

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

11.10am	TIME OUT 1:55pm
DATE 10-5-17	PAGE 1 of 4

	CTION, OR SUCH SHORTER I S FOR CORRECTIONS SPECIF							BULATORY AUTHORITY. FAILURE TO C D OPERATIONS.	OMPLY	/
ESTABLISHMENT NAME: OWNER: Pizza Hut Heartland Pizza, LL0				PERSON IN CHARGE: Cindy Moore						
ADDDESS:	th State Street	Heartiand Pizza	, LLC	EST	ABLIS	HMENT	NUMBE	R: COUNTY: 197		
CITY/ZIP: Desloge,		PHONE: 573-431-6190		FAX	: na		4		м П] _L
ESTABLISHMENT TYPE										
BAKERY RESTAURANT	C. STORE CATE SCHOOL SENIC		I MER F.P.		GROCE	RY STOR	RE [☐ INSTITUTION ☐ MOBILE VE TEMP.FOOD	NDORS	<u> </u>
PURPOSE Pre-opening	Routine Follow-up		Other_							
FROZEN DESSERT Approved Disa	approved I Not Applicable	SEWAGE DISPOSA PUBLIC		ATER S			NON-C	COMMUNITY PRIVATE		
_		PRIVAT		0011111		. –		Sampled Results _		
		RISK FACT	TORS AN	D INTE	RVEN	TIONS				
	oreparation practices and emploeaks. Public health intervention							ntrol and Prevention as contributing factor	s in	
Compliance	Demonstration of				mpliance		, .	Potentially Hazardous Foods	COS	R
W DUT	Person in charge present, de and performs duties	monstrates knowledge,		W	DUT	N/O N/A	Proper	cooking, time and temperature		
	Employee I			IN	DUT	N/O N/A		reheating procedures for hot holding		
TUO NL	Management awareness; policy Proper use of reporting, restrictions.		+-+	IN	OUT	N/O N/A	Proper	cooling time and temperatures hot holding temperatures		
	Good Hygienic	Practices		IM	OUT '	N/A	Proper	cold holding temperatures		
DUT N/O	Proper eating, tasting, drinkin No discharge from eyes, nose		+			N/C N/A		date marking and disposition s a public health control (procedures /	✓	
OUT N/O				IN	DUT	N/O N/A	records	3)		
OUT N/O	Preventing Contamir Hands clean and properly wa		+		OUT	NA	Consur	Consumer Advisory mer advisory provided for raw or		
	No bare hand contact with rea		 	IN	OUT	M A		ooked food Highly Susceptible Populations		
OUT N/O	approved alternate method p	operly followed								
DUT	Adequate handwashing facilit accessible	ies supplied &		IN	DUT	N/O N/A	Pasteu offered	rized foods used, prohibited foods not		
	Approved S							Chemical		
IN OUT NO N/A	Food obtained from approved Food received at proper temp		 	_	OUT	N/A		dditives: approved and properly used substances properly identified, stored and	—	+
TAL OUT				IN	Q V T		used		√	
	Food in good condition, safe Required records available: s		+	LINI	OUT	NA		nformance with Approved Procedures ance with approved Specialized Process		+
IN DUT N/O MA	destruction Protection from Co	ontamination	\vdash	IIV	001	IN/A	and HA	ACCP plan		
DUT N/A	Food separated and protecte			The	letter to	o the left of	f each ite	em indicates that item's status at the time of	of the	
IN QVT N/A	Food-contact surfaces cleane	d & sanitized	1	insp	ection.	in complia	ance	OUT = not in compliance		
IN OUT NO	Proper disposition of returned				N/A	= not appl	licable	N/O = not observed		
	reconditioned, and unsafe for		OD RETAI	I PRAC		S=Correcte	ea On Site	e R=Repeat Item		
	Good Retail Practices are prev					nogens, ch	emicals,	and physical objects into foods.		
IN OUT Paste	Safe Food and Wa		COS R	IN	OUT	In use u		Proper Use of Utensils properly stored	cos	R
	urized eggs used where require and ice from approved source	ed .				Utensils	, equipm	ent and linens: properly stored, dried,		
	Food Temperature C	ontrol		_		handled Single-u		e-service articles: properly stored, used		
	uate equipment for temperature			V			used prop	perly		
Thorn	oved thawing methods used nometers provided and accurate)	-+	-		Food an		sils, Equipment and Vending		
Them	·							ucted, and used cilities: installed, maintained, used; test		
	Food Identificatio	II		✓		strips us	sed	, , ,		
Food	properly labeled; original contain Prevention of Food Contain					Nonfood	d-contact	surfaces clean Physical Facilities		
	ts, rodents, and animals not pre	sent		√				er available; adequate pressure		
Conta	imination prevented during food isplay	preparation, storage				Plumbin	ig installe	ed; proper backflow devices		
Perso	nal cleanliness: clean outer clot nails and jewelry	hing, hair restraint,		V		Sewage	and was	stewater properly disposed		
✓ Wipin	g cloths: properly used and stor			✓				roperly constructed, supplied, cleaned		
Fruits	and vegetables washed before	use			1			properly disposed; facilities maintained installed, maintained, and clean		
Person in Charge	1	1000	Cindy	Moore				Date: October 5, 2017		
Inspector:		John Wiseman	R T	Telepho	ne No.	EPH 47 1507		Follow-up:	□N	О
MO 580-1814 (9-13)//		DISTRIBUTION: WHITE -	•		· 1 /·	CANARY – FI		. 5511 ap 5ato. 10-10-11		E6.37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMENT NAME Pizza Hut		ADDRESS 401 North State Stre	eet	CITY/ZIP Desloge, 63601			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	TEMP. in ° F			
Salad Bar	: potato sld, cottage cheese,	40, 40	Sandwich tab	36			
lettuce		41	Cold hold: ham, ı	meatballs,	39, 36		
Pizza Make Table amb		34	tomato, pa	sta	38, 40		
Cold hold: cheese, ham,		41, 41	Wingstreet fr		0		
	round beef, chicken					10	
Code Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	PRIORITY ITEMS ination, prevention or reduction to an acceptable level, hazards associated with foodborne illness IMEDIATE ACTION within 72 hours or as stated.				Initial	
4-601.11A 4-601.11A 7-202.11	to exceed seven days total, b marking the food with a disca An accumulation of food debr sandwich table. Food contac sanitizing the microwave intel Food debris was observed on surfaces shall be clean to sigl A can of Raid insect spray was insecticides approved for use removing the insecticide from Two cartons of farm eggs well	s foods stored ref y which time the rd date. is was observed t surfaces shall b rior. the interior of a nt and touch. CO is observed in the in a food establis the premises. re observed in the approved source	rigerated shall be marked with food shall be sold, consumed on the interior of the microward clean to sight and touch. Consumed by moving the container to be cabinet below the service deshment may be present on the cabinet below the service constant to the cabinet below the service constant.	a the day or date, not or discarded. COS by we above the OS by wash, rinse and age. Food contact ware washing. esk. Only those e premises. COS by	cos cos cos cos		
Code Reference		erational controls, facilit	ORE ITEMS ites or structures, equipment design, gener corrected by the next regular inspectio		Correct by (date)	Initial	
4-501.11B	The door seals of the salad b				10-19-17		
4-601.11A	components such as door seals shall be kept intact and in good repair. Please replace the door seals. Grease residue was observed on the floor of the make table cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the					л \	
4-601.11C	interior of the cooler. C Food splatters were observed on the interior of the cold well covers at the pizza make station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and						
4-601.11C	debris. Please clean the interior of the cold well covers. Mildew was observed on door seals of various refrigerators and freezers throughout the facility. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and						
4-601.11C	debris. Please clean and disinfect the door seals of all the cold holding units in the facility. The open wire shelving in use throughout the facility for storage of soiled equipment, clean equipment, dry goods, cleaning supplies, ect. is generally soiled with grease, food debris and dirt. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Thoroughly clean the wire shelving throughout the facility.						
					1		
		EDUCATION I	PROVIDED OR COMMENTS				
		EDUCATION I	PROVIDED OR COMMENTS				
Person in Ch	narge /Title:	EDUCATION I	PROVIDED OR COMMENTS Cindy Moore	Date: October 5, 20	117		



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

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establishmen Pizza Hut	IT NAME	ADDRESS 401 North State Street		TY/ZIP esloge, 63601			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LC	CATION	TION TEMP. in ° F		
	Walk-in cooler	30					
	Walk-in freezer	10					
0-1-		PRIORITY I	FFMO		Ones of his	luitial	
Code Reference	Priority items contribute directly to the		to an acceptable level, hazards asso	ociated with foodborne illness	Correct by (date)	Initial	
	or injury. These items MUST RECEIV	E IMMEDIATE ACTION within 72	hours or as stated.				
Code		CORE ITE	MS		Correct by	Initial	
Code Reference	Core items relate to general sanitation standard operating procedures (SSOP	, operational controls, facilities or s	tructures, equipment design, general		Correct by (date)	Initial	
Reference		, operational controls, facilities or s s). These items are to be correc	tructures, equipment design, general ted by the next regular inspection of	or as stated.	(date)	Initial	
Reference	An accumulation of grease contact surfaces shall be ke	operational controls, facilities or s s). These items are to be correct was observed on the pla ept free of an accumulation	tructures, equipment design, general ted by the next regular inspection of a stic shielding adjacent to to on of dust, dirt, food residu	the fryers. Non-food		Initial	
Reference 4-601.11C	An accumulation of grease contact surfaces shall be kellelease clean the plastic shi	operational controls, facilities or s s). These items are to be correct was observed on the pla ept free of an accumulation elding attached to the side	tructures, equipment design, general ted by the next regular inspection of a stick shielding adjacent to to on of dust, dirt, food residude of the cart.	or as stated. The fryers. Non-food ue and debris.	(date)	Initial	
Reference 4-601.11C	An accumulation of grease contact surfaces shall be ke Please clean the plastic shi Food drips were observed of	operational controls, facilities or s s). These items are to be correct was observed on the plate ept free of an accumulation elding attached to the side on open packages of sing	tructures, equipment design, general ted by the next regular inspection of stic shielding adjacent to to on of dust, dirt, food residude of the cart. gle service food wrappers	the fryers. Non-food ue and debris. stored below the	(date)	Initial	
Reference 4-601.11C	An accumulation of grease contact surfaces shall be ke Please clean the plastic shi Food drips were observed of Wingstreet station. Single of the plast of the pl	operational controls, facilities or s s). These items are to be correct was observed on the place ept free of an accumulation elding attached to the sign on open packages of singuse items shall be protect	tructures, equipment design, general ted by the next regular inspection of stic shielding adjacent to to on of dust, dirt, food residude of the cart. gle service food wrappers	the fryers. Non-food ue and debris. stored below the	(date)	Initial	
Reference 4-601.11C 4-903.11A	An accumulation of grease contact surfaces shall be ke Please clean the plastic shi Food drips were observed of	operational controls, facilities or s s). These items are to be correct was observed on the plate ept free of an accumulation elding attached to the side on open packages of singuse items shall be protect m contamination.	tructures, equipment design, general ted by the next regular inspection of stic shielding adjacent to to on of dust, dirt, food residude of the cart. gle service food wrappers sted from sources of contains.	the fryers. Non-food ue and debris. stored below the mination. Please	(date)	Initial	
Reference 4-601.11C 4-903.11A	An accumulation of grease contact surfaces shall be keeplease clean the plastic shi Food drips were observed of Wingstreet station. Single of protect single use items from Food splatters were observed shall be cleaned at a frequent	operational controls, facilities or s s). These items are to be correct was observed on the plate ept free of an accumulation elding attached to the side on open packages of singuse items shall be protect m contamination. ed on trash cans through ency that prevents the but	tructures, equipment design, general ted by the next regular inspection of a stic shielding adjacent to to on of dust, dirt, food residude of the cart. If gle service food wrappers atted from sources of containment the facility. Waste hall for the soil or becoming	the fryers. Non-food ue and debris. stored below the mination. Please	(date)	Initial	
Reference 4-601.11C 4-903.11A 5-501.116	An accumulation of grease contact surfaces shall be keeplease clean the plastic shi Food drips were observed of Wingstreet station. Single of protect single use items from Food splatters were observed shall be cleaned at a frequent insects and rodents. Please	operational controls, facilities or s s). These items are to be correct was observed on the plate ept free of an accumulative elding attached to the side on open packages of singuse items shall be protect and contamination. ed on trash cans through ency that prevents the but e clean the facility trash of	tructures, equipment design, general sted by the next regular inspection of a stic shielding adjacent to to on of dust, dirt, food residude of the cart. It is gle service food wrappers ated from sources of containant the facility. Waste halfild-up of soil or becoming cans.	che fryers. Non-food de and debris. stored below the mination. Please adding receptacles attractants for	(date)	Initial	
Reference 4-601.11C 4-903.11A 5-501.116	An accumulation of grease contact surfaces shall be keeplease clean the plastic shi Food drips were observed of Wingstreet station. Single of protect single use items from Food splatters were observed shall be cleaned at a frequent insects and rodents. Pleas An accumulation of dirt and	operational controls, facilities or s s). These items are to be correct was observed on the plate ept free of an accumulative elding attached to the side on open packages of singuse items shall be protect of contamination. ed on trash cans through ency that prevents the bure clean the facility trash of debris was observed on	tructures, equipment design, general ted by the next regular inspection of a stic shielding adjacent to to on of dust, dirt, food residude of the cart. It is gle service food wrappers ated from sources of containment the facility. Waste half illd-up of soil or becoming cans.	che fryers. Non-food de and debris. stored below the mination. Please adding receptacles attractants for	(date)	Initial	
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

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establishmen Pizza Hut	IT NAME	ADDRESS 401 North State Street		EITY/ZIP Desloge, 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	OCATION	TEMP. ir	ı°F	
	·					
Code Reference	Priority items contribute directly to the e or injury. These items MUST RECEIVE	PRIORITY ITE limination, prevention or reduction to IMMEDIATE ACTION within 72 h	o an acceptable level, hazards ass	ociated with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitation, standard operating procedures (SSOPs		uctures, equipment design, general		Correct by (date)	Initial
6-501.12A	Food debris was observed of	on the floor of the walk-in	cooler. Physical facilitie	s shall be cleaned as	10-19-17	
6-501.14A	often as necessary to keep A heavy accumulation of du walk-in cooler. Intake and e contamination by dust, dirt,	st and debris was observ xhaust ducts shall be cle	red on the fan covers of t aned so they are not a s	the cooling unit in the ource of		\ \ \
6-501.12A	An accumulation of water ar shelving and equipment in the necessary to keep them clear	nd mold was observed or nis same area. Physical	n the floor outside the wa facilities shall be cleane	lk-in freezer and on d as often as		
1-901.11	the mold. Plastic containers were obsesanitizing, equipment shall be storage.					
		EDUCATION PROVID	ED OR COMMENTS			
Person in Ch	narge / jille:	Man	Cindy Moore	Date: October 5, 20	17	
Inspector:	LIM	John Wiseman	Telephone No. EPHS (573)431-1947 1507		■Yes	□No