



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT
 1-10-18: Arrive 9:28am, Depart 9:53am

TIME IN	1:30pm	TIME OUT	3:27pm
DATE	1-9-18	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: Cici's Pizza		OWNER: Debbie and Chip Peterson		PERSON IN CHARGE: Derek Kauffmann	
ADDRESS: 798 Maple Valley Drive			ESTABLISHMENT NUMBER: 4415		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-9998		FAX: 5763-756-4442	
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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		
	Good Hygienic Practices			<input type="checkbox"/> IN <input 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)		
	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<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				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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/>	<input checked="" 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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input 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			<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					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: Derek Kauffmann		Date: January 9, 2018	
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: 1-23-18



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

ESTABLISHMENT NAME Cici's Pizza		ADDRESS 798 Maple Valley Drive	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Prep station amb	32	Salad bar: tomato, olives, beets	42,42,44
Cold hold: pizza sauce, ham, sausage, chicken	39, 39 41, 38	red sauce, white sauce	153, 138
Pizza from oven	183	Walk-in cooler	36
hot hold soup	160	Chicken wings, pasta in W/I cooler	41, 41

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.			
3-501.16B	Tomatoes, olives, and beets were measured at temperatures of 42F, 42F, and 44F respectively in the salad bar. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. Please adjust or repair equipment such that foods held in the salad bar are 41F or less.	1-10-18	
4-202.11A	A broken food container of cucumbers was observed in the walk-in cooler. Multi-use food contact surfaces shall be free of breaks, cracks, pits, and similar imperfections that adversely affect cleaning and sanitizing. Please replace damaged equipment.	COS	
4-601.11A	Food residue was observed on steel pans in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by moving soiled equipment to ware washing.	COS	
4-601.11A	Most of the plastic food containers in clean storage have adhesive residue on them. Food contact surfaces shall be clean to sight and touch. Please completely remove adhesive residues from food equipment.	1-10-18	
4-601.11A	Food residue was observed in a plastic bottle in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by moving the bottle to ware washing.	COS	
4-601.11A	Various utensils and the containers they were stored in were observed to be dirty in the clean storage area. Food contact surfaces shall be clean to sight and touch. COS by moving the containers and utensil to ware washing.	COS	

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.			
4-601.11C	An accumulation of food residue was observed on the exterior of food containers stored on the lower shelf of the prep table in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean storage equipment in the kitchen.	1-23-18	
4-601.11C	An accumulation of grease was observed on the wire, rolling cart in the kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cart.		
6-501.12A	Food debris was observed on the floor, especially at the wall/floor juncture in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen.		
4-601.11C	A build-up of food residue was observed on the exterior of squeeze bottles and shaker bottles in use at the cut area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please replace these containers with clean equipment daily.		
4-601.11C	An accumulation of food debris was observed on the wire dirty equipment rack in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rack.		

EDUCATION PROVIDED OR COMMENTS

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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: 1-23-18



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ESTABLISHMENT NAME Cici's Pizza	ADDRESS 798 Maple Valley Drive	CITY /ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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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4-601.11A	Food debris was observed on a knife stored on the wall mounted magnetic knife strip in the prep area. Food contact surfaces shall be clean to sight and touch. COS by moving the knife to ware washing.	COS	
4-601.11A	Food residue was observed on surfaces of the Hobart floor mixer. Food contact surfaces shall be clean to sight and touch. Please clean the mixer.	1-10-18	
4-601.11A	Metal particles were observed in the gear housing in the table mounted can opener in the prep area. Food contact surfaces shall be clean to sight and touch. Please clean all surfaces of the can opener to prevent physical contamination of food.		
4-601.11A	Mildew and dried soda syrup was observed on the nozzle housing of the customer access soda fountain. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean and sanitize the nozzle housing.		

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4-601.11C	Debris was observed in plastic containers stored at the cut area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these containers.	1-23-18	
6-501.12A	Food debris was observed on the floor below storage equipment in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the walk-in cooler.		
4-901.11	Much of the equipment in clean storage is wet nested. After cleaning and sanitizing, food equipment shall be air dried prior to placing in storage or nesting together. Please air dry equipment prior to placing in storage.		
4-901.11A	Metal pans were observed to be wet nested in clean storage in the ware washing area. After cleaning and sanitizing, equipment shall be air dried prior to placing in storage. Please ensure that all food equipment is dried before nesting or placing in storage.		
6-501.18	The faucet at the three compartment sink and adjacent back-splash area was observed to be dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the sink, faucet and back splash at the three compartment sink.		
6-501.12A			

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6-501.12A	Food debris was observed on walls above and below drain boards at the mechanical dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in this area.	1-23-18	
4-601.11C	Debris and dripping oil was observed on an open wire shelf above the prep table in the prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelf so that food prepared below it is not exposed to contamination.		
4-601.11C	Food residue was observed on the exterior of bulk food storage container in the prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the containers.		
6-501.12A	Food debris and grease was observed on the floor of the prep area, especially in corners and at wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the prep area.		
4-601.11C	An accumulation of dust was observed below beverage and single service items at the self-service beverage station in the dining room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the counter surfaces at this location.		

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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.**

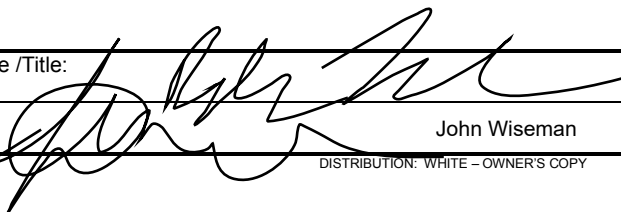

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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

5-501.116 B	An accumulation of food debris was observed inside the trash can cabinets in the dining room. Waste handling units for refuse shall be cleaned at a frequency necessary to prevent them from developing a build-up of soil or becoming attractants for insects and rodents. Please clean the interior of the trash can cabinets.	1-23-18	
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Person in Charge / Title:	 Derek Kauffmann	Date:	January 9, 2018
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:	1-23-18