

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

TIME IN 1100			TIME OUT 1200				
PAGE	1	of	2				

VEXT BOHTINE I	NSPEC	TION OR SU	Y, THE ITEMS NOTI	IOD OF TIME AS	MAY BE SPE	deled in	v WRII	TING BY T	'HE REGUI	LATORY AUTHORI	MUST BE CORRECTY. FAILURE TO	COMPLY	THE Y
		ÖWNER:	owner: Malden Public School						Person in Charge: Pam Skinner				
ADDRESS: 1	104	V Dougla	ISS							COUNTY: DI	unklin		
CITY/ZIP: Malden, MO 63863 PHON 573-2		PHONE: 573-276-579	HONE: FAX: 73-276-5791			P.H. PRIORITY: H M L			L				
ESTABLISHMENT BAKERY RESTAUR		C. STOR	E CATERER L SENIOR C		ELI JMMER F.P.		ROCE	RY STOR		INSTITUTION TEMP.FOOD	☐ MOBILE V	ENDORS	S
PURPOSE Pre-opening	ng .	Routine	■ Follow-up	Complaint	☐ Other								
FROZEN DES	☐ Disa	approved	SEWAGE DISPO	DSAL PRIVATE		TER SU COMM			NON-CC Date Sa	OMMUNITY ampled	PRIVATE		
License No. NA				RISK FA	OTORS AND		WEN!	TONS			ANGER LANGE	**: **!	
Risk factors are	food p	reparation pra	ctices and employee	behaviors most co	mmonly repor	ted to th	e Cent	ers for Dis	ease Contr	ol and Prevention a	s contributing facto	rs in	
foodborne illnes	s outbre	eaks. Public he	ealth interventions Demonstration of Kris	are control measui	res to prevent	foodborr	e illnes	ss or injury	/.	Parentially Hazard			R
	UT	Person in cha	arge present, demon-	strates knowledge	1	_	IN OUT NO N/A Proper cooking, time and temperature						
			Elir phoyee Heat	(f:			IN OUT NO N/A Proper reheating procedures for hot IN OUT NO N/A Proper cooling time and temperatures						
	JT JT	Proper use o	awareness; policy p f reporting, restriction	and exclusion		_	TU(V/O N/A	Proper ho	ot holding temperate	игеѕ		
OUT	N/Q	Proper petine	Good Hyglenic Pra- , tasting, drinking or	tabacen use		IN C	OUT N/A Proter cale				d holding temperatures e marking and disposition		
OUT	N/O	No discharge	from eyes, nose and	d mouth				V/O 1	Time as a	a public health contr	rol (procedures /		
■ OUT	N/O	Hands clean and properly washed								er advisory provided sked food	advisory provided for raw or ed food		
OUT N/O No bare hand contact with ready-to-eat foods								Highly Susceptible I	Populations	1			
approved alternate method properly followed Adequate handwashing facilities supplied & accessible				OUI N/O N/A offered			ed foods used, prol						
	PT		Approved Sour				רעס	N/A	Food add	itives: approved an	d properly used		
IN OUT I	N/A		d from approved sou d at proper temperat			100	1	OUT	Taxic sub	ostances properly id	lentified, stored and		
■ OL	JT		condition, safe and ords available, shells			-			Complian	comance with Approved S	wed Procedures Specialized Process		
IN OUT N/O	圖	donteuntion				-	QUI	r N/A	and HAC				_
- 0117	A140	Food senara	rotection from Canta led and protected	mmatican		The	letter to	the left o	f each item	indicates that item'	s status at the time	of the	
OUT	N/A		surfaces cleaned &	sanitized	-	inspe	inspection. IN = in compliance OUT ≠ not in compliance						
	Proper disposition of returned previously served						compilant t applicabl		N/O = not ab:				
IN OUT			, and unsafe food	·		Peneral Arms	Inco						
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Good Retail P	ractices are preventa	tive measures to d	COD RETAIL	duction	of path	onens ch	emicals ar	d physical objects i	into foods.	***************************************	
IN OUT		S	de Food and Water		COS R	IN	OUT		540	Chairnag at his sail	\$	cos	R
X	Paster	urized eggs us	ed where required pproved source			×		In-use u	tensils: pro	perly stored it and linens: proper	rlv stored, dried.		
×						×		handled					_
			Temperature Contra			X				ervice articles: prop	erly stored, used		-
×		uate equipment for temperature control oved thawing methods used					vomence in	Sloves used properly Regulate, Edulations and Vendicia.					
×	Thermometers provided and accurate				×		Food an	id nonfood-	contact surfaces de ted, and used	eanable, properly			
, .			Foga Identification			1 _×		Warewa	ishing facili	ties: installed, main	tained, used; test		
	Food properly labeled; original container			X		strips us	sed 1-contact su	irfaces dean					
X	Food	properly labeled; original container Prevention of Epogle Container					:::	Nonfood-contact surfaces dean					
X	Insect	ots, rodents, and animals not present Itamination prevented during food preparation, storage				×		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices					
×	Conta and di		nted during food pre	paration, storage		×							
Personal deanliness; clean outer clothing, hair restraint, fingernals and jewelry				×	Sewage and wastewater properly disposed								
Wiping doths: properly used and stored				×		Toilet facilities: properly constructed, supplied, deaned Garbage/refuse properly disposed; facilities maintained							
×			s washed before use	1 0 01	1	×	×	Physica Physica	erreruse pro I facilities ir	operly disposed; fac installed, maintained	l, and dean		
Person in Cha	arge /T	itle: Pam S	Skinner	110	2/1	AR	2	an D		ode: 09/0720			
Inspector	//	11	0711	Tele	phone No.	V		EPHS N		ollow-up:	Yes		Vo
MO 580 (2) (9-13)	w	Mal	1 PM	DISTRIBUTION: WHIT	-888-9008 E - OWNER'S COL			1647 CANARY - F		ollow-up Date:			E6.37



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1100 TIME OUT 1200

PAGE 2 of 2

establishme Malden	NT NAME Elementary School	ADDRESS 1104 N Douglass	CIT M:	YIZIP alden, MO 63863		
	DOD PRODUCT/LOCATION	TEMP. in F	FOOD PRODUCT/ LOG	CATION	TEMP. ir	n°F
	Greenbeans/Warmer	165	Centerline Cool	er	39	
	Winholt Warmer	160	Walk in Freeze	r	-10	
	Walk in Cooler	37	Dishwasher		173	}
	Bev Air Diary Cooler	40	77.5.		Corestov.	· wile
Code Reference	Priority Berns committee directly for the	e elimination, prevently's of fedicitis st IVE ENMERITATE ACTION (selenii 22 h	ano 7 an arcepialde level, hazards assor como como estados	iated with foodist he liness	(bate)	
3-501.17	Items in walk in cooler not	t dated correctly (Corn 9/7-9	3/14, Bacon 9/6-9/13)shall	be dated with 7 day	cos	
	discard date					
Code Reference	Core llans, reliabe so general semiar	CORE ITEN 19 Spirit oral compos decides or str 19. j. The se Hame are to Sa correcte	5 xdure, equipme, 1 design general m	namtenance or santation	(cate)	
6-501.11		r heater room, repair or rep		11.13.2.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.	CIP	
0 00 1111	Transfer and trans					
cos	Correction onsite					
CIP	Correction in Progress					
NRI	Next Routine Inspection					
		production and the second seco	THE PARTY OF THE P			L
		EDUCATION PROVID	EDUK COMMENS:			
		011				
Dorean in C	Charge /Title: Pam Skinner	2011	2000 A	Date: 00/0700	\	
Leigni III (Pam Skinner	Harry WHA	HOD-OVA XD	Date: 09/0720	122	
	- 11	1100	John Contract			M KI.
Inspector	Old mil	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up:		☑ No