



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

TIME IN	9:39 AM	TIME OUT	12:20 PM
DATE	10/20/2020	PAGE	1 of 4

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: The Pasta House Co.		OWNER: Pasta Partners Inc.	PERSON IN CHARGE: Alan Buff	
ADDRESS: 931 Valley Creek Drive		ESTABLISHMENT NUMBER: 0161	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: (573) 760-0026	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/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		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <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 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 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			<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 type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	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"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" 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		
<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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Alan Buff		Date: October 20, 2020	
Inspector: 	Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 11/3/2020	



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ESTABLISHMENT NAME The Pasta House Co.		ADDRESS 931 Valley Creek Drive		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beverage Air Cooler/Freezer Ambient		31, 2	Grill Prep Table Drawers; Ambient, Cubed Ham, Lasagna		38, 40, 41
True Desert Cooler Ambient		37	Draers Cont.; Pasta 1, 2, 3, Ham, Pesto		40, 41, 39, 38, 39
Hothold; Aus Jus, Brown Sauce		144, 139	Cookline Prep Table Tops; Redsauce, Cream		40, 39
Walk-In Freezer Ambient		5	Top cont.; Cream Sauce, Soup		40, 39
Front Cooler Ambient		38	Walk-In Cooler; Ambient, Beef Patty, Pasta Chicken		39, 40, 41, 40

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	There was a minor accumulation of mold on the seam of the deflector in the ice machine. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please dispose of the ice inside the ice machine and then wash, rinse and sanitize the interior surfaces.	10/20/20	
4-202.11A	A plastic ice scoop found at the bar was observed to have a crack in the scoop. FCSs shall be smooth and free of pits, chips, cracks, seams or other imperfections. Please dispose of the plastic ice scoop at the bar.	10/20/20	
4-601.11A	The upper flat surfaces of the soda dispenser at the wait area was observed to have an accumulation of splash debris. FCSs shall be kept clean to sight and touch. Please wash, rinse and sanitize the upper flat surfaces of the housing of the soda dispenser.	10/20/20	
4-601.11A	A few high chairs in storage were observed to have food debris on them. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the high chairs.	10/20/20	
7-202.11B	Spray bottles of cleaners were observed stored above plastic booster seats. Potentially toxic and/or poisonous materials shall not be stored either with or above food, food equipment, utensils or single service items. Please adjust the storage arrangement to not have the cleaners over the seats.	10/20/20	
4-202.11A	One silicone spatula was observed to be heavily damaged and melted and no longer appears to be easily cleanable. FCSs shall have a surface that is smooth and free from chips, cracks, pits, seams and other similar imperfections. Please dispose of the spatula.	10/20/20	
2-401.11	An employee drink from the previous shift was found stored in the warewashing area above utensils and food equipment. Employees may have drinks in food preparation areas if they are lidded and stored where they cannot contaminate food, food equipment, utensils or single-service items if spilled. Please store employee drinks in designated areas. CORRECTED ON SITE by disposing of the drink.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
4-501.11B	The door seal of the True Freezer next to the fryer was broken and frayed. Equipment seals, gaskets, doors and kickplates shall be kept intact, tight and well adjusted. Please replace the door seal.	11/2/2020	
4-601.11C	The door seals of several drawers at the cook line prep tables were found to have food debris accumulation. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the door seals of the prep table drawers.	10/20/20	
6-501.18	Several of the back of house hand washing sinks have an accumulation of grease around the handles of the faucet. Plumbing systems shall be kept clean. Please clean the faucets of the back of house hand washing sinks.	10/20/20	
6-501.12A	The floors of the walk-in freezer had a heavy accumulation of grease and food debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in freezer.	10/21/20	
3-307.11	There was a severe accumulation of ice from drippage on various foods inside of the walk-in freezer. Foods shall be protected from miscellaneous contamination while in storage. Please clear the excess ice and shield food from further drippage.	10/21/20	
3-304.12B	One of the metal ice scoops inside the ice maker was found with its handle down in the ice. In-use utensils stored in non-Potentially Hazardous Food (PHF) shall be stored with their handles up out of the food. Please ensure in-use utensils for non-PHF have their handles up out of the food. CORRECTED ON SITE by move the ice scoop.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Alan Buff Date: October 20, 2020

Inspector: Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. 1686 Follow-up:  Yes  No Follow-up Date: 11/3/2020



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Juice Cooler Ambient		32			
Wine Cooler Ambient		41			
Glass Chiller Ambient		8			
Beer/Keg Cooler Ambient		33			
Chicken Off Grill		171			

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
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4-601.11C	The ring holder for the soda shooter at the bar was observed to have an accumulation of debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the holder for the soda shooter.	10/20/20	
3-304.12B	The small container of garlic powder inside the dry storage area was found to have a cup with no handle being used as a scoop. Scoops and utensils in non-PHF's shall have a handle that goes above the surface of the food. Please replace the cup with a handled scoop.	10/21/20	
6-501.12A	The flooring under the shelving in the dry storage area was observed to have an accumulation of debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors in dry storage.	10/20/20	
4-901.11A	Metal inserts in clean storage were observed to be wet nested. Food equipment and utensils shall be thoroughly air dried before storage or contact with food. Please ensure food equipment and utensils are thoroughly dried before they are stacked or put into storage.	10/20/20	
6-501.14A	The grates over the condenser fans inside the walk-in cooler had an accumulation of dust and debris, potentially mold. Ventilation intake and exhaust systems shall be kept clean in order to prevent them from becoming a source of contamination. Please wash, rinse and sanitize the grates to clean them and kill any mold.	10/20/20	
6-501.12A	The floors of the walk-in cooler under the shelving had an accumulation of food debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in cooler.	10/20/20	
4-601.11B	The wall to the right of the vent hood at the cookline was observed to have a minor accumulation of grease. NFC surfaces shall be kept free of grease accumulation. Please clean the walls.	10/21/20	

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4-501.14C	The sprayer for the pre-clean sink was observed to have a heavy accumulation of grease and debris accumulation. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the three vat sink.	10/21/20	
3-302.12	A bottle of yellow liquid, identified as oil, was observed without a label bearing the common name of the food material. Working containers of food which are not easily identifiable shall bear the common name of the food. Please label containers of food. <b>CORRECTED ON SITE</b> by applying a label.	COS	
5-501.113B	The lids to one of the dumpsters were found to be open. Outside waste receptacles shall have a tight fitting lid which is kept closed to reduce pest attraction. Please close the dumpster lids.	10/20/20	
5-501.115	The dumpster area was filled with a collection of excess crates and materials. Outdoor waste enclosures shall be maintained free of unnecessary materials or excess garbage. Please clear out the excess materials from the dumpster enclosure.	10/27/20	
4-601.11C	Minor dust accumulation was observed on the upper surfaces of some of the pass throughs between the kitchen cookline and the service area. NFC surfaces shall be kept free of an accumulation of debris. Please clean the pass throughs.	10/20/20	

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