



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>PRYOR'S PIZZA</i>	Number: <i>F134-10099</i>
Address: <i>100 N. BISHOP, ROLLA, MO 65401</i>	County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
	Region: <i>I</i> P.H. Priority: <i>M</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
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Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
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Owner

Name: <i>MARTHA HUTSON</i>	Phone: <i>(573) 364-1293</i>	Fax:
Email: <i>anitadrew71@gmail.com</i>		

Inspection

Date: <i>01/23/2020</i>	Time In: <i>11:02 AM</i>	Time Out: <i>11:45 AM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date:		
	<i>01/31/2020</i>		

Education Provided or Additional Comments: *flour on wall and plug, caulking in the bathrooms, nonabsorbant*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>shredded cheese</i>	<i>45</i>	<i>Cold Holding</i>
<i>sliced peperoni</i>	<i>43</i>	<i>Cold Holding</i>
<i>diced peppers</i>	<i>38</i>	<i>Cold Holding</i>

Management and Personnel

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

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
3-3 Protection From Contamination After Receiving	<i>In Compliance</i>

Food (continued)

3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

Equipment, Utensils and Linens

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

Water, Plumbing and Waste

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

Physical Facilities

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

6-5 Maintenance and Operation *(continued)*

Not In Compliance

6.501.11. The physical facilities shall be maintained in good repair.

Core

Re-inspection Date: 01/31/2020

Wall in disrepair located in employee bathroom. Near toilet pipes wall needs fixed and moisture damage needs evaluated. Caulking around sinks in both bathrooms in disrepair.

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

Not Applicable

8-4 Ceasing Operations and Reporting

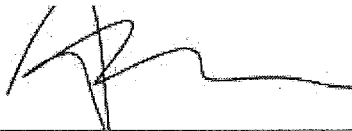
Not Applicable

Received By (Person in Charge) Signature



Person In Charge: *Rebecca Fannon*

Inspector's Signature



Name: *Anna Sellegren*