



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

TIME IN: 9:16A TIME OUT:  
PAGE 1 of 4

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: Pizza Inn OWNER: Jeff and Vicki Bennis-Schater PERSON IN CHARGE: Justin Wood  
ADDRESS: 1108 S. Main COUNTY: Dent  
CITY/ZIP: Salem 65560 PHONE: 781-8585 FAX: 781-2931 P.H. PRIORITY:  H  M  L

ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS

PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other

FROZEN DESSERT:  Approved  Disapproved  Not Applicable License No. 065-16895  
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		COS	R	Compliance		Potentially Hazardous Foods		COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				IN	OUT	N/A	Proper cooking, time and temperature		
		Employee Health				IN	OUT	N/A	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present				IN	OUT	N/A	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/A	Proper hot holding temperatures		
		Good Hygienic Practices				IN	OUT	N/A	Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/A	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	N/A	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands				IN	OUT	N/A	Consumer Advisory		
IN	OUT	Hands clean and properly washed				IN	OUT	N/A	Consumer advisory provided for raw or undercooked food		
IN	OUT	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				IN	OUT	N/A	Pasteurized foods used, prohibited foods not offered		
		Approved Source				IN	OUT	N/A	Chemical		
IN	OUT	Food obtained from approved source				IN	OUT	N/A	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature				IN	OUT		Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated						Conformance with Approved Procedures			
IN	OUT	Required records available: shellstock tags, parasite destruction				IN	OUT	N/A	Compliance with approved Specialized Process and HACCP plan		
		Protection from Contamination									
IN	OUT	Food separated and protected									
IN	OUT	Food-contact surfaces cleaned & sanitized									
IN	OUT	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
✓		Pasteurized eggs used where required				✓		In-use utensils: properly stored			
✓		Water and ice from approved source				✓		Utensils, equipment and linens: properly stored, dried, handled			
		Food Temperature Control				✓		Single-use/single-service articles: properly stored, used			
✓		Adequate equipment for temperature control				✓		Gloves used properly			
✓		Approved thawing methods used						Utensils, Equipment and Vending			
✓		Thermometers provided and accurate				✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification				✓		Warewashing facilities: installed, maintained, used; test strips used			
✓		Food properly labeled; original container				✓		Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
✓		Insects, rodents, and animals not present				✓		Hot and cold water available; adequate pressure			
✓		Contamination prevented during food preparation, storage and display				✓		Plumbing installed; proper backflow devices			
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				✓		Sewage and wastewater properly disposed			
✓		Wiping cloths: properly used and stored				✓		Toilet facilities: properly constructed, supplied, cleaned			
✓		Fruits and vegetables washed before use				✓		Garbage/refuse properly disposed; facilities maintained			
								Physical facilities installed, maintained, and clean			

Person in Charge / Title: [Signature] Date: 2-6-2023  
Inspector: [Signature] Telephone No. 781-31061106 EPHS No. 11608  
Follow-up:  Yes  No  
Follow-up Date: 2-8-2023



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

TIME IN: 9:16A      TIME OUT: 11:40A  
 PAGE 2 of 4

ESTABLISHMENT NAME <b>Pizza Inn</b>		ADDRESS <b>11085 Main</b>		CITY <b>Salem</b>	ZIP <b>65560</b>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Cucumbers Salad bar		40°	Canadian Bacon pizza preptable.		36°
eggs " "		35°	Sausage " " "		40°
potato salad " "		38°	ham walk in.		38°
Macaroni salad " "		38°	broccoli cheddar soup food bar.		165°
ham chunks " "		37°			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
4-601.11A	Obs: food debris on inside of pans in various places throughout facility.	2-9-23	JV
4-601.11A	Obs: inside True refriger. and sandwich prep fridge with debris	2-9-23	JV
5-203.14	Obs: hose stuck down in drain - insufficient backflow device recommend a hose bid vacuum on mop sink. (Not critical)	2-27-23	JV

Code Reference	CORE ITEMS	Correct by (date)	Initial
6-501.18	Obs: hand sink dirty.	2-9-23	JV
5-205.11(B)	Obs: ice dumped in hand sink. Hand sink - hand only.	CDS	JV
4-601.11C	Obs: debris around plates on salad bar + food bar and around pans on food bar.	2-9-23	JV
4-601.11C	Obs: outside of ice cream machine with debris.	2-9-23	JV
4-601.11C	Obs: debris in most all cabinets and under food bar throughout facility.	2-9-23	JV
6-501.12(A)	Obs: floor throughout kitchen area dirty and colored on floor under equipment.	2-27-23	JV
4-601.11C	Obs: handles on equipment throughout sticky to touch	2-27-23	JV

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* Date: 2-6-2023

Inspector: *[Signature]* EPHS# *[Signature]* Telephone No. 781-3106x106 EPHS No. 1168

Follow-up:  Yes  No  
 Follow-up Date: 2-8-23



