

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

TIME IN	10	30	TIME OUT 1200
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PAGE 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 PERSON IN CHARGE: MARGARET WEBB ESTABLISHMENT NAME: KENNETT MIDDLE SCHOOL OWNER: KENNETT PUBLIC SCHOOLS COUNTY: 069 ADDRESS: 510 COLLEGE CITY/ZIP: KENNETT, MO 63857 PHONE: 573-717-1108 FAX-P.H. PRIORITY: III H М ESTABLISHMENT TYPE ☐ BAKERY ☐ RESTAU ☐ INSTITUTION ☐ TEMP.FOOD ☐ CATERER
☐ SENIOR CENTER **GROCERY STORE** ☐ MOBILE VENDORS C. STORE DELI RESTAURANT SUMMER F.P. **TAVERN** SCHOOL PURPOSE ☐ Follow-up □ Complaint ☐ Other Routine Pre-opening WATER SUPPLY SEWAGE DISPOSAL FROZEN DESSERT ■ NON-COMMUNITY □ PRIVATE □ Approved □ Disapproved PUBLIC **PRIVATE** COMMUNITY 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. cos cos Compliance Potentially Hazardous Foods Compliance Demonstration of Knowledge Proper cooking, time and temperature Person in charge present, demonstrates knowledge, N/O N/A OUT OUT and performs duties **Employee Health** IN OUT N/A Proper reheating procedures for hot holding N/A Proper cooling time and temperatures OUT IN OUT Management awareness; policy present Proper hot holding temperatures OUT Proper use of reporting, restriction and exclusion OUT N/O N/A OUT N/A Proper cold holding temperatures Good Hygienic Practices Proper date marking and disposition OUT N/O N/A Proper eating, tasting, drinking or tobacco use OUT N/O Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O OUT N/O records) Preventing Contamination by Hands Consumer Advisory Consumer advisory provided for raw or Hands clean and properly washed OUT MEA IN OUT N/O undercooked food **Highly Susceptible Populations** No bare hand contact with ready-to-eat foods or N/O OUT approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & OUT OUT N/O N/A offered accessible Chemical Approved Source OUT N/A Food additives: approved and properly used Food obtained from approved source OUT Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT NIID N/A used OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT N/A OUT N/O IN N and HACCP plan destruction Protection from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized OUT = not in compliance N/A IN = in compliance OUT N/O = not observed Proper disposition of returned, previously served, N/A = not applicable IN OUT 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 cos R cos R IN Proper Use of Utensils OUT ĪΝ Safe Food and Water In-use utensils: properly stored Pasteurized eggs used where required × Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled × Single-use/single-service articles: properly stored, used Food Temperature Control Gloves used properly X Adequate equipment for temperature control Utensils, Equipment and Vending Approved thawing methods used Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate × × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Identification × strips used × Nonfood-contact surfaces clean X Food properly labeled; original container **Physical Facilities** Prevention of Food Contamination Hot and cold water available; adequate pressure × × Insects, rodents, and animals not present Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices × × and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × X fingernails and jewelry × Toilet facilities: properly constructed, supplied, cleaned Wiping cloths: properly used and stored Garbage/refuse properly disposed; facilities maintained Fruits and vegetables washed before use X Physical facilities installed, maintained, and clean Person in Charge /Title: MARGARET WEBB Date: 01/11/2023

Telephore No. 573-888-9008
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Follow-up:

Follow-up Date:

EPHS No.

1647

E6.37

No

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Yes



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ESTABLISHMENT NAME KENNETT MIDDLE SCHOOL		ADDRESS 510 COLLEGE	CITY/ZIP KENNETT, MO 63	 857			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP.	in ° F		
	Metro Warmer	155	Dishwasher	171			
WALK IN COOLER		36	True DIARY COOLER	36	3		
Mashed Potatoes/Warmer		185	Salad bar/Eggs	40	)		
Broccoli/Warmer		170 Salad bar/ham		41			
Chicken/Warmer		200 Walk in Freezer		25			
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	PRIORITY elimination, prevention or reduction E IMMEDIATE ACTION within 72	n to an acceptable level, hazards associated with foodborne illness	Correct by (date)	Initial		
Code Reference	Core items relate to general sanitation	core iti	structures, equipment design, general maintenance or sanitation	Correct by (date)	Initial		
4-501.11	standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  Wooden table next to warewash machine is chipping and cracking, repair or replace						
4-301.12B							
4-501.11	Multiple shelving in walk in cooler covered in rust, repair or replace						
4-501.11	Shelving broke in walk in fre	NRI	me				
4-501.11							
	and non abosorbent, repair			NRI	M		
6-201.11	Walls behind stove soiled with grease and debris, wash rinse and sanitize						
6-201.11	Ceiling tiles throughout kitchen soiled with dust and debris, Clean or replace						
4-601.11C	Top of dishwasher soiled w	ith dust and debris, was	h,rinse and sanitize	NRI	MAN		
					-		
cos	Corrected onsite						
NRI	Next Routine Inspection						
CIP	Correction in progress						
	Discoursed with management	t that microvious at an	d of cofotoria pood to be clean daily				
	Disscussed with managmen	nt that microwaves at en	d of cafeteria need to be clean daily				
		EDITORTION DROV	IDED OR COMMENTS				
		EDUCATION PROV	IDED ON COMMENTS				
Person in Ch	parge /Title: • • • • • • • • • • • • • • • • • • •	EDD &	Date: 04/44/0				
	narge /Title: MARGARET W	LUANUA	01/11/2		<b>—</b>		
Inspector.	La 12 11/20	Telephone No 573-888-900	DEPHS No. Follow-up: Follow-up Date:	Yes	☑ No		
MO 589 1814 (9-13		DISTRIBUTION: WHITE - OWNER'S COI			E6.37A		