



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

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TIME IN 4:45
TIME OUT 11:00

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: Travis Pizzeria
OWNER: PAJCO
PERSON IN CHARGE: Cody Weber
ADDRESS: 2020 Lake Drive
CITY/ZIP: Reynoldsville 63775
PHONE: 768.3126
FAX: _____
P.H. PRIORITY: H M L

ESTABLISHMENT TYPE: RESTAURANT C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS

PURPOSE: Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT: Approved Disapproved Not Applicable License No. _____

SEWAGE DISPOSAL: PUBLIC PRIVATE

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

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



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| | |
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| TIME IN | TIME OUT |
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| | | | | | |
|---|--|-----------------------------------|--|---------------------------|---------------------|
| ESTABLISHMENT NAME <i>Linds Pizza</i> | | ADDRESS <i>2020 Lake Drive</i> | | CITY <i>Ferryville</i> | ZIP <i>63715</i> |
| FOOD PRODUCT/LOCATION | | TEMP. (F) | FOOD PRODUCT/LOCATION | | TEMP. (F) |
| <i>Romaine lettuce mix / cold make line</i> | | <i>37°</i> | <i>lettuce mix / cold line salad</i> | | <i>35°</i> |
| <i>Roast Beef / cold make line</i> | | <i>38°</i> | <i>boiled eggs / cold line salad</i> | | <i>33°</i> |
| <i>steak tomato / cold make line</i> | | <i>38°</i> | <i>Canadian bacon / pepper make line</i> | | <i>38°</i> |
| <i>Meat sauce / w/gaming steamer</i> | | <i>115°</i> | <i>Raw Sausage / pizza make line</i> | | <i>36°</i> |
| <i>Scrambled eggs / steam table</i> | | <i>157°</i> | <i>Mushroom (sliced) / pizza make line</i> | | <i>36°</i> |

| 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 |
|-------------------|---|-------------------|-----------|
| <i>4-202.1(A)</i> | <i>Cutting boards at make lines (sandwich & pizza) are stained, have pits & grooves and knife grooves - shall be smooth, free of imperfections</i> | <i>6/24/18</i> | <i>EW</i> |

| 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 |
|-----------------------|--|-------------------|---------|
| <i>6-501.12(A)</i> | <i>Stained ceiling tiles in dining area</i> | | |
| <i>6-202.15(A)(3)</i> | <i>Gap between front doors (handle height) which may allow entry of insects</i> | | |
| <i>4-502.13(A)</i> | <i>Using single service small cups to dispense product on salad make line - cheese, etc.</i> | | |
| <i>4-501.12</i> | <i>Cutting boards have scoring & stains - shall be resurfaced, to be effectively sanitized</i> | | |

EDUCATION PROVIDED OR COMMENTS

| | |
|---|--|
| Person in Charge / Title: <i>Andy Miller</i> | Date: <i>6/24/18</i> |
| Inspector: <i>Kara Clifton</i> | Telephone No. <i>547.6564</i> |
| EPHS No. <i>1492</i> | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| | Follow-up Date: <i>N/A</i> |