

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

TIME IN 1330			TIME OUT 1500
PAGE	1	of	2

WITH NATY TARE LAWITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD PERATIONS PESTALLIS-MINETY TAME: SCHOOL CARRES PESTALLIS-MINETY TAME: SCHOOL CARRES PESTALLIS-MINETY TAME: SCHOOL CARRES SEVACE DISPOSAT PERSONAL CHARGE PESTALLIS-MINETY SCHOOL CARRES SEVACE DISPOSAT PERSONAL CHARGE PERSONAL CHARGE PERSONAL CHARGE PERSONAL CHARGE SEVACE DISPOSAT PERSONAL CHARGE P	NEXT ROU	JTINE	INSPE	CTION, OR SU	Y, THE ITEMS NOTE ICH SHORTER PERI CTIONS SPECIFIED	OD OF TIME AS	MAY BE	SPEC	IFIED	IN WR	ITING BY	THE REGUL	ATORY AUTHORI	IUST BE CORRE TY. FAILURE TO	CTED E	YTHE
ETABLESCENTYPE CASTORE CATEROR	ESTABLISHMENT NAME: OWNER: Leslie Br									PERSON IN CHARGE: Leslie Brimingham						
CUT NO No Perper early search practices and emperature and performance and emperature and	ADDRESS: 602 N Douglass									COUNTY: Du	unklin					
RESTAURANT SCHOOL SENOR EMTER SMARER P. THEMPOOD MOBILE VENDORS	CITY/ZIP: Malden, MO 63863 PHONE: 573-276-22			00		FAX:				P.H. PRIORIT	Y: H	М	L			
ROLLEON	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ D			ENTER SL								/ENDOF	RS			
Community Desapproved Desapproved PUBLIC PRIVATE COMMUNITY DN-COMMUNITY PRIVATE Results Public sampled PRIVATE Results Public sampled PRIVATE Results Public sampled PRIVATE Results Public sampled PRIVATE P			ng	Routine	☐ Follow-up	☐ Complaint	☐ Ot	her								
Risk factors are food preparation practices and employee behaviors meal commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne flanes outbreaks. Public health interventions are centred measures to prevent foodborne flanes or injury. Corporative							≡									
Coordinates Contract Coordinates Coo	License No	0				RISK FA	CTORS	SAND	INTE	RVEN	TIONS					
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Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities							×	Warewa	arewashing facilities: installed, maintained, used; test		×					
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL ALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1330	TIME OUT 1500
PAGE 0	_f 2

ESTABLISHMENT NAME Pizza Express		ADDRESS 602 N Douglass	Malden, MO 63863	en, MO 63863				
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. in ° F			
	Pizza Prep Cooler	38						
	Stand up Refrigerator	37	11111					
100-200								
					-			
and a second sound a second second		PRIORITY ITE	TV6		Compathy	Initial		
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	ssociated with foodborne illness	Correct by (date)	Iniual				
5-203.11	No water supplied to hand sink in	o water supplied to hand sink in food prep area,						
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Code Reference	Core items relate to general sanitation	CORE ITEM in, operational controls, facilities or stru Ps). These items are to be corrected	uctures, equipment design, genera	al maintenance or sanitation	Correct by (date)	Initial		
-302.14	NO test kit for sanitizer)			CIP	OF		
-202.11A	Unshielded bulbs above food	prep area			CIP	JC.		
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			201. 359. 1-49. 30 \$250.00 to					
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IP	Correction in Progress	helf for	And the second s					
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	Approved for opening			LA WARRANTE				
		EDUCATION PROVIDE	ED OR COMMENTS		Coyley Contaction			
		EDUCATION PROVIDE	-D OK COMMENTS					
		1						
Person in Ch	parge /Title:	//	200 1	Date: 04/02/02	20			
	narge /Title: Leslie Briming	nam /ann (Ul	Date: 04/23/20				
nspector:	West AUS	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: Follow-up Date:	Yes [☑ No		
AO 580-184449-13	as fall the	DISTRIBUTION: WHITE - OWNER'S COPY	CANARY – FILE COPY	1. Show up buto.		E6.37A		