



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

TIME IN	9:38am	TIME OUT	2:10pm
DATE	10-27-17	PAGE	1 of 6

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: Pasta House		OWNER: Pasta Partners, Inc.		PERSON IN CHARGE: Nancy Silvey	
ADDRESS: 931 Valley Creek Drive			ESTABLISHMENT NUMBER: 0161		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-0026		FAX: 573-760-1366	
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		
	<b>Employee Health</b>			<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		
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input 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				<b>Highly Susceptible Populations</b>		
<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"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 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				<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>				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 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		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>	<input 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:		Nancy Silvey		Date: October 27, 2017	
Inspector:		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 11-13-17					



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

ESTABLISHMENT NAME Pasta House		ADDRESS 931 Valley Creek Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pasta station drawers:			Saute' station drawers:		
butterballs, pasta, tomato,		56, 42, 52,	potato wedges, raw chicken,		41, 46,
raw shrimp, pasta		53, 46	raw shrimp, raw fish		42, 41
Pasta station cold wells:			Salad station cooler		34
cream, marinara		41, 38	Bev-Air reach-in coolers		40, 30, 40

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
3-501.16B	Butterballs, pasta, cut tomato, and raw shrimp stored in the pasta station refrigerator drawers were measured at 56F, 42F, 52F, and 53F respectively. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. Please repair cooling equipment such that food within is maintained at 41F or less.	10-30-17	J
3-501.16B	Raw chicken and raw shrimp stored in the saute' station refrigerator drawers were measured at temperatures of 46F and 42F. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. Please repair cooling equipment such that food within is maintained at 41F or less.		
4-601.11A	An accumulation of mold was observed on the nozzle housing of the soda fountain located in the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the soda fountain surfaces.		
4-602.11	In-use knives were observed stored in a sanitizer bucket at the prep area. In-use utensils shall be washed, rinsed and sanitized when there is a change from working with raw animal foods to working with ready to eat foods; between uses with raw fruits and vegetables and with potentially hazardous foods; and at least every four hours when in constant use. Discontinue storing utensils in chemical sanitizers.		
4-601.11A	An accumulation of food debris was observed on the blade and gear housing of the table mounted can opener in the prep area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener daily.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
4-501.11B	The door seals on the low-boy drawers at the pasta station were observed to be broken in various places. Equipment components such as door seals shall be kept intact and in good repair. Please replace broken seals on the drawers at the pasta station.	11-13-17	J
6-501.12A	An accumulation of debris was observed on horizontal surfaces at the cook line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean shelving and areas surrounding cold and hot holding as often as necessary to keep them clean.		
4-601.11C	Food debris and splatters were observed on areas surrounding the cold wells and on the underside of the cold well covers at the pasta and saute' stations. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas daily.		
6-501.14A	An accumulation of dust and debris was observed on ceiling vents and on make-up air hood vents at the cook line. Intake and exhaust air vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vents in this area.		
4-601.11C	An accumulation of food debris was observed in the salad cooler and in the door seals of this cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior and the door seals of the salad cooler.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title  Nancy Silvey		Date: October 27, 2017
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: 11-13-17



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Hot hold soup at server line		173	Walk-in cooler		41	
Condiment cooler at server line		40	Foods in walk-in cooler:			
Glass front cooler at bar		38	raw chicken, raw shrimp, raw beef		41, 41, 41	
Keg cooler at bar		38	Fish from grill		200	
Walk-in freezer		0	Chicken from grill		192	
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3-501.17A	A discard date was not observed on a piece of roast beef stored in the walk-in cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed, or discarded. COS by marking with a discard date.				COS	
7-201.11	A spray bottle of degreaser was observed hanging from a clean equipment shelf above the three compartment sink in the ware washing area. Toxic materials shall be stored where they cannot contaminate food, equipment and single service items. COS by removing the material from the area.				COS	
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4-501.11B	The door seals of the Beverage-Air reach-in coolers at the cook line were broken. Equipment components such as door seals shall be kept intact and in good repair. Please replace broken seals on the cooler doors.				11-13-17	
6-501.12A	A heavy accumulation of dirt, grease and food debris was observed on the floor of the cook line, especially below the prep areas and cooking equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the kitchen.					
4-601.11C	Food debris was observed in the low-boy drawers at the saute' station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the drawers.					
6-501.12A	Food debris was observed on the under-counter shelving at the server line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the shelves in this area.					
4-204.112 A	A thermometer was not observed in the condiment cooler located at the server line. Thermometers shall be located in all mechanically refrigerated food storage units. Please place a thermometer in the condiment cooler.					
6-301.12	Paper towels were not available at the hand wash sink in the bar area. The towel dispenser is mounted on a board that is stored on the floor in the bar area. Hand wash sinks shall be provided with a sanitary means of hand drying. Please locate the paper towel dispenser in an area that is conveniently located and accessible.					
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					Follow-up Date: 11-13-17	



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6-501.12A	An accumulation of sticky food residue was observed below cans of grapefruit juice in the cabinet adjacent to the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please examine the juice cans. Discard any that are leaking and clean the residue from the area.	11-13-17	
4-903.12A	Food equipment was observed below the hand wash sink in the bar area. Food equipment may not be stored below sink plumbing. COS by removing the equipment.		
6-501.114	An accumulation of dust and debris was observed on surfaces of the espresso grinder in the bar area. According to the owner, the equipment is no longer used. The premises shall be free of items that are unnecessary to the operation and maintenance of the establishment such as equipment that is nonfunctional or no longer used. Please remove unused equipment.		
6-501.12A	Food splatters were observed on the wall and underside of the shelf at the prep station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the wall and shelf in the prep area.		
4-901.11	Steel pans were observed to be wet-nested on the clean storage rack in the prep area. After washing and sanitizing, equipment shall be air dried. Please dry equipment after cleaning.		
6-501.14A	An accumulation of dust and debris was observed on ceiling vents in the ware washing area. Intake and exhaust air vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vents in this area.		

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3-305.11	A heavy accumulation of ice was observed on the cooling unit, on cases of food and on shelving in the walk-in freezer. Food shall be protected from sources of contamination. Please remove the accumulated ice from the freezer and repair the cooling unit if necessary.				11-13-17
6-501.12A	An accumulation of debris was observed on the floor of the walk-in cooler, 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 of the walk-in cooler.				
6-501.12A	An accumulation of grime was observed on the inside of the door of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walk-in cooler door.				
6-501.12A	Mold was observed on the underside of the plastic liners on the shelves in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the plastic liners and shelving in the walk-in cooler as often as necessary to keep them clean.				
6-501.12A	A heavy accumulation of grease, debris and mold was observed on the wall, backsplash, and shelving at the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect this area.				
6-501.12A	An accumulation of grease and debris was observed on the open wire shelving used for drying in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the shelving in this area.				
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4-501.14B	An accumulation of debris was observed on the interior and sprayer parts of the mechanical dishwasher. A ware washing machine shall be cleaned at a frequency necessary to prevent recontamination of equipment. Please clean the interior of the dishwasher.	11-13-17	
6-501.12A	A heavy accumulation of grease, food debris and mold was observed on the drainboards, backsplash, walls and caulk in the pre-wash area of the dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and disinfect this area.		
6-501.12A	An accumulation of dried food debris was observed on the dirty equipment racks in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the dirty equipment racks.		

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