



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: MISSOURI PIZZA COMPANY

Number: F161-10036

Address: 115 E. SPRINGFIELD, ST. JAMES, MO 65559

County Code: 161 PHELPS

Type: Restaurant

Sewage Disposal: Public

Region: I

P.H. Priority: H

Water Supply

Type: Community

Date Sampled:

Results:

Frozen Dessert

Approval: N/A

Expires:

Number:

Owner

Name: LANCE CUNNINGHAM

Phone: (573) 263-5605

Fax:

Email: info@mopizzaco.com

Inspection

Date: 01/03/2020

Time In: 2:30 PM

Time Out: 3:20 PM

Purpose: Routine

Follow-up: Yes

Follow-up Date: 01/17/2020

Education Provided or Additional Comments: None

Temperature Log

Food Product

Temperature

Location

shredded cheese

37.5

Cold Holding

Management and Personnel

2-1 Supervision

Not Observed

2-2 Employee Health

Not Observed

2-3 Personal Cleanliness. Hands and Arms

Not Observed

2-4 Hygienic Practices

Not In Compliance

2.401.11. Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination.

Priority

Re-inspection Date: 01/17/2020

All employee beverages were in approved containers but two beverages were observed stored above food prep surfaces where employees were actively working with food.

Food

3-1 Characteristics	Not Observed
3-2 Sources, Specifications, and Original Containers and Records	Not Observed
3-3 Protection From Contamination After Receiving	In Compliance
3-4 Destruction Of Organisms Of Public Health Concern	Not Observed
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	Not In Compliance

3.501.18. Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be discarded if not consumed within required time periods.

Priority

Re-inspection Date: 01/17/2020

Ready-to-eat food not discarded as required. Four instances of sauces labelled as to be required to be discarded were discovered in the walk-in cooler. Continue training of employees to distinguish between potentially hazardous and non potentially hazardous foods and the requirement to discard foods past their discard date.

3-6 Food Identity, Presentation, and On-Premises Labeling	Not Observed
3-7 Contaminated Food	Not Observed
3-8 Special Requirements for Highly Susceptible Populations	Not Applicable

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	Not Observed
4-2 Design and Construction	Not Observed
4-3 Numbers and Practices	Not Observed
4-4 Location and Installation	Not Observed
4-5 Maintenance and Operation	Not Observed
4-6 Cleaning Of Equipment and Utensils	Not Observed
4-7 Sanitization Of Equipment and Utensils	Not Observed
4-8 Laundering	Not Applicable
4-9 Protection of Clean Items	Not Observed

Water, Plumbing and Waste

5-1 Water	Not Observed
5-2 Plumbing System	In Compliance
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
5-4 Sewage, Other Liquid Waste and Rainwater	Not Observed
5-5 Refuse, Recyclables, and Returnables	Not Observed

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	Not Observed
6-2 Design, Construction, and Installation	Not Observed
6-3 Numbers and Capacities	Not Observed
6-4 Location and Placement	In Compliance
6-5 Maintenance and Operation	Not Observed

Poisonous or Toxic Materials

7-1 Labeling and Identification	Not Observed
7-2 Operational Supplies and Applications	Not Observed
7-3 Stock and Retail Sale	Not Applicable

Compliance and Enforcement

8-1 Modifications	Not Applicable
8-2 HACCP Plan	Not Applicable
8-3 Qualifications and Responsibilities	Not Observed
8-4 Ceasing Operations and Reporting	Not Observed

Received By (Person in Charge) Signature

Person In Charge: *Lance Cunningham*

Inspector's Signature

Name: *Patrick Stites*