



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

DATE 06/13/2018	Page 1 of 3
TIME IN 11:15 PM	TIME OUT 12:43 PM

ESTABLISHMENT NAME Missouri Pizza Company		OWNER Lance Cunningham		PERSON IN CHARGE Lance Cunningham	
ADDRESS 115 E. Springfield Street		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-6672	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
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 <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					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Sliced Onions	35	Turbo Air Prep Unit			
Ambient Air	186	Metro Hot Hold			
Meat Sauce	144	Hot Hold Unit			
Sausage	34	Turbo Air Prep 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
4-601.11(A)	Observed excessive residual food product on the blade and base of the table mounted can opener. 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.	Corrected On-site
3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the walk in cooler. 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.	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
5-205.11	The employee handsink is blocked or inaccessible; used for purposes other than hand washing. 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.	Corrected On-site
4.204.112	Temperature measuring device missing in the Turbo Air prep unit. 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	Corrected On-site
4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Observed standing water in the bottom of the Turbo Air prep unit.	06/20/2018



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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
	4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	
4-903.11	<i>Wares not allowed to completely air dry before being stored or coming in contact with food.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	Corrected On-site
3-305.11	<i>Food not protected from contamination.</i> Observed bags of flour stored on the floor under the prep units in the kitchen. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	Corrected On-site
4-903.11	<i>Single-service items stored on the floor in the outside storage shed.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	06/20/2018
6-501.11	<i>Observed water dripping from the air conditioner unit in the main dining room</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/20/2018
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment.</i> Observed the ware wash machine is not properly calibrated to dispense sanitizing agent. Note: facility is using the three vat sink to wash, rinse and sanitize. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/20/2018
4-903.11	<i>Single-service items stored on the floor in the small storage room.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	Corrected On-site



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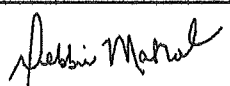
ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

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 9 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

(This area is mostly blank, likely for education or comments.)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Lance Cunningham / Owner 		DATE 06/13/2018
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 06/20/2018