



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

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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 Pryor's Pizza		OWNER Martha Hutson		PERSON IN CHARGE Martha Hutson	
ADDRESS 100 N. Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-1293	FAX NUMBER	SEWAGE DISPOSAL Public
WATER SUPPLY Community			FROZEN DESSERT N/A		
Date Sampled: N/A		Result: 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
Ambient Air	43	Wood's	Ambient Air	42	Magic Chef
Ambient Air	38	Everest			
Ambient Air	41	Frigidaire			
Ambient Air	37	Frigidaire			

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
Not In Compliance	3-3 Protection From Contamination After Receiving <u>Core</u> <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. Correct By: Corrected On-site <u>Priority</u> <i>Food uncovered in the Everest refrigerator.</i> 3-302.11 Food shall be protected from cross contamination. Correct By: Corrected On-site <u>Core</u> <i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. Correct By: Corrected On-site
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
Not In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern <u>Priority</u> <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed. Correct By: Corrected On-site



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RISK FACTORS AND INTERVENTIONS

Food

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
Not In Compliance	4-2 Design and Construction <u>Core</u> <i>Food thermometer inaccurate in the Wood's refrigerator.</i> 4-203.11 Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use. Correct By: Corrected On-site
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
In Compliance	4-6 Cleaning Of Equipment and Utensils
In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering
In Compliance	4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance	5-1 Water
Not In Compliance	5-2 Plumbing System <u>Core</u> <i>The employee handsink is used for purposes other than hand washing.</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions. Correct By: Corrected On-site
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



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RISK FACTORS AND INTERVENTIONS

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

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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 2 priority violations and 4 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.

M.H.

EDUCATION PROVIDED OR COMMENTS

(This section is currently blank for handwritten notes.)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Martha Hutson / Owner	<i>Martha Hutson</i>	DATE 01/30/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP N/A