

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

TIME IN 900			TIME OUT 1130		
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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: SENATH SCHOOL CAFETERIA PERSON IN CHARGE: ANGELA RISINGER OWNER: SENATH-HORNERSVILLE PUBLIC SCH COUNTY: 069 ADDRESS: 801 S STATE STREET CITY/ZIP: SENATH, MO 63876 PHONE: 573-738-2661 FAX: H M P.H. PRIORITY: ESTABLISHMENT TYPE BAKERY RESTAU DELI SUMMER F.P. GROCEI

TAVERN C. STORE CATERER
SENIOR CENTER **GROCERY STORE** INSTITUTION ■ MOBILE VENDORS RESTAURANT SCHOOL TEMP.FOOD ☐ Pre-opening Routine ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY □ Approved □ Disapproved PUBLIC □ PRIVATE 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 Demonstration of Knowledge COS cos Compliance R Compliance Potentially Hazardous Foods Person in charge present, demonstrates knowledge, Proper cooking, time and temperature OUT OUT N/O N/A and performs duties **Employee Health** IN OUT N N/A Proper reheating procedures for hot holding OUT Management awareness; policy present IN OUT Proper cooling time and temperatures OUT Proper use of reporting, restriction and exclusion OUT N/A Proper hot holding temperatures N/O Good Hygienic Practices Proper cold holding temperatures OUT N/O Proper eating, tasting, drinking or tobacco use OUT N/O N/A Proper date marking and disposition No discharge from eyes, nose and mouth Time as a public health control (procedures / OUT N/O IN OUT N/O N records) Preventing Contamination by Hands Consumer Advisory Hands clean and properly washed Consumer advisory provided for raw or OUT N/O NEW IN OUT undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations N/O OUT approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not OUT OUT N/O N/A Approved Source Chemical Food obtained from approved source OUT OUT N/A Food additives: approved and properly used Food received at proper temperature Toxic substances properly identified, stored and IN OUT NIID N/A OUT used OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures Required records available: shellstock tags, parasite Compliance with approved Specialized Process IN OUT N/O OUT N/A destruction and HACCP plan Protection from Contamination Food separated and protected The letter to the left of each item indicates that item's status at the time of the N/A OUT inspection. Food-contact surfaces cleaned & sanitized IN d OUT = not in compliance IN = in compliance N/A = not applicable Proper disposition of returned, previously served, N/O = not observedIN 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 IN OUT Proper Use of Utensils IN OUT Safe Food and Water cos R cos Pasteurized eggs used where required × × In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × × handled × Single-use/single-service articles: properly stored, used Food Temperature Control Adequate equipment for temperature control × Gloves used properly Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly × × designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test X strips used × Food properly labeled; original container Nonfood-contact surfaces clean × Physical Facilities Prevention of Food Contamination × × Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices × × and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed × × fingernails and jewelry Wiping cloths: properly used and stored × Toilet facilities: properly constructed, supplied, cleaned × Fruits and vegetables washed before use × Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: ANGELA RISINGER Date: 04/08/2019 EPHS No. Inspector: Follow-up: $\overline{\mathbf{A}}$ No 573-888-9008 1647 Follow-up Date:

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ESTABLISHMENT NAME SENATH SCHOOL CAFETERIA		801 S STATE STI	SENATH, MO 638	NATH, MO 63876			
FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT/		LOCATION	CATION TEMP. in °		
Salad Bar/Tomatoes		50	Hot Hold/Ho	Hot Hold/Hot Dogs		135	
Salad Bar/Lettuce		52	French Fries		14	145	
Cottage Cheese		50	Juice Cooler		37		
Left Milk Cooler		37 Walk in Cooler		35			
	Right Milk Cooler	36 True 3 Door			35	5	
Code Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	PRIORITY nination, prevention or reduction MMEDIATE ACTION within 72	on to an acceptable level, hazards a	associated with foodborne illness	Correct by (date)	Initial	
3-501.16A	Potentially hazardous foods not held	below 41 degrees, Sliced 1	Fomatoes 50 degrees, Lettuce	52 Degrees, Cottage Cheese	CIP	AR	
	50Degrees			00			
4-202.11A2	Spatula in drawer chipped and crack	ed, must be smooth and vo	id of any crips and cracks, voi	urnarny discarded	COS	MA	
Code Reference	Core items relate to general sanitation, op standard operating procedures (SSOPs).	CORE ITE erational controls, facilities or s These items are to be correc	structures, equipment design, gene	ral maintenance or sanitation on or as stated.	Correct by (date)	Initial	
4-501.114	No sanitizer in bucket for cleaning				COS	AK	
6-501.11	REPEAT: Three ceiling panels missing in laundry room, repair						
4-601.11C							
4-501.11							
4-601.11C	11C Floor in laundry room soiled with unknown liquid, clean and sanitize						
Date: Fecha Emp: Empleado PASS WHEN BAR TURNS O BACFFMAR CUM ADI CAMMA A COU 1600 F	BLUE PRANCE DU 18 1884						
cos	Corrected onsite						
CIP	Correction in Progress						
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	erson in Charge /Title: ANGELA RISINGER Angela Riningel Date: 04/08/20						
Inspector:		☑ No					

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