



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

TIME IN	10:15am	TIME OUT	1:07pm
DATE	8-6-18	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: Mario's Italia	OWNER: Tim Womble	PERSON IN CHARGE: Tim Womble
ADDRESS: 204 South a Street, Suite 205	ESTABLISHMENT NUMBER: 4769	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-7999	FAX: 573-756-1020
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 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 type="checkbox"/> IN 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/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN 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 OUT 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 OUT N/O 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 OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN 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"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT 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 N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN 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 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					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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Tim Womble	Date: August 6, 2018
Inspector: 	Telephone No. (573)431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 8-21-18



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Mario's Italia		ADDRESS 204 South a Street, Suite 205		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table amb		32	True glass front cooler		38
Cold hold: sauce, ham, beef		37,41,40	Kenmore freezer, Walk-in cooler		5, 36
Migali freezer		0	Pizza from oven		206
Reheated red sauce		165	Chest freezers 1 & 2		0,0
True dough cooler		34	Bar area: mini cooler, glass front cooler		30,38

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
3-501.17A	A discard date was not observed on a container of diced ham in the prep cooler in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date, not to exceed six days from the date of preparation or opening, by which time the food shall be sold, consumed or discarded. COS by marking with a discard date.	COS	TSM
7-201.11B	A can of stainless steel cleaner was stored atop the ice machine in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment or single use items. COS by relocating the cleaner.	COS	
3-501.17A	A discard date was not observed on a container of hard boiled eggs and thawed lasagna in the prep cooler in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date, not to exceed six days from the date of preparation or opening, by which time the food shall be sold, consumed or discarded. COS by marking with a discard date.	COS	
7-201.11B	Liquid Terro ant bait was observed on the back of the prep sink on the north side of the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment or single use items. COS by relocating the cleaner.	COS	
4-601.11A	Food splatters were observed on the interior surfaces of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave interior as often as necessary.	8-6-18	

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
4-501.11B	The doors seals are broken on both doors of the prep cooler in the kitchen. Equipment components such as door seals shall be kept intact and in good repair. Please replace the door seals.	8-21-18	TSM
6-501.12A	Food debris was observed on the floor below kitchen equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen.	8-21-18	
3-304.12C	Various in-use utensils were observed stored in ambient temperature water in the kitchen. Food preparation and dispensing utensils shall be stored on a clean, sanitized surface or in water is the water is maintained at 135F. COS by placing the utensils on a clean plate.	COS	
6-501.12A	An accumulation of dust was observed on the interior surfaces of the kitchen hood. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the hood interior.	8-21-18	
4-601.11C	An accumulation of water and food debris was observed in the bottom of the dough cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue or debris. Please clean the interior of the dough cooler.	8-21-18	
4-601.11C	Food debris and mold was observed on the open wire shelving in the True glass front cooler in the Bar area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue or debris. Please clean and disinfect the shelving and interior of the cooler.	8-21-18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Tim Womble	Date: August 6, 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: 8-21-18



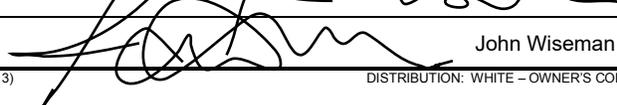
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4-601.11A	Food residue was observed on the hub attachment and other surfaces of the mixers in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean these surfaces as often as necessary to prevent food contamination.	8-6-18	TJW
4-601.11A	An accumulation of metal particles and food debris was observed in the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please remove the metal particles from the can opener and clean and sanitize daily.	8-6-18	
3-501.17A	A discard date was not observed on an open roll of capicola stored in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date, not to exceed six days from the date of preparation or opening, by which time the food shall be sold, consumed or discarded. COS by marking with a discard date.	COS	
4-501.114 A	The chlorine sanitizer in use at the bar area was measured at a concentration greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. Please prepare the sanitizer at acceptable concentrations.	8-6-18	
7-202.12A	A can of Hot Shot ant and roach spray was observed below the counter in the bar area. Only those insecticides approved for use in a food establishment may be used or present on the premises. Please remove this product from the premise and discontinue it's use on the premises.	8-6-18	

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
3-304.14B	A wet wiping cloth was observed on the prep table in the kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution. Please store wet wiping cloths in a sanitizer bucket.	8-6-18	TJW
6-501.12A	A strong urine odor from the urinal was noticed in the men's restroom. Physical facilities shall be cleaned as often as necessary to keep them clean. Please ensure that the restroom facilities are clean and in good repair.	8-21-18	
6-301.12	Paper towels are not provided through a dispenser at the hand wash sink in the bar area. Hand wash sinks shall be provided with a sanitary means of handwashing. Please provide paper towels through a dispenser.	8-21-18	
6-301.11	Hand soap is not provided at the hand wash sink in the bar area. Hand wash sinks shall be provided with a supply of hand soap. Please provide hand soap at this sink.	8-21-18	

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