



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

TIME IN	10:13 AM	TIME OUT	3:35 PM
DATE	5/7/19	PAGE	1 of 5

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Mario's Italia	OWNER: Tim Womble	PERSON IN CHARGE: Clifford Olsen
ADDRESS: 204 South A Street, Suite 205	ESTABLISHMENT NUMBER: 4769	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-7999	FAX: 573-756-1020
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <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		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		
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 _____		
License No. _____		

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 type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<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"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
	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 type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	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 type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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						

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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		<input checked="" type="checkbox"/>
		Food Temperature Control			<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					Utensils, Equipment and Vending		
<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		<input checked="" type="checkbox"/>
		Food Identification			<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		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Clifford Olsen</i> Clifford Olsen	Date: May 7, 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: 5/21/19



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

ESTABLISHMENT NAME Mario's Italia		ADDRESS 204 South A Street, Suite 205		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chest Freezers No. 1 and No. 2		0, 0	True Sliding Door Refrigerator: Ambient, Lasagna		35, 40
Chicken Breast from Oven		178-184	3-door prep cooler top: half & half, sliced meat, boiled egg		38, 38, 36
*Tomato Sauce Hot Hold		171, 41	3-door prep cooler bottom: Amb, Meat Balls, Cooked Chix		32, 36, 36
Migali Freezer: Ambient		0	Walk in cooler: Ambient, Tomato Sauce, Raw Meat Patties		35, 39, 38
Philly Cheese Steak from Stove		168	Pizza from oven		200

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	Greasy residue was observed on the outside of plastic pans used to store bread dough in the 2-door True refrigerator. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all surfaces of the pans.	5/10/19	
4-601.11A	An accumulation of residue and food debris was observed on bread pans and pan ledges inside the red proofer in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the pans and the ledges inside the proofer. CORRECTED ON SITE.	COS	
3-501.17A and B	Several ready-to-eat potentially hazardous foods including cooked chicken, meat balls, lasagna, cut lettuce, and cut cabbage were observed in refrigerators without discard dates. Ready-to-eat potentially hazardous foods held cold for more than 24 hours shall be labeled with a 7-day discard date that is the date of opening or preparation plus 6 additional days. CORRECTED ON SITE.	COS	
3-302.11A	Raw breaded chicken tenders were observed on a shelf in the Migali freezer above fully cooked chicken wings. Raw animal derived foods shall be stored separately or below fully cooked foods. CORRECTED ON SITE by rearranging the foods.	COS	
NOTE*	Two containers of tomato sauce were observed on a hot hold unit. One container was preheated on the stove-top before placing on the hot hold and its temperature was 171F. The other container was placed on the hot hold unit directly from the refrigerator and had a temperature of 41F. The pH of the sauce was measured to be below 4.6 using a pH test strip. Because the pH is below 4.6 the sauce is not considered a potentially hazardous food. Therefore, pre-heating is not required before placing on the hot hold unit.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		
3-303.12A	A buildup of ice was observed inside both chest freezers to the point that it is in contact with food packages and the lids do not fully close. Packaged food may not be stored in direct contact with ice if the nature of its packaging may allow the entry of water. Please defrost the chest freezers.	5/14/19	
4-204.112	No thermometers were observed in the two chest freezers or the sliding door True refrigerator. All mechanically refrigerated food storage units shall be provided with a thermometer that is capable of measuring the chest freezers and the sliding door True refrigerator in a location that is easily readable.	5/21/19	
6-501.14A	An accumulation of dust was observed on the Stanley blower in the kitchen. Ventilation systems shall be cleaned so they are not a source of contamination. CORRECTED ON SITE by cleaning.	COS	
4-601.11C	An accumulation of dust was observed on the ledges of the rack where tubs of utensils were stored. Non-food contact surfaces shall be free of debris accumulations. CORRECTED ON SITE.	COS	
4-501.14C	An accumulation of greasy residue was observed on the pre-rinse spray nozzle at the warewashing 3-vat sink. Warewashing equipment shall be cleaned at least every 24 hours. CORRECTED ON SITE by cleaning.	COS	
4-903.11A	Bags of clean linens were observed stored on the floor in the dry storage room. Clean linens shall be stored at least 6 inches above the floor. CORRECTED ON SITE by moving the linens to a location more than 6 inches above the floor.	COS	
5-501.113B	The lid on the outside dumpster was observed open. Outdoor trash receptacles shall have tight fitting lids that are kept closed. CORRECTED ON SITE by closing the lid.	COS	
5-501.115	A pile of discarded paneling was observed on the ground beside the outside dumpster. Refuse storage areas shall be of unnecessary items. Please remove the paneling from the dumpster area.	5/21/19	

EDUCATION PROVIDED OR COMMENTS

NOTE: 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 Clifford Olsen		Date: May 7, 2019	
Inspector: Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5/21/19



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		Pizza Prep Cooler - Top: Ham, Burger, Tomato Sauce	38, 40, 39
		Pizza Prep Cooler - Bottom: Ambient, Tomato Sauce	39, 38
		Beer Cooler: Ambient	34
		Mini Fridge in Bar: Ambient	38

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.**

7-207.11B	A bottle of acetaminophen tablets were observed in a drawer above clean linen storage. Employee medications shall be stored in a designated location separate from, or below storage of food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by removing the medicine to a separate location.	COS	
6-501.111	One small roach was observed on a metal pan on a clean equipment storage rack. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) sealing or closing openings in the outside of the building and interior walls, floors, and ceilings, 2) removing harborage such as clutter and items that are unnecessary to the operation of the facility, 3) removing all extraneous food sources by keeping facility floors and surfaces clear of food debris and residues, 4) using traps and bait stations appropriately, and 5) using professional pest control services. NOTE: According to the owner, a professional pest control service treats the facility monthly.	5/21/19	
7-202.12A	A can of Hot Shot Ant and Roach spray was observed below the 2-vat prep sink in the kitchen. Only those insecticides approved for use in a food establishment may be used or present on the premises. Please remove this product and discontinue its use on the premises. CORRECTED ON SITE by removal.	COS	
4-601.11A	Dried food debris was observed on the housing of the Wilder floor standing mixer. Because these areas of the machine are located above open food containers during use they are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the surfaces of the mixer. CORRECTED ON SITE.	COS	

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4-101.19	RESTROOMS: The toilet seat in the handicap restroom has damaged paint so that raw wood is exposed. Equipment that is exposed to splash, spills, or soiling or that require frequent cleaning shall have a smooth, nonabsorbent surface. Please replace the toilet seat.	5/21/19	
5-501.17	No covered waste container was observed in the women's restroom. A toilet used by females shall be provided with a covered receptacle for sanitary napkins. Please provide a covered trash can in the women's restroom. CORRECTED ON SITE.	COS	
6-301.14	No hand washing signs were observed in the handicap or men's restrooms. A sign that notifies food employees to wash their hands shall be provided at all hand washing sinks used by employees. Please place hand washing signs in the restrooms. NOTE: Two hand washing signs were provided to the facility owner during this inspection. CORRECTED ON SITE by installing signs in the restrooms.	COS	
4-601.11C	BAR: Mold growth was observed on the wire racks inside the beer cooler. Non-food contact surfaces shall be free of residue accumulations. Please clean and sanitize the inside surfaces of the cooler.	5/10/19	
4-601.11C	Food debris was observed in the creases of the rubber door seal on the mini fridge in the bar. Non-food contact surfaces shall be free of debris accumulations. Please clean the door seals.	5/10/19	
6-501.18	Debris was observed in the drain of the hand washing sink in the bar. Plumbing fixtures shall be cleaned as often as needed to keep them clean. CORRECTED ON SITE by removing the debris.	COS	

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Person in Charge / Title:	Clifford Olsen	Date:	May 7, 2019
Inspector:	Daniel Huff	Telephone No.	(573)-431-1947
		EPHS No.	1645
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	5/21/19



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4-601.11A and C	Dried food splatters were observed inside and outside the 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. Clean the outside of the microwave as often as needed to prevent an accumulation of residue or debris. CORRECTED ON SITE.	COS	
4-601.11A 4-501.11C	Food residue and metal shavings were observed on the table mounted can opener. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by removing the can opener to the warewashing area. NOTE: The cutting blade of the can opener shall be kept sharp to minimize the creation of metal fragments.	COS	
4-601.11A	An accumulation of dried food residue was observed on the holder for the digital cooks thermometer. Food contact surfaces shall be clean to sight and touch. Please clean the thermometer holder and clean and sanitize the thermometer between uses. CORRECTED ON SITE.	COS	
4-501.114A	The sanitizer solution in buckets in the kitchen and bar area had a chlorine concentration greater than 200 parts per million (ppm). Chlorine sanitizer solution shall be mixed to a concentration between 50 and 100 ppm. CORRECTED ON SITE by re-mixing the sanitizer solution to the correct concentration.	COS	
2-201.11 to 2-201.13	An employee illness policy was not present in written form. Please develop a written policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities that relate to diseases that are transmittable through food. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used citing specific pages employees must read and signing a reporting agreement. The handbook and the Missouri Food Code are available online.	5/21/19	

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3-501.14A	At approximately 10:30 AM a pan of boiled eggs was placed in the 2-vat prep sink for cooling by filling the pan with cool water. Approximately 90-minutes later the temperature of the boiled eggs was 90F. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within an additional 4 hours. After the eggs were measured at 90F ice was added to the pan to speed the cooling process. By 12:30 PM the temperature of the eggs was 54 degrees. CORRECTED ON SITE by adding ice to cool the eggs from 135F to below 70F within 2 hours.	COS	
7-201.11B	Hand soap, hand lotion, and dish soap were observed on the drain board of the 3-vat sink at the bar. Toxic materials be stored where they cannot contaminate clean equipment. Please devise a different convenient storage location for the hand soap and the dish soap. Please store hand lotion in a separate location designated for employee items.	5/10/19	
4-901.11	According to the bar staff, dishes washed at the bar are hand dried with a cloth towel before hanging on racks. After cleaning and sanitizing equipment and utensils shall be air dried and may not be cloth dried. Please do not use a cloth towel to dry dishes. CORRECTED ON SITE by discussion with manager.	COS	

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