



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

DATE 04/13/2017	Page 1 of 2
TIME IN 12:05 PM	TIME OUT 12:56 PM

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 Pizza Hut		OWNER Tom Jorgensen	PERSON IN CHARGE Teresa Meraz	
ADDRESS 171 E Lawrence		ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265--894	FAX NUMBER	SEWAGE DISPOSAL Public
WATER SUPPLY Community		Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A
		Expires: N/A		License Number: N/A

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		Routine
<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
Pasta	185	Buffet	Ambient Air	41	Walk In Cooler
Pepperoni Pizza	157	Buffet	Beef	38	Pizza Prep Unit
Ranch Dressing	39	Salad Bar	Sausage	39	Pizza Prep Unit
Boiled Eggs	38	Salad Bar	Ambient Air	39	True Single Door R/I

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
In Compliance	3-3 Protection From Contamination After Receiving
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
Not In Compliance	4-6 Cleaning Of Equipment and Utensils Priority <i>Observed dried residual product on wares stored on the clean wares rack in the dishwashing room.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris. Correct By: Corrected On-site
In Compliance	4-7 Sanitization Of Equipment and Utensils <i>Observed the bleach sanitizing agent in the wiping cloth bucket was less than 10 ppm.</i>



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.
Correct By: Corrected On-site

Not Applicable **4-8 Laundering**

In Compliance **4-9 Protection Of Clean Items**

Water, Plumbing, and Waste

In Compliance **5-1 Water**

In Compliance **5-2 Plumbing System**

Not Applicable **5-3 Mobile Water Tank and Mobile Food Establishment Water Tank**

In Compliance **5-4 Sewage, Other Liquid Waste, and Rainwater**

In Compliance **5-5 Refuse, Recyclables, and Returnables**

Physical Facilities

In Compliance **6-1 Materials For Construction and Repair**

In Compliance **6-2 Design, Construction, and Installation**

In Compliance **6-3 Numbers and Capacities**

In Compliance **6-4 Location and Placement**

In Compliance **6-5 Maintenance and Operation**

Poisonous or Toxic Materials

In Compliance **7-1 Labeling and Identification**

In Compliance **7-2 Operational Supplies and Applications**

Not Applicable **7-3 Stock and Retail Sale**

Compliance and Enforcement

Not Applicable **8-1 Modifications**

Not Applicable **8-2 HACCP Plan**

Not Applicable **8-3 Qualifications and Responsibilities**

Not Applicable **8-4 Ceasing Operations and Reporting**

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 1 priority violations and 0 core violations of the food code.
 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.

Jm

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Teresa Meraz / Manager <i>Teresa Meraz</i>	DATE 04/13/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010 <i>Debbie Matlock</i>	EPHS NO. 1508
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A