



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

DATE 07/11/2017	Page 1 of 2
TIME IN 11:54 AM	TIME OUT 01:19 PM

ESTABLISHMENT NAME Pizza Hut		OWNER Tom Jorgensen		PERSON IN CHARGE Margaret Schuey	
ADDRESS 1024 Kingshighway		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-7213	FAX NUMBER () -	SEWAGE DISPOSAL Public	P.H. PRIORITY M
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
Boiled Eggs	38	Salad Bar	Ambient Air	38	McCall Single Door R/I
Pepperoni Pizza	137	Pizza Buffet	Ranch Dressing	38	Randell Pizza Prep Unit
Apple Dessert Pizza	148	Pizza Buffet	Pepperoni	39	Randell Pizza Unit
Ambient Air	39	Walk in Cooler	Ambient Air	146	Pizza Hot Hold Unit

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit. Temperature was 125. Thermostat was turned up now temperature is 146</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Corrected On-site

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
6-501.12	<i>Observed excessive dust accumulation on the clean air return vents on both sides of the buffet.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	07/18/2017
6-501.11	<i>Observed the ceiling to be in disrepair above the register by the True single door reach in.</i> 6-501.11 The physical facilities shall be maintained in good repair.	07/18/2017
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.	Immediate



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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 3 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.

MRS

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Margaret Schuey / Manager		DATE 07/11/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 07/18/2017