



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *ALEX'S PIZZA*

Number: *F134-10062*

Address: *122 W. 8TH ST., ROLLA, MO 65401*

County Code: *161 PHELPS*

Type: *Restaurant*

P.H. Priority: *H*

Region: *I*

**Owner**

Name: *Mike Samaras*

Phone: *(573) 364-2669*

Email: *alexspizza1964@gmail.com*

**Water/Sewage**

Water Supply: *Community*

Water Sample Taken: *No*

Date Water Sampled:

Water Sample Results:

Sewage Disposal: *Public*

**Frozen Dessert**

Approval: *N/A*

Expires:

Number:

**Inspection**

Date: *04/19/2021*

Time In: *3:15 PM*

Time Out: *4:00 PM*

Purpose: *Routine*

Education Provided or Additional Comments:

Inspector: *Patrick Stites 573-458-6040*

Follow-up: *Yes*

Follow-up Date: *05/03/2021*

**Temperature Log**

Food/Water

Temperature

Location

*lasagna*

*41*

*Walk-In Cooler*

*sliced mushrooms*

*25*

*Prep Table (Top)*

*marinara*

*138*

*Steam Table*

*pickles*

*41*

*Prep Table (Top)*

*ranch dressing*

*34*

*Reach-In Cooler*

*cooked pasta*

*36*

*Reach-In Cooler*

**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	<b>Not In Compliance</b>
3.302.11. Food shall be protected from cross contamination.	
Priority	
<i>Food uncovered in the walk-in cooler.</i>	
Correction	
<i>Corrected on site.</i>	
3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	In Compliance
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	<b>Not In Compliance</b>
4.501.114. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:	
Core	Re-inspection Date: 05/04/2021
<i>Chemical sanitizing mechanical warewashing equipment does not meet sanitizing solution concentration specifications.</i>	
4-6 Cleaning Of Equipment and Utensils	<b>Not In Compliance</b>
4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	
Priority	Re-inspection Date: 05/04/2021
<i>Excessive residual food buildup on the non-food contact surfaces of the large stand mixer and grinder.</i>	
4-7 Sanitization Of Equipment and Utensils	In Compliance
4-8 Laundering	Not Applicable

Equipment, Utensils and Linens *(continued)*

4-9 Protection of Clean Items	In Compliance
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## Water, Plumbing and Waste

5-1 Water	In Compliance
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5-2 Plumbing System	<b>Not In Compliance</b>
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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.

Core

Re-inspection Date: 05/04/2021

*The employee handsink is used for purposes other than hand washing.*

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
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5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
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5-5 Refuse, Recyclables, and Returnables	In Compliance
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## Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
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6-2 Design, Construction, and Installation	In Compliance
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6-3 Numbers and Capacities	In Compliance
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6-4 Location and Placement	In Compliance
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6-5 Maintenance and Operation	In Compliance
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## Poisonous or Toxic Materials

7-1 Labeling and Identification	In Compliance
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7-2 Operational Supplies and Applications	In Compliance
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7-3 Stock and Retail Sale	Not Applicable
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## Compliance and Enforcement

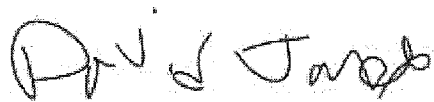
8-1 Modifications	Not Applicable
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8-2 HACCP Plan	Not Applicable
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8-3 Qualifications and Responsibilities	In Compliance
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8-4 Ceasing Operations and Reporting	In Compliance
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Received By (Person in Charge) Signature



David Jones, Store Manager

Inspector Signature



Patrick Stites

EPHS No: 1680

Phone: 573-458-6040

Email: [Patrick.stites@phelpscounty.org](mailto:Patrick.stites@phelpscounty.org)

Agency: Phelps County Health Department