



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

ESTABLISHMENT NAME CiCi's Pizza		ADDRESS 1218 Hidden Valley Drive		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold prep pizza table top: sausage, cheese		41,42	Hot Hold: chicken soup, alfredo sauce		165,164
Cold prep bottom: ambient, chicken nuggets		38,38, 39	True Cooler ambient		40
cooled pasta		41	Walk-in		39
Serving line: cheese pizza, sausage pizza		138,137	chest freezer(prepare area)		15
salad		42	Pizza Hot Hold Cabinet (outside)		138

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A, 4-602.11C	In Use utensil was soiled and according to staff used with PHF and only cleaned every 24 hours. It was also not in a cleaned and sanitized area. Utensils used with potentially hazardous foods shall be washed, rinsed, sanitized, and air dried every 4 hours. COS by sending for wash, rinse, sanitize.	COS	[Signature]
7-202.12A	Raid ant and roach Killer in the Checkout area. Toxic materials shall be used in accordance with law and this code. Please remove the pesticide from the establishment.	6/3/2020	
4-601.11A	Mold Debris observed on deflector of ice machine in ware-wash area. Food-contact surfaces of equipment shall be clean to sight and touch. Please remove ice from machine and wash, rinse, and sanitize and allow to air dry.	6/4/2020	

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
5-205.15B	Hand-sink in the kitchen was observed dripping and wouldn't completely shut off. Plumbing systems shall be maintained in good repair. Please repair the sink so it shuts off completely.	6/12/2020	[Signature]
3-304.12A C	A scoop was observed stored with noodles considered a Potentially hazardous food with handle down. In-use-utensils shall be stored with potentially hazardous foods either on a cleaned and sanitized surface or in food with handle above food and container. COS by discussion.	COS	
4-204.112A	No Thermometer was observed in the cold prep table in the kitchen. In a mechanically refrigerated unit, a temperature measuring device shall be located in the hottest part of the unit. Please place a thermometer in the unit.	6/12/2020	
5-205.11B	Staff was observed using hand-wash sink for food prep purposes. A hand-wash sink shall only be used for hand-washing. Please consider installing a food-prep sink.	COS	
4-601.11C	Shelf holding boxes of sauces in ware-washing room was dirty. Non food-contact surfaces of equipment shall be clean to sight and touch. Please clean the shelf.	6/12/2020	
4-903.11A	Single service Gloves on floor beneath pizza counter. Single service items shall be kept 6 inches up off floor. Please move items up off floor.	COS	
4-601.11B	Accumulation of debris on pans and trays in ware-wash area. The food-contact surfaces of cooking equipment shall be kept free of encrusted material. Please wash, rinse, sanitize, and air dry so as the equipment is free of encrusted material.	6/12/2020	
3-305.11A	Accumulation of ice in a chest freezer in the Prep room. Food shall be protected from contamination by being stored in a clean location. Please defrost freezer and clean-out of any debris.	6/12/2020	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

Person in Charge /Title: [Signature] Derek Kauffmann		Date: 6/3/2020
Inspector: [Signature] Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 6/12/2020



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4-601.11A	Mold Debris observed on the ice scoop for the ice machine in ware-wash area. Food-contact surfaces of equipment shall be clean to sight and touch. Please remove and wash, rinse, and sanitize and allow to air dry.	COS	
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4-501.14C, 5-205.15B	Mold inside of ware-washing compartment and on top of the machine; along with dirt and debris. The Ware-wash basin at the bottom where water collected was close to overflowing where water drained. Nonfood contact surface shall be clean to sight and touch; and plumbing systems shall be maintained in good repair. Please sanitize the ware-wash machine and seal the outside portions where water might easily collect. Also repair the drain so it doesn't overflow in the future.	6/12/2020	
3-302.12	Items in prep area not easily identifiable were not labeled with common name. Working containers for holding food removed from original package not easily identifiable, shall be identified with common name. Please label with common name.	COS	
6-501.11	Wall beneath electrical panel in the food prep area was in dis-repair. Surface characteristics for indoor walls of food establishments shall be Smooth, durable, and, easily cleanable. Please repair the wall so it is smooth, durable, and cleanable.	6/12/2020	
4-501.11C	The can opener in the Prep-area had some metal debris on it and was pitted. Cutting Parts Shall be Kept sharp to minimize metal fragments from getting into food. Please clean and make sure the blade is sharp or replace blade.	6/12/2020	
6-501.12A	Residue beneath Soda machine on counter and in cabinet. Physical Facilities shall be clean as often as necessary to keep them clean. Please clean these areas as often as necessary to prevent soil accumulation.	COS	
5-501.113B	Dumpster Lids were open on the dumpster outside. Receptacles for refuse outside shall be fitted with tight fitting lids. COS by closing Lids.	COS	

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3-304.12B	A scoop's handle was observed stored in direct contact with powdered sugar in prep area. In-use-utensils shall be stored with non-potentially hazardous foods with handle above food in-side a sealed container. COS by discussion.	COS	
3-305.11A	An employee beverage was observed in the True cooler next to establishment food. Employee Food shall be placed so establishment food cannot be contaminated. COS by moving drink	COS	

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