



**Public Health**  
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: PIZZA HUT  
Address: 1024 KINGSHIGHWAY, ROLLA, MO 65401  
Type: Restaurant  
Sewage Disposal: Public  
Number: F134-10131  
County Code: 161 PHELPS  
Region: I P.H. Priority: H

Water Supply

Type: Community  
Date Sampled:  
Results:

Frozen Dessert

Approval: N/A  
Expires:  
Number:

Owner

Name: TOM JORGENSEN  
Phone: (573) 364-7213  
Email: rs032465@pizzahut.com  
Fax:

Inspection

Date: 08/17/2020  
Time In: 12:00 PM  
Time Out: 12:30 PM  
Purpose: Routine  
Follow-up: Yes  
Follow-up Date: 08/31/2020  
Education Provided or Additional Comments: None

Temperature Log

Food Product	Temperature	Location
pre-cooked ground beef	34	Cold Holding
sliced bell peppers	37	Cold Holding
pizza	161	Hot Holding

Management and Personnel

2-1 Supervision	In Compliance
2-2 Employee Health	In Compliance
2-3 Personal Cleanliness. Hands and Arms	In Compliance
2-4 Hygienic Practices	In Compliance

Food

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

**Food (continued)**

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/Corrected Onsite**

*Ready-to-eat food not discarded as required.*

3-6 Food Identity, Presentation, and On-Premises Labeling *In Compliance*

3-7 Contaminated Food *In Compliance*

3-8 Special Requirements for Highly Susceptible Populations *Not Applicable*

**Equipment, Utensils and Linens**

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**

4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.

**Core**

**Re-inspection Date: 08/31/2020**

*Equipment not maintained in a state of repair or proper adjustment. Curbed sink has a significant build-up of mildew/mold-like substance.*

4-6 Cleaning Of Equipment and Utensils **Not In Compliance**

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

**Core**

**Re-inspection Date: 08/31/2020**

*dirt and food debris has accumulated on non-food contact surfaces of coolers, racks, and table shelves.*

4-7 Sanitization Of Equipment and Utensils *In Compliance*

4-8 Laundering *Not Applicable*

4-9 Protection of Clean Items *In Compliance*

**Water, Plumbing and Waste**

5-1 Water *In Compliance*

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 *In Compliance*

**Water, Plumbing and Waste (continued)**

5-5 Refuse, Recyclables, and Returnables

*In Compliance***Physical Facilities**

6-1 Materials For Construction and Repair. Indoor Areas

*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

***Not In Compliance***

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.

**Core****Re-inspection Date: 08/31/2020**

*Excessive grease and food debris buildup on ceilings and walls throughout the kitchen.*

**Poisonous or Toxic Materials**

7-1 Labeling and Identification

*In Compliance*

7-2 Operational Supplies and Applications

*In Compliance*

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

*In Compliance*

8-4 Ceasing Operations and Reporting

*In Compliance***Received By (Person in Charge) Signature**Person In Charge: *Auguste Cribbs***Inspector's Signature**Name: *Patrick Stites*