <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 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)      |                                     |   |
| <b>Preventing Contamination by Hands</b>  |   |     |   | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A   | <b>Consumer Advisory</b>                                    |                                     |   |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O                              | Hands clean and properly washed   |     |   | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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 |     |   |  | <b>Highly Susceptible Populations</b>                       |                                     |   |
| <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        |                                     |   |
| <b>Approved Source</b>  |   |     |   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A   | <b>Chemical</b>   |                                     |   |
| <input checked="" type="checkbox"/> OUT   | Food obtained from approved source  |     |   | <input checked="" type="checkbox"/> OUT  | 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"/> OUT  | Toxic substances properly identified, stored and used       |                                     |   |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   | Food in good condition, safe and unadulterated  |     |   |  | <b>Conformance with Approved Procedures</b>                 |                                     |   |
| <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 |                                     |   |
| <b>Protection from Contamination</b>  |   |     |   | The letter to the left of each item indicates that item's status at the time of the inspection.<br>IN = in compliance      OUT = not in compliance<br>N/A = not applicable      N/O = not observed<br>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 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                       |     |   |
| <b>Food Temperature Control</b>         |                                     |   |     |   | <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   |     |   | <b>Utensils, Equipment and Vending</b> |                                     |   |     |   |
| <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 |     |   |
| <b>Food Identification</b>              |                                     |   |     |   | <input checked="" type="checkbox"/>    | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, used; test strips used                 |     |   |
| <input type="checkbox"/>                | <input checked="" type="checkbox"/> | Food properly labeled; original container   |     |   | <input type="checkbox"/>               | <input checked="" type="checkbox"/> | Nonfood-contact surfaces clean  |     |   |
| <b>Prevention of Food Contamination</b> |                                     |   |     |   | <b>Physical Facilities</b>             |                                     |   |     |   |
| <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 type="checkbox"/>                | <input checked="" 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 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>Alan Buff</i> | Alan Buff     | Date: April 27, 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 2, 2016  |



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

|   |  |                                   |  |                               |              |
|---|--|-----------------------------------|--|-------------------------------|--------------|
| ESTABLISHMENT NAME<br>The Pasta House Company |  | ADDRESS<br>931 Valley Creek Drive |  | CITY /ZIP<br>Farmington 63640 |              |
| FOOD PRODUCT/LOCATION                         |  | TEMP. in ° F                      | FOOD PRODUCT/ LOCATION                       |                               | TEMP. in ° F |
| Ambient, salad prep table, bottom**           |  | 50**                              | Walk-in freezer, ambient                     |                               | 0            |
| Ambient, Beverage Air freezer                 |  | 18                                | Keg cooler, bar, ambient                     |                               | 38           |
| Chicken, deep fryer                           |  | 209, 210                          | Pasta on ice, wait prep area                 |                               | 38           |
| Chicken, gas grill                            |  | 172, 193                          | Stew, crock hot hold                         |                               | 170          |
| Salmon, gas grill                             |  | 107, 111                          | Ambient, Beverage Air cooler, wait prep area |                               | 38           |

| Code Reference | PRIORITY ITEMS | Correct by (date) | Initial |
|----------------|----------------|-------------------|---------|
|----------------|----------------|-------------------|---------|

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 | <p>TEMPERATURES, in degrees Fahrenheit:<br/>         Cold hold on ice: marinara sauce 41; clams 40; cream 41<br/>         Cold Hold Drawers: #1-ambient 41, butterballs 41; #2-ambient 41, pasta 41, 42; #3 - ambient 40, cooked tomatoes 39; #4- ambient 41, pasta 40; #5- spaghetti 60; #6- tube pasta 54<br/>         Steam Table: reheat temps as placed in table: meatballs 186; cheese sauce 165; chicken soup 179<br/>         Cold Hold Drawers: #1-ambient 41, cooked potatoes 42; #2-ambient 41, raw chicken 43; #3-ambient 40, butterballs 43; #4-ambient 42, sausage 43; #5-ambient 41, lasagna 42; #6-ambient 46 (no PHF in drawer)<br/>         Beverage Air cooler (holding desserts and salad lettuce): ambient 40, cheesecake 41, cut lettuce 42<br/>         Beverage Air cooler (holding chicken): ambient 40, egg wash 38<br/>         Walk-in cooler: ambient 50F; cooked chicken 42<br/>         Foods being cooled in walk-in cooler: meat broth 54; soup 153; noodles 60; noodles 54; spaghetti 57; spaghetti 59; lasagna 44; lasagna 119; lasagna 13; cooked potato wedges 70; cooked potato wedges 78</p> |  |  |
|------|---|--|--|

| Code Reference | CORE ITEMS | Correct by (date) | Initial |
|----------------|------------|-------------------|---------|
|----------------|------------|-------------------|---------|

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.**

|           |   |         |    |
|-----------|---|---------|----|
| 5-205.15B | COOK LINE:<br>The faucet on at the food prep sink was leaking. Plumbing shall be maintained in good condition. Please repair.   | 5/2/16  | Am |
| 6-501.18  | Black debris observed on the faucet, handles and ledge of the food prep sink, and the splatter debris observed on the walls around the sink. Please clean all plumbing fixtures and walls as often as needed to keep clean.                         | 4/27/16 |    |
| 4-501.11B | Torn door gaskets were observed in most of the cold-hold drawers and other coolers. Equipment shall be maintained in good condition. Please inspect gaskets on all cold hold units and replace torn gaskets.  | 5/2/16  |    |
| 4-601.11C | Food debris observed on the lid and insert holds for the container in the middle bottom cold hold drawer. This debris appeared to have been spilled from the drawer above. Please clean non-food contact surfaces as often as needed to keep clean. | 4/27/16 |    |
| 4-601.11C | Accumulation of debris in the creases of the door gaskets of the salad prep table. Please clean as often as needed to keep clean.   | 4/27/16 |    |
| 4-501.11A | Water was pooling in the bottom of the salad prep table. Salad plates were stored in this unit. Please wash plates in contact with the water. Determine source of water and repair. Do not store clean equipment in contact with water.             | 5/2/16  |    |
| 4-204.112 | Thermometers were not found in the bottom of the salad prep cooler and in the Beverage Air cooler holding desserts. Please install accurate thermometers in a convenient-to-read location in these coolers.   | 4/28/16 |    |
| 4-601.11C | Accumulation of debris observed beneath the gas grill. Please clean as often as needed to keep clean.   | 5/2/16  |    |
| 4-203.11B | One cook's thermometer was not accurate, off by 6F. Please calibrate thermometers frequently. COS   | COS     |    |

EDUCATION PROVIDED OR COMMENTS

|                          |               |  |
|--------------------------|---------------|--|
| Person in Charge /Title: | Alan Buff     | Date: April 27, 2016   |
| Inspector:               | 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 2, 2016  |



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

|   |  |                                   |                        |                               |              |
|---|--|-----------------------------------|------------------------|-------------------------------|--------------|
| ESTABLISHMENT NAME<br>The Pasta House Company |  | ADDRESS<br>931 Valley Creek Drive |                        | CITY /ZIP<br>Farmington 63640 |              |
| FOOD PRODUCT/LOCATION                         |  | TEMP. in ° F                      | FOOD PRODUCT/ LOCATION |                               | TEMP. in ° F |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |

| Code Reference | PRIORITY ITEMS<br>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 |
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|----------------|--|-------------------|---------|

|           |  |         |    |
|-----------|--|---------|----|
| 3-501.16A | <b>COOK LINE</b><br>The ambient temperature in the bottom of the salad prep table was 50F. Plates were stored in the bottom of th this unit. Prepared salad was stored in the top of the unit. The lettuce had a temperature of 42, but it had just been removed from a Beverage Air cooler. Potentially hazardous food shall be stored at 41F or lower. Please have unit repaired. Store salad on ice until it is repaired. NOTE: during this visit, manager adjusted the thermostat and placed the salad on ice.   | 4/28/16 | AM |
| 3-501.14A | Pasta (spaghetti and mostacolli) was observed cooked, rinsed in cold water, then placed in the cold hold drawers. Potentially hazardous food shall be cooled with monitoring time and temperature: cooled from 135F to 70F within two hours, then from 70F to 41F within another four hours. If the first benchmark is not met, reheat to 165F and begin process again. If the second benchmark is not met, discard food. This food met the first benchmark, but did not reach 41F before it was placed in the cold hold drawer. These drawers are not designed for cooling food. Please monitor using a food thermometer, time, and a log. Do not place food in cold hold drawers that are not at 41F or lower. | 4/27/16 |    |
| 3-401.11A | Salmon, cooked on the gas grill, had an internal temperature of 107F and 111F. Unless ordered undercooked, fish shall be cooked to 145F. Please have cooks routinely use a food thermometer to ensure food is cooked to the correct temperature. NOTE: salmon was placed back on grill and cooked to 153F.   | 4/27/16 |    |

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|           |  |         |    |
|-----------|--|---------|----|
| 4-901.11A | <b>BACK PREP AREA, STORAGE, BEVERAGE AREA, WAREWASH AREA</b><br>Metal food containers, stored on the rack by the 2-vat sink, were wet nested. Please re-clean all wet containers and allow equipment and utensils to air dry before storing nested.  | 4/27/16 | AM |
| 3-304.14  | Wet wiping cloths were observed stored on the back prep table, and on by the salad prep area in the cook line. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare and label sanitizer buckets for use in the preparation areas.   | 4/27/16 |    |
| 3-305.11A | Rolls were being thawed, stored above the 2-vat sink. The rolls were not covered. Food shall be protected from contamination. Please cover rolls while thawing.  | 4/27/16 |    |
| 6-501.12A | Accumulation of debris observed on the floor in the can goods store room. Physical facilities shall be cleaned as often as needed to keep clean. Please clean floor, especially under shelves.   | 4/28/16 |    |
| 4-101.19  | Pressed cardboard and paneling were used on the can rack. The boards were observed broken, exposing absorbent cardboard and raw wood. Equipment requiring cleaning shall be constructed of non-absorbent, easily cleanable material. Please replace broken rack liners.  | 5/2/16  |    |
| 3-304.12B | A Pasta House cup was stored in the bulk container of salt in the storeroom. In-use utensils shall have a handle, be cleanable (ie. multi-use). Please replace cup with a handles utensil and store handle above surface of food.  | 4/27/16 |    |
| 3-302.12  | A spray bottle of yellow liquid was stored above the drainboard of the mechanical warewash machine. The bottle was not labeled but identified as oil by employee. Food not in original packaging shall be labeled when the contents are not obvious. Please label bottle. CORRECTED ON SITE by labeling bottle | COS     |    |
| 5-205.15B | A leak was observed in the faucet of the mop sink. Please repair.  | 5/2/16  |    |

**EDUCATION PROVIDED OR COMMENTS**

|  |           |                              |                      |
|--|-----------|------------------------------|----------------------|
| Person in Charge /Title:   |           | Alan Buff                    | Date: April 27, 2016 |
| Inspector:   | 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 2, 2016  |                      |



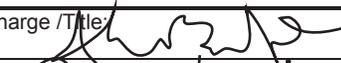
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| ESTABLISHMENT NAME<br>The Pasta House Company     |  | ADDRESS<br>931 Valley Creek Drive |                        | CITY /ZIP<br>Farmington 63640 |              |
| FOOD PRODUCT/LOCATION<br>Ambient, walk-in freezer |  | TEMP. in ° F<br>0                 | FOOD PRODUCT/ LOCATION |                               | TEMP. in ° F |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |

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| 3-202.15       | STOREROOM, WAREWASH AREA, WALK-IN COOLER & FREEZER<br>A #10 can of ground tomatoes was badly dented on its top and bottom seams, and a #10 can of tomato puree was crimped from a dent in the side. Packaging shall protect the contents. Please dispose of cans or label and place in designated area for returns.   | 4/27/16           | <br>_____<br>_____<br>_____<br>_____ |
| 4-202.11A      | Two plastic food inserts, stored above the 3-vat sink, were broken and cracked. Food contact surfaces shall be smooth and free of imperfections. Please dispose of all broken or cracked inserts.   | 4/27/16           |   |
| 3-501.16A      | The ambient temperature of the walk-in cooler was 50F. There was a lot of warm to hot food that was placed in the unit for cooling. Cold foods had temperatures ranging from 42 to 44F. It is possible too much food that is too hot is placed in the cooler at one time, causing the ambient to raise. Food shall be held at 41F or lower. Please determine cause of warm ambient temperature and repair or remedy.  | 4/28/16           |   |
| 3-501.14A      | Cooked noodles, pastas, lasagna, potato wedges, meat broth, soups were being cooled in the walk-in cooler. Containers were stacked, and liquids were in deep buckets. Temperatures ranged from 57 to 153F. None of the foods were monitored for time and temperature. Please monitor foods while cooling; use ice baths, ice paddles, stirring, shallow containers, venting covers, and not stacking to facilitate cooling. Discard all food that does not reach 41F in six hours. NOTE: All potentially hazardous food that had temperatures greater than 45F and that exceeded the time/temperature requirement for cooling was voluntarily discarded. Lasagna cooked this morning, was reheated to 165F for 15 seconds and cooled using correct procedures and monitoring. | 4/27/16           |   |
| 3-501.15A, B   |   |                   |   |

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| 4-204.112      | STOREROOM/ WAREWASH AREA/ WALK-IN COOLER/FREEZER<br>There was no thermometer found in the walk-in freezer. Please install accurate thermometers in the warmest part of the unit in convenient-to-read location in each of these units.  | 4/28/16           | <br>_____<br>_____<br>_____<br>_____ |
| 4-501.11A      | Excessive moisture was observed inside the walk-in cooler, causing the floor, shelves, and containers to be wet. It is possible this moisture is the result of placing too much hot food in the unit for cooling. Please determine cause and remedy situation.                        | 5/2/16            |   |
| 4-601.11C      | Mold observed on the inside surfaces of the walk-in cooler. Please clean all mold and debris.   | 5/2/16            |   |
| 5-205.15B      | A leak was observed below the drain table of the mechanical warewash machine. Plumbing shall be maintained in good condition. Please repair leak.   | 5/2/16            |   |
| 3-305.11A      | The walk-in freezer had excessive ice accumulation of the floor and on some food packages. Please keep ice cleaned up and protect food from ice drippage. Have unit repaired to prevent ice formation.  | 5/2/16            |   |
| 4-501.11A      |   |                   |   |

EDUCATION PROVIDED OR COMMENTS

|   |                             |                             |
|---|-----------------------------|-----------------------------|
| Person in Charge / Title:  Alan Buff |                             | Date: April 27, 2016        |
| Inspector:  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 2, 2016 |



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| ESTABLISHMENT NAME<br>The Pasta House Company |  | ADDRESS<br>931 Valley Creek Drive |                        | CITY /ZIP<br>Farmington 63640 |              |
| FOOD PRODUCT/LOCATION                         |  | TEMP. in ° F                      | FOOD PRODUCT/ LOCATION |                               | TEMP. in ° F |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |
|   |  |                                   |                        |                               |              |

| Code Reference | PRIORITY ITEMS<br>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 |
|----------------|---|-------------------|---------|
| 4-601.11A      | <b>BEVERAGE AREA/ BAR/ WAIT PREP AREA</b><br>Debris was observed inside a cup that was stored in the rack beneath the beverage counter. Food contact surfaces shall be clean to sight and touch. Please inspect equipment and utensils after cleaning.  | 4-27-16           | AB      |
| 3-603.11B      | The menus contained a consumer advisory, but not a disclosure. Please asterisk all foods that may contain raw or undercooked foods, or all foods that may be ordered raw or undercooked to the consumer advisory in the footnote.   | 5/2/16            |         |
| 2-301.14       | <b>PERSONAL HYGIENE</b><br>Employees were observed not washing their hands when required: not washing hands before putting on single-use gloves, after fluffing hair, after coming in from outside, after cleaning an area, and after drinking. Please ensure employees know when to wash hands and practice handwashing when required. | 4-27-16           |         |

| Code Reference | CORE ITEMS<br>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      | <b>BEVERAGE AREA/ BAR/ WAIT PREP AREA</b><br>Mold observed on the ledges of the glass cooler in the bar. Please clean as often as needed to keep clean.   | 5/2/16            | AW      |
| 6-301.12       | There were no paper towels at the handwashing sink in the bar. Please supply paper towels at handwashing sinks at all times.  | 4/27/16           |         |
| 4-501.11A      | Water was pooled in the bottom of the keg cooler. Please dry cooler and repair to prevent pooling water.  | 5/2/16            |         |
| 3-304.14       | Wet wiping cloths were stored on the counter in the wait prep area. Please store wet wiping cloths in sanitizer between uses.   | 4/27/16           |         |
| 6-202.15A      | <b>OUTSIDE ENTRIES</b><br>Daylight was observed around the back entry door. Please seal to reduce pest entry points.  | 5/2/16            |         |
| 6-202.15A      | Daylight was observed around the door into the outside storage shed. Please seal.   | 5/2/16            |         |

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Alan Buff* Alan Buff Date: April 27, 2016

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: May 2, 2016