



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

TIME IN	10:44 am	TIME OUT	1:59 pm
DATE	Nov. 7, 2017	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: Pizza Hut		OWNER: Heartland Pizza, LLC	PERSON IN CHARGE: Zacchary Morgan, mngr.	
ADDRESS: 221 West Karsch Boulevard		ESTABLISHMENT NUMBER: 0838	COUNTY: St. Francois	
CITY/ZIP: Farmington 63640		PHONE: (573)756-1503	FAX: none	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<input checked="" type="checkbox"/> IN <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" 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 type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 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			<b>Highly Susceptible Populations</b>			
<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"/> IN <input 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 <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 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			<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: <i>Ru</i>		Zacchary Morgan, mngr.	Date: November 7, 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: Nov. 22, 2017



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

ESTABLISHMENT NAME Pizza Hut		ADDRESS 221 West Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza, oven		168 to 189	Pizza prep cooler: cheese, hamburger, ham, chicken		39, 38, 38, 29
Dipping marinara, crock hot hold		155	Pizza prep cooler: pepperoni, Canadian bacon, ambient		35, 39, 35, 35
Walk-in cooler: ambient, chicken		42	Norlake cooler: ambient, pepperoni		41, 41

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. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

NOTE	Early arrival for routine inspections is preferred by managers to allow the inspection of the kitchen equipment to be completed prior to opening to the public. I arrived at this facility at 10:44 am but was told by the manager that I could not have access until 11:00 am, when they open. I waited at the door until admitted at 11:00 am.		RN
4-601.11A	Plastic containers holding dry powders below the cash register and on the rack next to the pizza prep cooler were dirty. The food held in these containers included breadstick seasoning, salt, parmesan cheese, peppers. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all containers.	11/7/17	↓
4-601.11A	Many dishes were observed dirty on the clean equipment rack in the warewashing area: food bar inserts, porcelain dishes, plastic trays, flat black round tray holders, large salad bowl. Label residue observed on equipment. Food contact surfaces shall be clean to sight and touch. Please inspect all equipment and utensils, remove label residue, and wash, rinse, and sanitize.	11/7/17	

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). **These items are to be corrected by the next regular inspection or as stated.**

4-601.11C	The shelves on the inside and the outside surfaces of the Norlake cooler were dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces as often as needed to keep clean.	11/22/17	↓
4-101.19	A piece of flattened cardboard lined the shelf inside the Norlake cooler. Equipment surfaces requiring frequent cleaning or that are exposed to moisture shall be nonabsorbent and cleanable. Please do not line refrigerator shelves with cardboard.		
4-501.14C	The 3-vat sink was dirty on its outside surfaces (insides were full of dirty dishes). Please clean sink.		
6-501.12A	The caulk behind the handwashing sink, between the sink and the 3-vat sink, and behind the 3-vat sink was dirty and moldy. Please replace caulk and keep it clean and sanitized to reduce mold growth.		
6-501.12A	The wall behind handwashing sink and below the 3-vat sink was dirty. Physical facilities shall be clean. Please clean walls as often as needed to keep clean.		
4-501.14C	The plumbing for the 3-vat sink was dirty: faucets, handles, pipes, sprayer handle, basket. Warewashing equipment shall be cleaned before and after use. Please clean area frequently.		
5-205.15B	A leak was observed below the washing vat of the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.		
5-205.15B	A leak was observed in the pipe extending vertically for the sprayer at the 3-vat sink. Please repair leak.		
6-501.12A	The pipes below the 3-vat sink were dirty and moldy. Facility shall be kept clean. Please clean at a frequency to keep clean and prevent mold growth.		
4-501.14B	The warewashing machine was very dirty and had mold on the inside. Warewashing machines shall be cleaned before and after use, at a minimum of every 24 hours. Please clean all surfaces, inside and out.		

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Nov. 22, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Mold and rust observed on the inside of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard all ice, wash, rinse, sanitize, and air dry prior to returning to service.	11/9/17	RM
4-601.11A	The ice bucket was dirty on both the inside and outside surfaces. Please clean and sanitize bucket at least daily. If the bucket does not clean, then replace with a new ice bucket.	11/7/17	
3-501.17B	Pasta stored inside the walk-in cooler were labeled as follows: open 11/07, close 12/06. Potentially hazardous food shall be labeled with a 7 day discard date. CORRECTED ON SITE by relabeling with correct thaw and discard dates.	COS	

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4-601.11C	Accumulations of debris observed on the racks holding clean equipment in the warewashing room. Equipment and utensils shall be protected from contamination while in storage. Please clean all racks holding clean equipment as often as needed to keep clean.	11/22/17	RM
4-601.11B	A large accumulation of baked-on debris was observed on most of the baking equipment. Please remove all excess baked-on debris, then wash, rinse, and sanitize. Discard equipment that is not able to be adequately cleaned.		
4-901.11A	Gray pizza pans, stored on the rack in the warewashing room, were wet nested. Equipment shall be air dried prior to storing nested. Please reclean and sanitize all wet-nested equipment, and allow to completely air dry.		
4-601.11C	The racks to hold equipment for the warewashing machine were dirty. Please clean all surfaces of the racks.		
4-601.11C	The Sterilite brand "drawers," stored on the clean equipment rack, were dirty. Please clean all surfaces of these drawer units as often as needed to keep clean.		
6-501.12A	Food debris observed on the floor where the ice maker is stored. Physical facility shall be clean. Please clean floor as often as needed to keep clean.		
3-305.11A	Condensation water was dripping onto food containers in the wings walk-in cooler. Food shall be protected from contamination from splash. Please shield the pipe to catch drips. Remove food from below drip page.		
4-204.112A	A thermometer was not found inside the wings walk-in cooler. Please install an accurate thermometer in an easy-to-read location in the warmest part of this cooler. Record temperature at least every 4 hours.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Delfield freezer, wings area, ambient		0

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4-601.11A	WINGS AREA Debris observed on several of the metal bowls. Please inspect all surfaces of all equipment. Reclean and sanitize all that are dirty. Inspect before storing.	11/7/17	em ↓
4-601.11A	The shaker labeled "special" was dirty. Please clean lid and container as often as needed to keep clean.	11/7/17	

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4-601.11C	The shelving was dirty inside the wings walk-in cooler. Please clean shelving as often as needed to keep clean.	11/22/17 ↓	em ↓
4-601.11C	Accumulation of debris on the door handle and door of the wings walk-in cooler. Please clean door and handle as often as needed to keep clean.		
4-601.11C	Accumulation of dust observed on the CO2 holder and fire extinguisher. Please clean as often as needed to keep clean.		
4-601.11C	Debris and mold observed on the inside and outside of the Delfield freezer: door gasket seal, area where door closes against refrigerator, inside shelves, plastic holders. Please clean freezer as often as needed to keep clean.		
4-601.11C	Grease accumulation observed on the sides of the deep fryers. Please clean equipment as often as needed to keep clean.		
4-601.11C	Debris observed on the shelves next to the deep fryers. Please clean all shelves.		
4-601.11C	Debris observed on the lids of the toppings held on the table next to the deep fryers. Please clean containers.		
4-901.11A	Metal bowls were wet nested. Please reclean and sanitize; allow complete air drying before storing nested.		

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FOOD PRODUCT/LOCATION Walk-in freezer, ambient		TEMP. in ° F 10	FOOD PRODUCT/ LOCATION Walk-in cooler: ambient, white sauce Beverage cooler in dining room, ambient		TEMP. in ° F 41, 35 40	
Code Reference	<b>PRIORITY ITEMS</b> 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>				Correct by (date)	Initial
4-601.11A	Mold and/or debris observed on the housing of the soda nozzles in the wait area. Please clean and sanitize area at least daily.				11/7/17	<i>[Signature]</i>
4-601.11A	Debris observed on the high chairs and booster seats, considered to be food contact surfaces. Please wash, rinse, and sanitize booster seats and high chairs after each use.				11/7/17	<i>[Signature]</i>
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4-601.11C	<b>BACK STORAGE AREA</b> Accumulation of debris observed on the racks stored inside the proofer. Please clean all surfaces of racks as often as needed to keep clean.				11/22/17	<i>[Signature]</i>
4-601.11C	The hot water cleaning tub had the shipping film still attached. The film was torn, frayed, coming loose, and dirty. Please clean or remove film. NOTE: the film is intended to be removed to allow effective cleaning				<i>[Signature]</i>	<i>[Signature]</i>
4-601.11C	The shelves holding the computers and electrical equipment were dirty. Please clean shelves and cubbies.					
6-501.12A	The doors of walk-in cooler were dirty on the inside and outside in the areas where hands and feet touch, and handles. Please clean doors and handles to prevent contamination of hands when touching.					
4-601.11C	The racks inside the walk-in cooler were dirty. Please clean racks.					
4-501.11B	Ice accumulation inside the walk-in cooler and walk-in freezer near the freezer door. The door to the freezer would no longer shut. Please remove ice to allow door to shut. If door does not shut, repair.					
6-202.15A	The back entry door did not self-close and daylight showed through at the base. Outside entry doors shall be self-closing and sealed. Please repair or replace the self-closing devise and seal the door to prevent the entry of pests.					
6-501.12A	Accumulation of debris on the handle of the back entry door. Please clean.					
6-501.12A	The floor of the outside storage shed was dirty. Please clean floor.					
6-202.15A	Daylight was observed around the doors of the outside storage shed. Please seal doors to prevent pest entry to keep out blowing debris.					
EDUCATION PROVIDED OR COMMENTS						
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Inspector: <i>[Signature]</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: Nov. 22, 2017	



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6-302.11 4-601.11C	Toilet paper was not in the dispenser in the men's bathroom. Please keep toilet paper installed in the dispenser to allow sanitary dispensing. Mold was observed on the shelves inside the dining room beverage cooler. Please clean and sanitize shelves as often as needed to keep clean and reduce mold growth.	11/7/17 11/22/17	
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