



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

TIME IN 900 TIME OUT 930
 PAGE 1 of 2

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: **KENNETT MIDDLE SCHOOL** OWNER: **KENNETT PUBLIC SCHOOLS** PERSON IN CHARGE: **MARGARET WEBB**
 ADDRESS: **510 COLLEGE** COUNTY: **069**
 CITY/ZIP: **KENNETT, MO 63857** PHONE: **573-717-1108** FAX: P.H. PRIORITY: H M L

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

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved
 SEWAGE DISPOSAL PUBLIC PRIVATE
 WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
 License No. **NA** 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
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT N/O N/A		
<input checked="" type="checkbox"/>	OUT			IN	OUT <input checked="" type="checkbox"/> N/A		
<input checked="" type="checkbox"/>	OUT			IN	OUT <input checked="" type="checkbox"/> N/A		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT N/O N/A		
<input checked="" type="checkbox"/>	OUT	N/O		<input checked="" type="checkbox"/>	OUT N/A		
<input checked="" type="checkbox"/>	OUT	N/O		<input checked="" type="checkbox"/>	OUT N/O N/A		
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT N/O <input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	OUT	N/O					
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT <input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	OUT	N/O		<input checked="" type="checkbox"/>	OUT N/O N/A		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT N/A		
IN	OUT	<input checked="" type="checkbox"/>	N/A	<input checked="" type="checkbox"/>	OUT		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT N/A		
IN	OUT	N/O	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	OUT N/A		
<input checked="" type="checkbox"/>	OUT	N/A					
IN	<input checked="" type="checkbox"/>	N/A					
IN	OUT	<input checked="" type="checkbox"/>					

The letter to the left of each item indicates that item's status at the time of the inspection.
 IN = in compliance
 OUT = not in compliance
 N/A = not applicable
 N/O = not observed

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

Person in Charge / Title: **MARGARET WEBB** Date: **01/18/2022**
 Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647**
 Follow-up: Yes No
 Follow-up Date: **2/22/2022**

2/3/2022 *[Handwritten]*



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ESTABLISHMENT NAME KENNETT MIDDLE SCHOOL		ADDRESS 510 COLLEGE	CITY / ZIP KENNETT, MO 63857
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cheese/hot hold	141	Dishwasher	165
WALK IN COOLER	37	True DIARY COOLER	38
Chili/Hot Hold	178	Bev Air Dairy Cooler	35
2 Door True Cooler	38	Walk in Freezer	-10

PRIORITY ITEMS
 Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level of hazards associated with foodborne illness or injury. These items **MUST RECEIVE IMMEDIATE ACTION** within 72 hours or as stated. Correct by (date) Initial

4-601.11A	No sanitizer in bucket located on dairy cooler, tables shall be wash rinsed and sanitized	2/2/22	[Initial]

CORE ITEMS
 Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitizer standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated. Correct by (date) Initial

4-302.14	No test kit when using bleach as a substitute for quat sanitizer	2/2/22	[Initial]
4-301.12B	Repeat for past 5 inspections: 3 compartment sink not large enough to properly wash, rinse and sa	NRI	[Initial]
4-501.114	No sanitizer for 3 vat sink	2/2/22	[Initial]

COS Corrected onsite
 NRI Next Routine Inspection

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: **MARGARET WEBB** *Margaret Webb*
 Date: **01/18/2022**
 Inspector: *Cheryl [Signature]*
 Telephone No. **573-888-9008** EPHS No. **1647**
 Follow-up: Yes No
 Follow-up Date: **2/22/2022** *col*

2/3/2022