

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

TIME IN 915			TIME OUT 1145			
PAGE	1	of	2			

ADDRESS: 510 COLLEGE	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.															
ESTABLEMENTY C. STONE C. ST					T PL	F PUBLIC SCHOOLS					PERSON IN CHARGE: MARGARET WEBB					
Conjunction	ADDRESS: 510 COLLEGE										COUNTY: 069					
BASERY SCHOOL SENIOR CENTER DELL GROCERY STORE METITUTION MOBILE VENDORS	CITY/ZIP: KENNETT, MO 63857 PHONE: 573-717-1108				08	FAX:					P.H. PRIORITY : H M L] L		
PROZEN DESIRET Approved Desparoused	□ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDO □ RESTAURANT ■ SCHOOL □ SENIOR CENTER □ SUMMER F.P. □ TAVERN □ TEMP.FOOD									'ENDOR	s					
Community	1 -		ning	Routine	Follow-up	☐ Complaint	□ 0	ther								
Risk factors are floot preparation practices and employee behavior most commonly reported in the Centers for Disease Cortion and Prevention as contributing factors in Condomne lineas outbreaks. Publis health interventions are control measures to prevent foodborne lineas or injury. Configure		□ Approved □ Disapproved ■ PUBLIC □ PRIVATE ■ COMMUNITY □ NON-COMMUNITY □ PRIVATE Date Sampled Results														
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Person in Charge /Title: MARGARET WEBB Inspector Telephone No. 573-888-9008 Date: 15/102/2949 09/2 4/19 Follow-up: Telephone No. Follow-up Date: Follow-up Date:								Garbage/	refuse prop	erly disposed; facilitie	s maintained					
Inspector Telephone No. 573-888-9008 EPHS No. Follow-up:	Per	son in Ch	arge /Ti	lle's a c = =	A 200 MIN TO SERVICE OF THE SERVICE	-1 ^				×	Physical					
1647 Follow-up Date:			190/11	MARG	ARET WEBI		MAC	iet	h					07/x	1//	9
MO 580-18 (9-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37	Telephone No. 1 Follow-up: Yes 1 No. 1647 Follow-up Date: MO 580-18 No. 1647 Follow-up Date: MO 580-18 No. 1647 Follow-up Date: Distribution: white owners copy CANARY - File Copy E6.37															



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

TIME IN 915 TIME OUT 1145

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ESTABLISHME KENNE	NT NAME TT MIDDLE SCHOOL	510 COLLEGE	CITY/ZIP KENNETT, MO 63	KENNETT, MO 63857				
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP.	. in ° F			
	WIN HOT HOLD	158	Eggs/Salad BAR	39				
	WALK IN COOLER	37	DIARY COOLER	3	7			
	Taco Meat/HOT HOLD	191	Tomatoes/Salad Bar	3	9			
	2 Door True Cooler	40	Lettuce/Salad Bar	40				
	HAM/SALD BAR	40	Walk in Freezer	2				
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	PRIORITY IT elimination, prevention or reduction E IMMEDIATE ACTION within 72	to an acceptable level, hazards associated with foodborne illness	Correct by (date)	Initial			
5-202.13	Repeat: 3 compartment sink pluml	bed directly, shall be plumbed	indirectly	NRI				
Code Reference 4-301.12B 3-501.11	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. Repeat: 3 compartment sink not large enough to properly wash, rinse and sanitize largest utensils, pans etc.							
	Repeat: Damaged/Sagging ceiling Temp Rite Date: Fecha Femp: Empleado PASS WHEN BLUE BAR TURNS ORANGE BA STURNS ORANGE BA STU	ties in kitchen, repair of replac		NRI	Jinu -			
cos	Corrected onsite							
NRI	Next Routine Inspection	EDUCATION PROVIDE						
Person in Ch	narge /Title: MARGARET WE	EBBY Ma.	Wash Date: 08/02/20	99/14	1/19			
Inspector:	White took	Telephone No. 573-888-9008	EPHS No. Follow-up: Follow-up Date:	Yes [✓ No			