



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

TIME IN 900 TIME OUT 1030
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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: **Malden Elementary School** OWNER: **Malden Public School** PERSON IN CHARGE: **Karla Foster**
ADDRESS: **1104 N Douglass** COUNTY: **Dunklin**
CITY/ZIP: **Malden, MO 63863** PHONE: **573-276-5791** FAX: P.H. PRIORITY: H M L

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

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT: Approved Disapproved
SEWAGE DISPOSAL: PUBLIC PRIVATE
WATER SUPPLY: COMMUNITY NON-COMMUNITY PRIVATE
Date Sampled: _____ Results: _____
License No. NA

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	Personnel	Food	Facilities	Control Measure	COS	R	Compliance	Potentially Hazardous Foods	COS	R				
<input checked="" type="checkbox"/>	OUT			Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	N/A			Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	OUT			Management awareness; policy present			IN	OUT	N/A			Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	OUT			Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/>	OUT	N/A			Proper cooling time and temperatures		
<input checked="" type="checkbox"/>	OUT	N/A		Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/>	OUT	N/A			Proper hot holding temperatures		
<input checked="" type="checkbox"/>	OUT	N/A		No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/>	OUT	N/A			Proper cold holding temperatures		
<input checked="" type="checkbox"/>	OUT	N/A		Hands clean and properly washed			IN	OUT	N/A			Proper date marking and disposition		
<input checked="" type="checkbox"/>	OUT	N/A		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	OUT	N/A			Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	OUT			Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/>	OUT	N/A			Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	OUT			Food obtained from approved source			<input checked="" type="checkbox"/>	OUT	N/A			Pasteurized foods used, prohibited foods not offered		
IN	OUT	N/A		Food received at proper temperature			<input checked="" type="checkbox"/>	OUT	N/A			Food additives: approved and properly used		
IN	OUT	N/A		Food in good condition, safe and unadulterated			IN	OUT	N/A			Toxic substances properly identified, stored and used		
IN	OUT	N/A		Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/>	OUT	N/A			Compliance with Approved Procedures and HACCP plan		
<input checked="" type="checkbox"/>	OUT	N/A		Food separated and protected			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed							
<input checked="" type="checkbox"/>	OUT	N/A		Food-contact surfaces cleaned & sanitized										
IN	OUT	N/A		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	Control Measure	COS	R	IN	OUT	Control Measure	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"/>		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: **Karla Foster** Date: **01/19/2022**
Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: _____



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ESTABLISHMENT NAME Malden Elementary School		ADDRESS 1104 N Douglass		CITY/ZIP Malden, MO 63863	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Greenbeans/Cooking	202	Hoshizaki Cooler	38		
FWE Warmer	160	Walk in Freezer	-110		
Walk in Cooler	38	Dishwasher	165		
		Mashed Potatoes/Warmer	148		
Bev Air Diary Cooler	39				

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Corrected by (date)	Initial
3-101.11	6 #10 cans badly dented (5 Pear and 1 applesauce) discarded	COS	KF
7-102.11	Unlabeled spray bottle in warewashing area	COS	KF

Code Reference	CORE ITEMS Core items relate to general sanitation, general food controls, facilities or structures, equipment, or systems in general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Corrected by (date)	Initial

COS Correction onsite
 CIP Correction in Progress
 NRI Next Routine Inspection

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: **Karla Foster** *Karla Foster* Date: **01/19/2022**
 Inspector: *Chucky...* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
 Follow-up Date: