



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

DATE 09/05/2017	Page 1 of 1
TIME IN 10:05 AM	TIME OUT 11:37 AM

ESTABLISHMENT NAME Missouri Pizza Company		OWNER Lance Cunningham		PERSON IN CHARGE Lance Cunningham	
ADDRESS 115 E. Springfield St.			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 263-5605		FAX NUMBER	
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		
SEWAGE DISPOSAL Public		P.H. PRIORITY H			

ESTABLISHMENT TYPE							PURPOSE
<input 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	Pre-Opening
<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"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	35	Turbo Air Prep Unit			
Ambient Air	38	Turbo Air Prep Unit			
Ambient Air	35	Walk In Cooler			

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions in the dishwasher.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	09/12/2017
3-302.12	<i>Bulk ingredients not labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	09/12/2017
3-304.12	<i>Improper storage of ice bucket.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	09/19/2017

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 0 priority violations and 3 core violations of the food code. LL
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Lance Cunningham / Owner		DATE 09/05/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
DATE OF FOLLOW-UP 09/12/2017		