



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

TIME IN	11:19 am	TIME OUT	2:31 pm
DATE	Nov. 29, 2017	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: St. Francois
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 checked="" 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<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"/> NO <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 checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <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	<input checked="" type="checkbox"/>			Highly Susceptible Populations		
<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"/> NO <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 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"/> YES <input 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"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<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"/> NO	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	COS	R	IN	OUT	COS	R
Safe Food and Water				Proper Use of Utensils			
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized eggs used where required			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Water and ice from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate equipment for temperature control			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Gloves used properly		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Approved thawing methods used	<input checked="" type="checkbox"/>		Utensils, Equipment and Vending			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Thermometers provided and accurate			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food properly labeled; original container			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Nonfood-contact surfaces clean		
Prevention of Food Contamination				Physical Facilities			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Insects, rodents, and animals not present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Hot and cold water available; adequate pressure		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Sewage and wastewater properly disposed		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Fruits and vegetables washed before use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Garbage/refuse properly disposed; facilities maintained		
				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Tim Womble</i>	Tim Womble	Date:	November 29, 2017
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:	Dec. 6, 2017



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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
Migali freezer, ambient		0	3-door prep cooler, bottom: ambient, cooked chicken		39, 36
Pizza, oven		209	3-door prep cooler, bottom: cooked meatballs, pasta		38, 40
Stuffed potato skin, oven		169	3-door prep cooler, top: deli meat, cheese		35, 39
Kenmore freezer, ambient		0	2-door prep cooler, bottom: ambient, ricotta cheese		41, 39
SS True Cooler, ambient		33	2-door prep cooler, top: hamburger, ham		41, 41

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.			
3-302.11A	Raw chicken fritters were stored above fully-cooked foods in the Migali freezer. Raw animal-derived foods shall be stored below or separately from all other foods. Please store raw poultry on the lowest shelf.	COS	
3-501.17A, B	Food was not date marked for a seven-day disposal in the coolers. This included cooked chicken and meatballs in the 3-door prep cooler; and eggs, deli meat, and lasagna in the 2-door glass-front cooler. Please label all fully-cooked foods that are potentially hazardous and held for more than 24 hours with the date of disposition, which is the day of opening (if commercially prepared) or the day of preparation, plus an additional six days. COS by labeling with disposition date	COS	
3-301.11B	The cook was observed placing salad in a bowl using bare hands. Food that requires no further cooking shall be handled only with tongs, deli tissue, or gloved hands. Please ensure all staff use clean disposable gloves before touching ready-to-eat foods. NOTE: issue was discussed with cook who threw away the salad, washed hands, and put on gloves. COS by discussion with staff and owner	COS	
2-301.14F, I	One cook was observed wiping gloved hands on a dry towel. Cloths shall not be used to dry or clean hands. Hands shall be washed when switching between changing tasks that may contaminate hands and during food preparation as often as needed to remove soil. COS by discussion, removing cloth	COS	
4-101.11A	A trash bag was used to cover bread on the shelf above the 3-door prep cooler. The trash bag is not food grade. Materials used for food contact surfaces shall be safe. Please use food-grade plastic or cover for the bread.	12/1/17	TW
4-601.11A	Dried dough was observed on the larger dough mixer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all surfaces of mixer before storing. COS by cleaning	COS	
4-501.114A	The concentration of chlorine in a spray bottle of sanitizer was greater than 200 ppm. Please use test strips to ensure chlorine is between 50 and 100 ppm in sanitizer solutions. COS by remaking to 50 ppm	COS	

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.			
3-304.12F	In-use utensils were stored in a container of water at 65F. Utensils shall be held in water that is maintained at 135F or higher. Please store in-use utensils in a crock that maintains water at 135F, or on a surface that is clean and sanitized at least every four hours while in continual use.	12/6/17	TW
3-304.14B	Dry wiping cloths were in use in the kitchen. Some were heavily soiled. Dry wiping cloths may be used for wiping tableware and carry-out containers; cloths in use for wiping counters and other equipment shall be held between uses in a sanitizer. Please provide labeled containers of sanitizer to store cloths between uses.	11/29/17	T
4-601.11C	The rack above the pizza prep cooler was dirty. Clean equipment and single-use items were stored on the shelf. Equipment shall be protected while in storage. Please clean shelf as often as needed to keep clean. COS by cleaning	COS	
4-601.11C	The wood shelf on the wall above the work table was dirty. Clean equipment was stored on this shelf. Please clean shelf as often as needed to protect clean equipment from contamination.	11/30/17	
4-601.11B	Accumulation of food debris observed in the pizza oven racks, sprockets, and grates. Cooking equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean oven.	12/6/17	
4-601.11C	Debris observed on a scale stored in the drawer adjacent to the Kenmore freezer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. COS by cleaning	COS	
3-305.11A	The splash shield was missing on the 2-vat sink. Food was stored adjacent to the sink. Food and equipment shall be protected from contamination from splash. Please install a splash shield.	12/6/17	
3-304.12C	Scoops were stored on lids on top of the bulk containers of salt, sugar, and flour. The lids and scoops were dirty. Please clean lids and scoops at least daily. COS by cleaning lids and scoops	COS	

EDUCATION PROVIDED OR COMMENTS

— A line through an item on page 1 means that item was not observed or not applicable.

Person in Charge /Title: 		Tim Womble	Date: November 29, 2017
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: Dec. 6, 2017



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ESTABLISHMENT NAME Mario's Italia		ADDRESS 204 South A Street, Suite 205		CITY /ZIP Farmington 63640	
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Ambient, chest freezers		0, 0	2-door glass front True cooler: ambient, cooked eggs		33, 39
Glass-front cooler, bar, ambient		41	Walk-in cooler: ambient, ham		40, 40
Under counter refrigerator, bar, ambient		39			

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
7-102.11	Three spray bottles containing liquids, stored in the cabinet below the 2-vat sink, were not labeled. According to staff, one contained sanitizer. Working containers of chemicals shall be labeled with the common name of the contents. Please label all bottles. COS by labeling bottles	COS	T SW
3-501.13A, B,C	Cheese manicotti was observed thawing at room temperature for about 1.5 hours before being placed in the refrigerator. Food shall be thawed under refrigeration, in a microwave if immediately cooked, or as part of the cooking process. Please do not thaw food at room temperature. COS by discussion	COS	
4-601.11A	White bread holders, stacked on the table by portable air cooler, and in the 2-door True refrigerator, were dirty on their outside surfaces. Please clean and sanitize all surfaces of the trays after use.	12/16/17	
4-601.11A	Debris was observed on a whisk, and flour on several utensils, in a container holding clean equipment on the clean equipment rack. Please clean and sanitize the utensils and container and keep container lidded to protect equipment while in storage. COS by cleaning tub and utensls	COS	
4-202.11A	Several spatulas, stored in a tub on the clean equipment rack, were nicked and torn, and the handles melted. Food contact surfaces shall be smooth and free of imperfections to allow effective cleaning. Please dispose of spatulas that are marred.	11/30/17	
7-202.12A	A can of Raid ant killer was stored in the back storage area. This insecticide is not approved for use in a food establishment. Please remove from facility and use only approved methods of pest control.	11/29/17	
7-201.11	Window cleaner, dish detergent, and hand soap were stored on the drain board of the 3-vat sink in the bar. Chemicals shall be stored below clean equipment. COS by moving chemicals below sink.	COS	
4-601.11A	The coffee carafes in the bar were stained. Food contact surfaces shall be clean. Please clean and sanitize carafes at least daily. If they do not clean, then replace.	11/29/17	

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
3-307.11	A bag of employee food was stored above facility food in the True 2-door cooler. Staff food may be stored in a designated area on the lowest shelf of the cooler. Please provide a designated area for staff food where facility food is protected from contamination. COS by placing in bottom of cooler	COS	T SW
6-301.14	There was no sign at the handwashing sink, located near the dough roller. Signs designating the sink as a handwashing sink and that reminds employees of the importance of hand washing shall be installed at each handwashing sink. Please install sign.	11/29/17	
4-501.14A	Debris observed inside the warewashing machine. Warewashing equipment shall be cleaned at least daily. Please clean machine.	11/29/17	
4-501.14A	Debris observed on the spray pre-clean nozzle in the warewashing room. Warewashing equipment shall be cleaned at least daily. Please clean handle and plumbing of the spray nozzle.	11/29/17	
6-501.14A	The portable fan in the warewashing room was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan.	12/6/17	
4-601.11C	Mold observed on the cover over the condenser fans in the walk-in cooler. Please clean covers and use sanitizer to reduce mold growth.	12/6/17	
3-304.14B	Wet wiping cloths were not stored in sanitizer in the bar. Wet wiping cloths shall be stored in sanitizer (50 to 100 ppm) between uses. Remake the sanitizer when soiled. Use test strips to ensure correct concentration. Store sanitizer below equipment and food.	11/29/17	
6-501.11	The paper towel dispenser in the bar was broken. Paper towels shall be dispensed in a sanitary manner. Please provide a dispenser for paper towels.	12/6/17	
5-501.17	There were no lidded trash cans in the women's bathroom. Please provide a lidded trash can.	12/6/17	

EDUCATION PROVIDED OR COMMENTS

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