



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

TIME IN	10:15 am	TIME OUT	12:16 pm
DATE	Feb. 14, 2018	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: Imo's Pizza	OWNER: Chris Pigg	PERSON IN CHARGE: Chelsea Garrison
ADDRESS: 617 North Cowling Street	ESTABLISHMENT NUMBER: 4580	COUNTY: St. Francois
CITY/ZIP: Desloge 63601	PHONE: (573)518-1000	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<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		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input type="checkbox"/> IN <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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT	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				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 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		
Food Temperature Control				<input checked="" type="checkbox"/>	<input 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 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				<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	<input 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 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 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: <i>Chelsea Garrison</i> Chelsea Garrison	Date: February 14, 2018
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. 20, 2018



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ESTABLISHMENT NAME Imo's Pizza		ADDRESS 617 North Cowling Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza, oven		200	Beverage cooler, ambient		41
Cooler holding eggs, ambient		37	Pizza prep cooler, top: pepperoni, ham, cheese		38, 39, 38
Pizza prep cooler cooler, bottom, ambient		40	Pizza prep cooler, top: raw sausage, raw hamburger		40, 38
Heated cabinet, ambient		137	Steam hot hold: meat sauce, au jus		165, 164
Chicken wings, cooler		37-38	Chicken wings cooler, ambient		25

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
4-601.11A	Mold and algae observed on the ice chute and lever on the customer self-serve soda dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize ice chute and lever at least daily.	2/14/18	C.G.
2-301.14I	Employee was observed entering the kitchen from outdoors, then doing food prep without washing hands. Staff shall wash hands when entering kitchen or when changing jobs. Please ensure all staff wash their hands at appropriate times. CORRECTED ON SITE by discussion with PIC	COS	
4-601.11A	The hood ribs were dirty, posing the possibility of contamination of food from falling debris. Please clean hood at a frequency needed to protect food from contamination from dripping debris.	2/15/18	
4-601.11A	Accumulation food splatters observed inside the microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize inside of microwave a minimum of every four hours, more often if needed to keep clean.	2/14/18	
4-601.11A	In-use tongs for the chicken wings, stored on the rack by the mixing bowls, were dirty. According to staff, the tongs are cleaned daily. In-use utensils that are in contact with potentially hazardous food shall be clean and sanitized a minimum of every four hours. Please schedule replacement or cleaning of the tongs for every four hours of use.	2/14/18	
3-304.12C			
NOTE	Spaghetti noodles in the bottom of the salad prep cooler had a temperature of 53F. According to staff, the spaghetti was cooked this morning about 10:00 am, cooled with cold water, then placed in the cooler at about 10:30 am. The spaghetti was cooling within time and temperature requirements. Please use a thermometer to ensure food is cooled from 135F to 70F within two hours, then from 70F to 41F within an additional four hours.		

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
4-903.11A	Debris observed in the bottom of a black canister holding pizza cutters, stored on the table below the box storage area. Clean utensils shall be protected while in storage. Please clean and sanitize container when soiled.	2/14/18	C.G.
4-601.11C	Food debris observed inside the heated delivery bags, and debris on the outside surfaces. Please clean these food bags as often as needed to keep clean.	2/15/18	
4-601.11C	Debris observed on the outside surfaces of a container of pineapple, stored in the bottom of the prep cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean and sanitize container when emptied and as often as needed to keep clean.	2/14/18	
4-204.112A	A thermometer was not found inside the chicken wings cooler. Thermometers shall be placed in a convenient-to-read location in the warmest part of the cooler. Please install an accurate thermometer.	2/15/18	
6-501.12A	Accumulation of debris observed on the floor under the fryers and wings cooler. Physical facility shall be kept clean. Please clean under equipment as often as needed to keep clean.	2/20/18	
3-304.12C	Food debris observed on the rack holding in-use bowls and tongs for the wings. In-use utensils shall be stored on a surface that is clean and sanitized at least every four hours. Please schedule cleaning of the shelf to protect the in-use bowls and tongs from contamination.	2/14/18	
4-901.11	Bowls used for wings, stored on the rack by the fryers, were wet nested. Equipment shall be air dried before storing nested. Please reclean the bowls and allow complete air drying before storing nested.	2/14/18	
4-203.12B	The integral thermometer on the True 2-door freezer was not accurate, reading 60F when the temperature was 10F. Thermometers shall be accurate. A thermometer was not found on the inside of the freezer. Please install an accurate thermometer in a convenient-to-read location in the warmest part of this freezer.	2/20/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 indicates the item is not applicable or was not observed.

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Inspector: <u>Rose Mier</u> 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. 20, 2018



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True freezer, ambient		10	Salad prep cooler, bottom: mostaccoli, spaghetti, ambient		37, 53, 37
Meat ravioli, deep fryer		198-200	Salad prep cooler, top: ham, lettuce, egg		41, 36, 36
Beverage cooler, ambient (back of store)		42	Walk-in cooler: ambient, ham, beef		38, 38, 37

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3-304.14B	A wet wiping cloth was stored on the counter by the steam table. Wet wiping cloths shall be stored in sanitizer between uses. Please provide a bucket of sanitizer to store cloths between uses. Place cloths in laundry when soiled, and replace sanitizer in bucket when soiled.	2/14/18	CG
6-501.14A	The wall-mounted fan above the salad prep cooler was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan as often as needed to keep clean.	2/20/18	
3-307.11	Personal foods were stored intermixed with facility foods in the beverage cooler, located near the rear exit. Please store personal foods in a labeled container or shelf on the lowest shelf in the cooler to prevent contamination of facility food.	2/14/18	
5-501.114	There was no plug in the drain of the outside trash dumpster. Outside dumpsters shall have a plug installed in the drain. Please request the trash company to place a plug in the drain hole.	2/20/18	
4-203.11B	Two of the cook's thermometers were not accurate, reading 29-30F when the actual temperature of the iced water was 32.5F. Thermometers shall be accurate to within two degrees F. COS by calibrating	COS	

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