



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1:30 pm TIME OUT 3:30 pm
DATE 02/27/2020 PAGE 1 of 3 *ms*

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Dominos		OWNER: Dave Bumpus	PERSON IN CHARGE: Matthew Stephenson		
ADDRESS: 110 B Perry Plaza		ESTABLISHMENT NUMBER:	COUNTY: Perry - 157		
CITY/ZIP: Perryville, MO 63775	PHONE: 573-547-3030	FAX:	P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L		
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____		

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness, policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source				<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
	<input checked="" type="checkbox"/>	Food properly labeled: original container	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>ms</i> Matthew Stephenson		Date: 02/27/2020	
Inspector: <i>ms</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: N/A



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Dominos		ADDRESS 110 B Perry Plaza		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Breaded chicken / cold holding in Randall 4-door prep cooler		40.0	Dough / cold holding in Louisville walk-in cooler		36.0
Sausage / cold holding in Randall 4-door prep cooler		39.0	Breaded chicken / cooked in oven		176.0
Mozzarella shredded cheese / cold holding in Randall 4-door prep cooler		40.0	Cheese pizza / cooked in oven		178.0
Chicken wings / cold holding in Delfield 3-door cooler		38.0	Italian sandwich / cooked in oven		174.0
Shredded cheddar cheese / cold holding in Delfield 3-door cooler		40.0			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11 (A)	Observation: Pizza screens are heavily soiled with dark burnt-food-like debris. Required: Equipment food-contact surfaces and utensils shall be clean to sight and touch.	02/27/20	
4-202.11	Observation: A cooking food mat stored as clean with open/torn seams. Required: Multi-use food contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. COS: Inspector observed manager voluntarily discard damaged food mat during inspection.	02/27/20	
<p>Note:</p> <p>**Warewashing equipment: Manual 3-compartment sink with quaternary Super San sanitizing rinse - 150 parts per million (ppm), verified by inspector using a quaternary test strip during inspection.</p> <p>*Sanitizing food and non-food contact surfaces: Wiping cloth in bucket of quaternary Super San sanitizing solution at a concentration of 150 ppm, which was verified by inspector using a quaternary test strip during inspection.</p>			

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
3-302.12	Observation: Bulk containers of powder sugar and corn meal not provided with a label. Required: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. COS: Inspector observed manager provide powdered sugar and corn meal bulk food containers with labels during inspection.	02/27/20	
3-304.12 (B)	Observation (R): Scoop handle and sifter handle in bulk corn meal container in contact with corn meal product. Required: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon. COS: Inspector observed manager remove scoop and sifter utensils from corn meal product and discard any contaminated product during inspection.	02/27/20	
4-402.11	Observation: Caulking around manual 3-compartment sink and sinks in employee restrooms are peeling. Required: Equipment that is fixed because it is not easily moveable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.	03/12/20	

EDUCATION PROVIDED OR COMMENTS
 Water for facility is provided by the city of Perryville, MO. Pest control is conducted on a monthly basis by Advance Pest Control on a monthly basis, inspector observed no evidence of pest activity during inspection.

Person in Charge /Title: <i>Matthew Stephenson</i>		Matthew Stephenson		Date: 02/27/2020	
Inspector: <i>Melanie Zernicke</i>		Melanie Zernicke		Telephone No. 573-547-6564	EPHS No. 1682
				Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date: N/A



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Dominos		ADDRESS 110 B Perry Plaza		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Louisville walk-in cooler		36.0			
Randall 4-door prep cooler		40.0			
Delfield 3-door cooler		38.0			
Coca Cola front cooler		41.0			
Coca Cola back cooler		38.0			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

--	--	--	--

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

6-202.15 (A)	Observation (R): There is a half inch gap at the base of front entrance door, and there are gaps around back exit door, not protecting against the entry of insects and rodents. Required: Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.	03/27/20	
6-501.11	Observation: Floor tiles are cracked and damaged in Louisville walk-in cooler, under center table in back warewashing area, and in back storage area. Ceiling tiles are missing in back storage area and in back entrance area. There is a hole in the wall located by back dry storage cooler, and a hole in the wall located by the mop sink area. Required: Physical facilities shall be maintained in good repair.	02/27/21	
4-601.11 (C)	Observation: Ventilation hold over oven is soiled with dust-like debris. Brush used to sweep off food debris from counter top is heavily soiled with food and grease like debris, which is stored on a box of single-use parchment paper box leaving a grease-like residue. There is dirt-like debris present on the bottom of back Coca Cola cooler, and a mold-like debris on the left back wall and light screen inside Delfield 3-door cooler. Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. *Note: Inspector observed manager provide new cleaning brushes and stored brushes in a separate container.	03/27/20	

EDUCATION PROVIDED OR COMMENTS

Inspector discussed employee illness reporting/hygiene, cleaning food/non-food contact surfaces, cooking temperatures, and storage areas.

Person in Charge /Title: <i>mg</i>		Matthew Stephenson	Date: 02/27/2020
Inspector: <i>mg</i>	Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682
		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date: N/a