



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *IMO'S PIZZA* Number: *F134-10083*
Address: *632 S. BISHOP, ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* P.H. Priority: *M* Region: *I*

Owner

Name: *Craig Anderhalter* Phone: *(573) 341-8484*
Email: *canderhalter@yahoo.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: *04/21/2021* Time In: *1:30 PM* Time Out: *2:30 PM* Purpose: *Routine*
Education Provided or Additional Comments:
Inspector: *Patrick Stites 573-458-6040* Follow-up: *Yes* Follow-up Date: *05/05/2021*

Temperature Log

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>chicken wings</i>	<i>37</i>	<i>Walk-In Cooler</i>
<i>black olives</i>	<i>41</i>	<i>Prep Table (Top)</i>
<i>shredded cheese</i>	<i>40</i>	<i>Prep Table (Bottom)</i>
<i>salad mix</i>	<i>40</i>	<i>Prep Table (Top)</i>
<i>salad dressing</i>	<i>41</i>	<i>Prep Table (Bottom)</i>
<i>apple sauce</i>	<i>39</i>	<i>Reach-In Cooler</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>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	Not In Compliance

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.

Priority

Re-inspection Date: 05/05/2021

Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.

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	Not In Compliance

4.501.113. The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine, as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve, shall be within the range specified on the machine manufacturer's data plate and may not be less than thirty-five (35) kilopascals (five pounds (5 lb) per square inch) or more than two hundred (200) kilopascals (thirty pounds (30 lb) per square inch).

Core

Re-inspection Date: 05/05/2021

Chemical sanitizing mechanical warewashing equipment does not meet chemical solution concentration specifications. Establishment will sanitize wares in the three-bay sink until the warewasher is properly serviced.

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

In Compliance

5-2 Plumbing System

Not In Compliance

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: 05/05/2021

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

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

Not Applicable

5-4 Sewage, Other Liquid Waste and Rainwater

In Compliance

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

Not In Compliance

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core

Absence of handwashing signage at all sinks used by employees.

Correction

Corrected on site.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

In Compliance

Poisonous or Toxic Materials

7-1 Labeling and Identification

In Compliance

7-2 Operational Supplies and Applications

Not In Compliance

7.204.11. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.

Priority

Sanitizer concentration in wiping cloth buckets too strong.

Correction

Corrected on site.

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

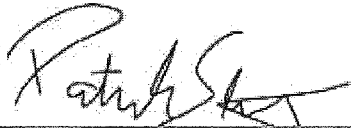
In Compliance

Received By (Person in Charge) Signature



Austin Smith, Manager

Inspector Signature



Patrick Stites

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Phone: 573-458-6040

Email: Patrick.stites@phelpscounty.org

Agency: Phelps County Health Department