



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

TIME IN	8:51am	TIME OUT	12:55pm
DATE	7-12-18	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 Parters, Inc.	PERSON IN CHARGE: Alan Buff	
ADDRESS: 931 Valley Creek Drive		ESTABLISHMENT NUMBER: 0161	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-0026	FAX: 573-760-1366	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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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 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 N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT 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 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 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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/>	<input 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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" 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		
	<input checked="" type="checkbox"/>	<b>Prevention of Food Contamination</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Physical Facilities</b>		
<input type="checkbox"/>	<input checked="" 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 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: <i>Alan Buff</i> Alan Buff		Date: July 12, 2018	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 8-2-18



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 Sta.: pasta, butter, tomatoes		40, 41,40	Wine cooler(no PHFs), beer cooler		50, 36
Saute Sta.: peas, lasagna, pot wedges		33, 38, 35	Walk-in freezer		15
Bev Air cooler, Dessert cooler		38, 38	Walk-in cooler amb, pasta, beef, fish		32, 41, 41, 41
Salad cooler		40	Chicken from grill		198
Condiment cooler		36	Hot held soup		178

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
4-601.11A	An accumulation of food debris was observed on the interior surfaces of the microwave at the cookline. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave as often as necessary.	7-12-18	
4-601.11A	Mildew was observed on the nozzle housing of the soda fountains in the wait station. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this area as often as necessary.		
4-601.11A	A build-up of sticky grease was observed on plastic Cambro containers stored above the three compartment sink in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean all food equipment.		
4-501.112	The mechanical dishwasher did not reach sanitation temperatures of 160F at the equipment surface when tested with a thermal test label. The test label was ran through the machine three times. During the complete cycle of the dishwasher, the temperature and pressure gauges did not move. The gauges are inoperable and are not indicating the proper function of the machine. Please replace the gauges so that proper function of the machine can be observed. Until the machine has been repaired such that adequate sanitation temperatures are reached, sanitize all equipment in a chemical sanitizer in the three compartment sink.		

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4-501.11B	The door seals are broken on the BevAir cooler across from the saute' station. Equipment components such as door seals shall be kept intact and in good repair. Please replace the door seal.	8-2-18	
6-301.12	Paper towels were not available at the hand wash sink on the cookline. Hand wash sinks shall be adequately provisioned. Please provide paper towels at the sink.		
4-601.11C	Food debris was observed inside and in the door seals of the salad cooler on the cookline. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and disinfect the interior of the salad cooler and the door seals.		
4-601.11C	An accumulation of dirty water was observed below the bottom drawers of the under counter cooler at the saute' station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the cooler interior.		
6-501.14A	An accumulation of dust was observed on AC ceiling vents in the back of house area. Intake and exhaust vents and ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the ceiling vents.		
6-501.12A	Food debris and grime was observed on walls throughout the cookline area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the walls at the cookline.		

EDUCATION PROVIDED OR COMMENTS

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6-501.111	Numerous flies were observed in the back of house area and landing on all surfaces available to them. The presence of insects, rodent and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) Ensuring self-closing devices on exterior doors are working properly to minimize entry of flies. 2) Removing harborage and attractant conditions such as dirty outside refuse enclosures. 3) Removing all extraneous food sources by keeping the premises free of food debris and residues. 4) Removing sources of standing water such as plumbing leaks. 5) Keeping floor drains clean and disinfected. 6) Using traps in appropriate locations, and 7) Employing professional pest abatement services.	7-15-18	
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6-501.12A	The floors throughout the cookline area are dirty, especially below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please scrub and disinfect the floor at the cookline with special attention to areas below equipment.	8-2-18	
4-601.11C	Debris and mildew was observed inside the wine cooler in the bar. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the cooler.		
6-301.11	Soap was not available an the hand wash sink in the bar area. Hand wash sinks shall be adequately provisioned. Please supply soap at this sink.		
6-501.12A	Dirt and debris was observed on the floor in the bar area, especially below the sinks. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the bar area.		
6-501.12A	Dirt and debris was observed on the floor below equipment in the wait station. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in the wait station.		
4-601.11C	A heavy accumulation of ice was observed on cooling unit components, shelving, boxes of food and the floor in the walk-in freezer. Food debris was also observed on shelving and the floor in the freezer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please remove excess ice from surfaces in this unit and clean food debris from shelving and the floor.		

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4-601.11C 4-501.11C 6-501.12A 5-205.15B 4-601.11C 6-501.12A	An accumulation of food debris was observed on the can opener table-mount in the prep area. Metal particles were observed inside the gear housing of the can opener. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. Food splatters were observed on the wall and underside of the shelf above the table in the prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls and shelving in the prep area. The faucet leaks at the hand wash sink in the prep area. A plumbing system shall be maintained in good repair. Please repair the leak. The following conditions were observed in the walk-in cooler: Food debris and mold was observed on shelving surfaces, both above and below. An accumulation of dust was observed on the fan covers of the cooling unit. An accumulation of dirt and debris was observed on the floor, especially below the racks. Food debris and mold was observed on the walls. An accumulation of grime was observed on the inside and outside of the cooler door. Please clean and disinfect all of the above-mentioned surfaces inside the walk-in cooler.	8-2-18	
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6-501.12A 5-205.15B	The following conditions were observed in the ware washing area: The faucet at the three compartment sink is leaking. A build-up of grime was observed on the back-splash of the sink. There is a water line leak below the sink. A build-up of grease and food debris was observed on the wall beside and below the sink, and on the shelf above the sink. An accumulation of debris was observed on top of the mechanical dishwasher. A build-up of food debris was observed on the sprayer at the rinse sink. Debris was observed on the wall and EcoLab chemical dispensing equipment beside the dishwasher. The EcoLab chemical dispenser was observed leaking blue detergent onto the drainboards. Debris was observed on top and on the underside of the shelf near the rinse sink. An accumulation of grime was observed on the dirty-equipment racks. Please clean all of the above mentioned violations and repair the leaks at the sink, water line, and detergent dispenser.	8-2-18 	
5-501.116	An accumulation of food debris was observed inside the standing dust pans stored in the storage room. Waste handling equipment shall be clean at a frequency necessary to prevent a build-up of soil or becoming attractants for insects and other pests. Please clean and disinfect these items daily.		
4-601.11C	Food residue was observed on the outside of salt and sugar containers in the storage room. Please clean these containers.		

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6-501.114	<p>The storage room is filled with an assemblage of food, motorized cleaning equipment, cleaning supplies, carts, tools, etc. Please remove all unnecessary equipment from this area. Organize items to provide a separation of everything that is food related from that which is not.</p> <p>The floor in the storage room is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this room.</p> <p>Refuse and food debris was observed on the ground in the outside dumpster enclosure. An accumulation of food debris was observed on the exterior of the dumpsters. Numerous flies were observed in the area. Outside refuse handling units and enclosures shall be cleaned at a frequency necessary to prevent a build-up of soil or becoming attractants or harborage for insects and other pests. Please thoroughly clean and disinfect the dumpster enclosure and, in as much as possible, the exterior of the dumpsters.</p>	8-2-18	
6-501.12A			
5-501.116 B			

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