

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

TIME IN 1230			TIME OUT 1330		
PAGE	1	of	2		

ESTABLISHMENT NAME: OWNER: DIZZA HUT	NEXT ROUTINE	E INSPE	CTION, OR SU	CH SHORTER PERI	OD OF TIME AS N	MAY BE SPE	CIFIED	IN WRI	TING BY 1	THE REGI	FACILITIES WHICH M ULATORY AUTHORIT OPERATIONS.	UST BE CORRECTY. FAILURE TO	COMPL	Y THE .Y
CITY/ZIP Kennett, 63857	ESTABLISHMENT NAME: Pizza Hut								PERSON IN C	PERSON IN CHARGE: Susan McBurnett				
Control Cont	ADDRESS: 1738 Bootheel Plaza Shop			ping Ctr, Ste 125					COUNTY: DO	COUNTY: Dunklin				
RESTAURAN SCHOOL SENDRE CENTER SUMMER P. TAVENN SENDRE CHIEF SENDRE	CITY/ZIP: Kennett, 63857			PHONE: FAX:				P.H. PRIORIT	P.H. PRIORITY: H M L					
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Pasteurized eggs used where required X In-use utensits: properly stored X Water and ice from approved source X Utensits, equipment and linens: properly stored, dried, handled X Single-use/single-service articles: properly stored, used X Adequate equipment for temperature control X Single-use/single-service articles: properly stored, used X Approved thawing methods used X Utensits, Equipment and Vending Vend			Good Retail Pr	actices are preventat				of path	ogens, ch					=
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Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No. No. Follow-up Date: 12/16/2024	Person in Ch	arge /Ti	itle: Susan	McBurnett							Date: 12/03/202	4		
573-888-9008 1647 Follow-up Date: 12/16/2024	Mspectal	/	/	111	Telep	hone No.		T	EPHS No	o. F	Follow-up:	✓ Yes	<u> </u>	10
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 123	1330 TIME OUT
DACE	2

ESTABLISHMENT NAME Pizza Hut		ADDRESS 1738 Bootheel Pla	CITY/ZIP Kennett, 63857				
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	LOCATION	TEMP. i	n°F		
Code Reference							
5-402.13	Strong sewer odor in warewashing room,repair						
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE ITE	tructures, equipment design, gene	ral maintenance or sanitation	Correct by (date)	Initial	
	standard operating procedures (SSO	PS). These items are to be correc	ted by the next regular inspection	on or as stated.			
COS	Correction in progress Corrected onsite						
503	Corrected offsite						
		FDUCATION PROVI	DED OR COMMENTS				
		2200/11/01/11/07/1					
Daman I O	Tialo.			Data			
erson in Cr	^{narge /Title:} Susan McBurn	ett	EDUON	Date: 12/03/202			
ing Region	Jahr O Pal	Telephone No. 573-888-90		Follow-up: Follow-up Date: 12/	Yes [16/2024	NO 	