



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

TIME IN	8:59 AM	TIME OUT	4:22 PM
DATE	4/12/19	PAGE	1 of 7

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: Matthew Bollinger	
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD				
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		
	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 checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> COS N/A	Food received at proper temperature			<input checked="" 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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/>
		Food Identification			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		<input checked="" type="checkbox"/>
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <i>Matthew Bollinger</i>		Matthew Bollinger		Date: April 12, 2019	
Inspector: <i>Daniel Huff</i>		Daniel Huff		Telephone No. (573)431-1947	EPHS No. 1645
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 4/26/19	



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
Wine Cooler in Bar: Ambient	36	Beverage Air Cooler in Bar: Ambient	35
Beer Cooler in Bar: Ambient	41	Cooler holding butter in wait station -top/bottom: Ambient	38/39
Minestrone Soup Hot Hold	182	Cooks Hot Hold: Meat Sauce, White Sauce, Tomato Sauc	142, 137, 140
Chicken from grill	168-182	True Refrigerator Holding Cakes: Ambient	37
Salad Prep Cooler: Ambient	45	Walk in Cooler: Ambient, Lasagna	39, 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.		
4-601.11A	DINING AREA: Dried food residue was observed on some of the high chairs and booster seats. High chairs and booster seats are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the high chairs and booster seats. CORRECTED ON SITE.	COS	my
4-501.114C	No sanitizer was detected in the spray bottle of sanitizer sitting by the booster seats. The facility uses a quaternary ammonia sanitizer that is to be mixed to a concentration of 150 to 400 parts per million (ppm) for sanitizing food contact surfaces. Quaternary sanitizer solutions shall be mixed according to manufacturer's instructions. CORRECTED ON SITE by remixing the sanitizer.	COS	
4-601.11A	DINING AREA WAIT STATION: Food debris and residue was observed in two containers containing utensils in the wait station. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by removing the containers to the warewashing area.	COS	
5-203.14B	KITCHEN AREA WAIT STATION: No backflow prevention device was observed on the Gold Peak tea maker. A plumbing system shall be equipped with a backflow prevention device at each point of use to prevent the backflow of solid, liquid, or gas contamination into the water supply. Backflow prevention devices shall be approved by the American Society of Sanitary Engineers (ASSE). Please install an ASSE approved backflow prevention device between the water source and the tea maker.	4/26/19	
5-203.14B	No backflow prevention device is installed at one side of the wye hose bib at the mop sink (the side with the hose attached. The other side is connected to a chemical dispenser with built-in backflow prevention). Please install an ASSE approved vacuum breaker at the wye hose bib where the hose is attached.	4/26/19	

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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.		
6-501.12A	BAR: Debris and some broken glass was observed on the floor in corners and under equipment in the bar area. Physical facilities shall be cleaned as often as needed to keep them clean. CORRECTED ON SITE by cleaning.	COS	my
4-601.11C	Debris and broken glass was observed in the bottom of the freezer used for bar glasses. Non-food contact surfaces shall be free of debris accumulations. CORRECTED ON SITE.	COS	
4-903.12A (5)	Several pieces of bar equipment were observed stored in the cabinet below the hand washing sink in the bar. Clean equipment shall not be stored below unshielded sewer lines (drains). CORRECTED ON SITE by removing the equipment.	COS	
4-601.11C	Sticky residue was observed on exterior surfaces of several pieces of bar equipment including the blender, the shake mixer, and the holder for the bar spray nozzle. Non-food contact surfaces shall be free of residue accumulations. Please clean the equipment listed above.	4/13/19	
4-601.11C	Residue was observed in the creases of the rubber door seals on the beer cooler and the Beverage Air cooler in the bar. Non-food contact surfaces shall be free of residue accumulations. Please clean and sanitize the rubber door seals.	4/15/19	
4-501.11B	The rubber seal on the lefthand door of the beer cooler in the bar is broken and residue was observed inside the broken seal. Equipment shall be maintained in good repair. Please replace the broken seal.	4/26/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the item was either not observed or not applicable.

Person in Charge /Title: <i>Matthew Bollinger</i>	Matthew Bollinger	Date: April 12, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 4/26/19



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 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
			Drawers on Cook Line: Lasagna, Diced Ham, Potatoes
			Drawers on Cook Line: Meat Balls, Shrimp, Cut Tomato

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.**

3-304.12C and F	COOK LINE: In use utensils were observed placed tubs of room temperature water between uses. Water in containers used for storing in-use utensils shall be maintained at 135 degrees Fahrenheit or higher. Alternatively, in-use utensils may be stored on a clean surface or container, provided that the utensil is washed, rinsed, and sanitized at least every 4 hours.	4/12/19	ny
3-501.16A (2)	The temperature of salad on the top of the salad prep cooler was 43-44 degrees. The ambient temperature measured in the bottom of the cooler was 45 degrees. According to staff, new salad is added to the same container throughout the day. Potentially hazardous foods held under refrigeration shall be maintained at 41 degrees or lower. However, if the facility uses Time as a Public Health Control then the salad may be held at temperatures above 41 degrees Fahrenheit as long as any remaining salad after a maximum of four hours is discarded and the pan is washed, rinsed, and sanitized or replaced with a different pan and new salad is prepared and placed in the new pan. Because the existing salad prep cooler is not currently capable of holding the salad at 41 degrees or lower the facility is placed under a Time as a Public Health Control agreement for salad held in the salad prep cooler. Please do not use this cooler for any other potentially hazardous foods until repaired or replaced to ensure they are held at 41 degrees or lower. Temporarily CORRECTED ON SITE. According to the facility owner the salad prep cooler will be replaced soon.	4/12/19	
4-601.11A	Food splatters were observed inside the cook line microwave. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the inside of the microwave as often as needed to keep it clean (at least every 4 hours when in use). CORRECTED ON SITE by cleaning.	COS	

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4-501.11B	PANTRY AREA: The rubber door seal on the cooler holding butter in the wait station is broken and residue and mold was observed inside the creases and the broken portion of the seal. Equipment shall be maintained in good repair and non-food contact surfaces shall be free of accumulations of residue and other contamination. Please replace the broken seal and until it is replaced please clean and sanitize the accessible portions of the existing seal.	4/26/19	ny
4-601.11C		COS	
4-601.11C	Debris and residue was observed inside the bread warmer drawers in the wait station area. Non-food contact surfaces shall be free of accumulations of debris and residue. CORRECTED ON SITE.	COS	
4-601.11C	Debris and residue were observed on plastic containers containing sweetener packets and crackers and the shelf where they are placed all the way to the end where condiments are stored. Non-food contact surfaces shall be free of accumulations of debris and residue. Please clean containers and the shelf.	4/15/19	
4-903.11A (2)	KITCHEN AREA WAIT STATION: Tea bag holders for the Gold Peak tea maker were observed hanging on the splash shield at the hand washing sink in the kitchen area wait station. Clean equipment shall be stored where it is not exposed to splash or other contamination. CORRECTED ON SITE by removing the tea bag holders to the warewashing area.	COS	

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Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)-431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 4/26/19



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4-202.11A	Several pots used for preparing sauces and pasta were observed with dented sides that created a crease inside they pot that where food residue was not effectively being washed, rinsed and sanitized out of the pots. Multi-use food contact surfaces shall be smooth and cleanable with no dings, creases, or inclusions that prevent effective cleaning. Please inspect cookware and replace those items that are damaged and no longer easily cleanable.	4/26/19	ME
7-201.11B	Buckets of chemical sanitizer solution were observed on and above surfaces where food preparation operations and storage occurred. Toxic materials shall be located separately or below food preparation surfaces and storage of food, clean equipment, utensils, clean linens, and single-use items. CORRECTED ON SITE by relocating the sanitizer buckets.	COS	
4-601.11A	Two strainers and two pots were observed in clean equipment storage with residue and debris on them. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by returning to the dirty equipment area for re-washing, rinsing, and sanitizing.	COS	
4-202.11A	A rubber spatula was observed in the warewashing area with chips and cracks. Multi-use food contact surfaces shall be free of chips, cracks, and other imperfections that prevent effective cleaning and sanitizing. CORRECTED ON SITE by voluntarily discarding.	COS	

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4-601.11C	Food residue and debris were observed inside the salad prep cooler and in the creases of the rubber door seals. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the inside of the cooler and the door seals.	4/15/19	ME
4-601.11C	Food residue was observed in the creases of the rubber door seals of the Beverage Air Refrigerator/Freezer on the cook line. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the door seals.	4/15/19	
4-501.11B	The rubber door seals of the salad prep cooler and the Beverage Air refrigerator/freezer on the cook line are broken food residue, debris, and some mold growth in the cracks. Equipment shall be maintained in good repair. Please replace the broken door seals.	4/26/19	
4-501.12	The cutting boards on the salad prep cooler and the cook line are scratched and scored so they can no longer be effectively cleaned. Scratched and scored cutting surfaces shall be resurfaced when they can no longer be effectively cleaned and sanitized or discarded if they cannot be resurfaced.	4/26/19	
4-203.11B	Both available cook's thermometer on the cook line read 0 degrees Fahrenheit in ice water where the Actual temperature was 32 degrees Fahrenheit. Food temperature measuring devices that are scaled in Fahrenheit shall be accurate within +/- 2 degrees. Please check the calibration of cook's thermometers frequently. CORRECTED ON SITE by calibrating the thermometers.	COS	
4-601.11B	Several pots and pans used in the facility have encrusted grease deposits on their exterior surfaces. Cooking equipment shall be kept free of grease deposits and other accumulations. Please clean the encrusted deposits from pots and pans in the facility.	4/19/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Matthew Bollinger* Matthew Bollinger Date: April 12, 2019

Inspector: *Daniel Huff* Daniel Huff Telephone No. (573)431-1947 EPHS No. 1645 Follow-up: Yes No Follow-up Date: 4/26/19



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4-501.112	At the time of this routine inspection the mechanical dishwasher did not reach sanitation the temperature of 160 degrees Fahrenheit at the equipment surface when tested with a thermal test label. Two different test labels were run through the machine, one label was run through twice. During a complete cycle of the dishwasher, the temperature and pressure gauges did not move. It was obvious that the machine provided some pressurized water at an elevated temperature, although not at adequate levels. According to staff, the dishwasher is being replaced soon. Until the machine is replaced or repaired such that adequate sanitation temperatures are reached, sanitize all equipment in a chemical sanitizer solution in the 3-vat sink.	4/26/19	<i>[Handwritten Initials]</i>
2-201.11 to 2.201.13	A written employee illness policy was not available during this inspection when requested. If Pasta House already has a written employee illness policy please provide a copy for viewing at the follow up inspection. If a written policy is not already developed then please develop one based on the US FDA Employee Health and Personal Hygiene Handbook.	4/26/19	<i>[Handwritten Initials]</i>
NOTE	The temperature of potatoes cooked this morning were placed in the walk-in cooler at approximately 10:00 AM and their temperature was 72 degrees Fahrenheit. The potatoes were placed in a shallow pan. By 2:00 PM the temperature of the potatoes was 40 degrees Fahrenheit. This cooling procedure meets the requirements outlined in Section 3-501.14 of the Missouri Food Code.		

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3-305.11A	Dust accumulations and mold growth were observed on wire racks and other surfaces inside the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize surfaces inside the walk in cooler.	4/19/19	<i>[Handwritten Initials]</i>
3-305.11A	A box of hamburger meat was observed on the floor in the walk-in cooler and many boxes of food were stacked on the floor in the walk-in freezer. Food shall be stored at least 6 inches above the floor. Please place all food on shelves and racks in the walk-in cooler and freezer.	4/15/19	<i>[Handwritten Initials]</i>
3-305.11A	A heavy accumulation of ice was observed on containers of food in the walk-in freezer. Food shall be stored in a clean dry location where it is not exposed to moisture and other contamination. Please remove the ice accumulation from inside the walk-in freezer.	4/19/19	<i>[Handwritten Initials]</i>
6-501.18	Residue buildup was observed on the faucet assemblies and the caulk behind the hand washing sinks in the employee restroom and near the warewashing area. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the hand sinks.	4/12/19	<i>[Handwritten Initials]</i>
6-501.11	The hand washing sink in the employee restroom has separated from the wall. Physical facilities shall be maintained in good repair. Please secure the sink to the wall and reseal with caulk.	4/26/19	<i>[Handwritten Initials]</i>
4-204.112	No thermometers were observed in the salad prep cooler or the walk in freezer and the installed digital thermometer on the walk in cooler read -58 degrees when the actual temperature was 41. An accurate thermometer shall be placed in every mechanically refrigerated food storage unit. Please place thermometers in the salad prep cooler, the walk-in cooler, and the walk-in freezer.	4/26/19	<i>[Handwritten Initials]</i>
4-302.14	Sanitizer test strips were not available for testing chemical sanitizer concentration. Sanitizer test strips shall be provided and used for chemical sanitizers. Please make test strips available.	4/13/19	<i>[Handwritten Initials]</i>

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Person in Charge /Title: <i>[Signature]</i>	Matthew Bollinger	Date: April 12, 2019
Inspector: <i>[Signature]</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 4/26/19



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ESTABLISHMENT NAME Pasta House	ADDRESS 931 Valley Creek Drive	CITY / ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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6-501.14A	An accumulation of dust and residue was observed on the "Air Door" located above the rear entry door of the facility. Ventilation systems shall be cleaned to prevent them from being a source of contamination. Please clean the Air Door.	4/26/19	ME
3-304.14B	Dry wiping cloths were observed to be used and stored on food preparation surfaces on the cook line. Cloths used for wiping counters and equipment surfaces shall be stored in a chemical sanitizer solution between uses. Please place wiping cloths in containers of sanitizer solution after each use.	4/12/19	
3-304.12B	In-use scoops inside bulk containers of dry ingredients in the dry storage room were observed with their handles broken off. In-use utensils used for non-potentially hazardous food shall have handles and the handles shall be kept above the surface of the food. Please replace the broken scoops with scoops that have handles.	4/26/19	
4-803.11	Soiled linens were observed lying and hanging on dirty equipment racks in the warewashing area. According to staff, the linens are rinsed at the end of each day and placed on the racks for drying before being picked up by their laundry service. Soiled linens shall be stored in a clean nonabsorbent receptacle. Please do not place soiled linens on the racks in the warewashing area.	4/12/19	
4-601.11C	An accumulation of black residue was observed on the dirty equipment staging racks in the warewashing area. Non-food contact surfaces shall be free of residue accumulations. Please clean the racks.	4/19/19	
4-501.11C	The rubber seal on the walk-in cooler is broken and residue was observed inside the broken seal. Equipment shall be maintained in good repair. Please replace the broken seal.	4/26/19	

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Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 4/26/19



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

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.**

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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.**

4-501.14C	An accumulation of greasy residue was observed on the pre-rinse spray nozzle in the warewashing area. Warewashing equipment shall be cleaned at least every 24 hours when in use. Please clean the pre-rinse spray nozzle.	4/12/19	MZ
6-501.18	Dark residue was observed on the caulk behind the drain board area at the warewashign pre-rinse station. Plumbing fixtures shall be cleaned as often as need to keep them clean. Please clean and sanitize the caulk seal behind the pre-rinse drain board area.	4/15/19	
4-601.11C	Residue was observed on the shelves along the wall between the mechanical dishwasher and the 3-vat sink. Non-food contact surfaces shall be free of residue accumulations. Please clean the shelves.	4/15/19	
4-101.19	Several of the plastic dish racks used in the mechanical dishwasher are broken and have a heavy lime scale accumulation. Non-food contact surfaces that are exposed to splash, spillage or other food soiling shall have smooth surface. Please replace the damaged dishwashing racks.	4/26/19	
5-501.115	Refuse and debris were observed in the outside dumpster enclosure. Outside refuse storage areas shall be maintained free of unnecessary items and a buildup of soil that may become an attractant for rodents or insects. Please clean the dumpster enclosure.	4/26/19	
5-501.116B		4/26/19	
5-501.113B	The lids of both outdoor dumpsters were open and one door is broken. Outdoor dumpsters shall have tight fitting lids that are kept closed and they shall be maintained in good condition. One of the dumpsters is placed in a position where its lid cannot be closed. Please contact your trash service provider to have them reposition the dumpster so the lid can be closed and have them replace the broken lid on the other dumpster.	4/26/19	
5-501.111		4/26/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Matthew Bollinger</i>	Matthew Bollinger	Date: April 12, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 4/26/19