

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

TIME IN 915			TIME OUT 1130		
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WITH ANY TIME LIMIT	CTION THIS DAY, THE ITEMS NOTED BELOW IDE ECTION, OR SUCH SHORTER PERIOD OF TIME A 'S FOR CORRECTIONS SPECIFIED IN THIS NOTIC	SMAYR	F SPF	CIFIE	D IN W	RITING BY	THE DECLII A	TORY AUTHORITY. FAILURE T PERATIONS.	ECTED O COM	BY THE	
ESTABLISHMENT NAME: HORNERSVILLE MIDDLE SCHO(HORNERSVILLE PUBLIC SC						SCH	OOL	PERSON IN CHARGE: JOYCE WYRICK			
ADDRESS: 601 MAIN STREET					COUNTY: 069						
CITY/ZIP: HORNERSVILLE,M MO 63 PHONE: 573-737-2456				FAX: P.H. PRIORITY : H M					L		
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P.					GROCERY STORE INSTITUTION MOBILE VENDORS TAVERN TEMP.FOOD						
PURPOSE Pre-opening	Routine Follow-up Complaint	☐ Ot	her								
FROZEN DESSER Approved Di		TE			SUPP		NON-COM Date Sam	MUNITY PRIVAT			
License No. 101	RISK F.	ACTORS	SAND	INT	ERVE	NTIONS					
Risk factors are food foodborne illness outb	preparation practices and employee behaviors most reaks. Public health interventions are control meas	commonly ures to pr	report	ted to	the Ce	nters for Dis	ease Control a	and Prevention as contributing fac	tors in		
Compliance Demonstration of Knowledge			S R		omplian		Po	tentially Hazardous Foods	C	OS F	
OUT	Person in charge present, demonstrates knowledg and performs duties	e,			OUT	N/O N/A	Proper cooking, time and temperature				
OUT	Employee Health Management awareness; policy present	100 E		IN	OUT	ND N/A					
OUT	Proper use of reporting, restriction and exclusion			117		N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures				
OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		-	1	OUT	JT N/A N/O N/A		nolding temperatures marking and disposition			
OUT N/O	No discharge from eyes, nose and mouth			IN		N/O N/A	Time as a pu	blic health control (procedures /			
	Preventing Contamination by Hands	85 C)	\pm				records)	Consumer Advisory		-	
OUT N/O	Hands clean and properly washed			IN	OL	IT N	Consumer ad undercooked	dvisory provided for raw or food			
OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed							Highly Susceptible Populations				
OUT Adequate handwashing facilities supplied & accessible					OUT	N/O N/A	Pasteurized f	oods used, prohibited foods not			
	Approved Source			\vdash			offered	Chemical			
	OUT Food obtained from approved source OUT NO N/A Food received at proper temperature		-		OU	T N/A	Food additive	s: approved and properly used			
	P 10/A			OUT Toxic substances pro		nces properly identified, stored an	d				
OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite								ance with Approved Procedures			
destruction					OU	T N/A	and HACCP	with approved Specialized Process plan	3		
OUT N/A	Protection from Contamination 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					of the		
IN COT N/A			-	inspection.				orthe			
IN OUT Proper disposition of returned, previously served,		-		IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed							
	reconditioned, and unsafe food	GOOD RE	TAII D	PAC	TICES						
	Good Retail Practices are preventative measures to	control the	introd	uction	of path	nogens, che	micals, and ph	vsical objects into foods.			
IN OUT	Safe Food and Water	cos	R	IN	OUT		Proper	Use of Utensils	COS	R	
X Pasteurized eggs used where required X Water and ice from approved source				X			ensils: properly equipment and	stored l linens: properly stored, dried.	-	-	
Food Temperature Control				×		handled	ed				
X Adequate equipment for temperature control			-	×			e/single-serviced properly	e articles: properly stored, used		-	
X Approved thawing methods used Thermometers provided and accurate							Utensils, Equ	uipment and Vending			
X Thermometers provided and accurate				×		designed,	nonfood-conta constructed, a	act surfaces cleanable, properly			
Food Identification				×		Warewas strips use	shing facilities: installed, maintained, used; test				
X Food properly labeled; original container Prevention of Food Contamination				X			contact surface				
X Insects, rodents, and animals not present			-	×		Hot and c	old water avail	ical Facilities able; adequate pressure			
Contamination prevented during food preparation, storage and display				×		Plumbing	installed; prop	er backflow devices			
Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry			\neg	X Sewage and wastewater properly disposed							
X Wiping cloths: properly used and stored				X		Toilet facil	ities: properly	constructed, supplied, cleaned			
X Fruits and vegetables washed before use .				×		Garbage/r	efuse properly	disposed; facilities maintained			
Person in Charge /Ti	de: JOYCE WYRICK	10	1	^		rnysical fi		04/23/2019			
nspector:///	Teler	phone No).	,		EPHS No.				0	
IO 580-1814 (9-13)	573-	888-90	80		1	647	Follow	-up Date: 04/29/2019	,	E6 37	



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ESTABLISHME	NT NAME RSVILLE MIDDLE SCHO!	ADDRESS		CITY/ZIP	4 4 4 0 00	0==	
				HORNERSVILLE,I	The second second		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. i		
	MILK COOLER	38	Salad		186		
	WALK IN COOLER	35	Ribs	Ribs			
	WALK IN FREEZER	10		On 1990			
	CHILI	170					
	HOT HOLD	180					
Code Reference	Priority items contribute directly to the elim or injury. These items MUST RECEIVE IN	PRIORITY ination, prevention or reduction MEDIATE ACTION within 7	on to an acceptable level, hazards a	ssociated with foodborne illness	Correct by (date)	Initial	
3-101.11	2 #10 Tomato cans dented in pantry			for return	cos	aw	
4-101.11	Repeat: Sterlite containers that are no				04/29/2019	aw	
3-501.19	Time being used as a control, no written procedures on hand, shall have written procedures that are maintained						
1.004.444	in the facility						
4-601.11A	.11A Ice maker baffles soiled with black residue, clean and sanitize						
Code Reference 3-307.11	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.						
Date: Fecha Emp: Empleado PASS WHEN BUT BAST WHEN BUT BAST WHEN BUT BAST WHAT SO FRANCIS ART CAMPA COLOR MAT	IE NINGE BARRA 11°C	MENT (IF THERE IS ANY MODIF	DED OR COMMENTS ICATIONS TO 3VAT SINK AND AIR GAI TINE INSPCTION	P MUST BE PLACED)			
	arge /Title: JOYCE WYRICK	Help	il	Date: 04/23/201	9		
o 580-1814 (9-13)	holyth Plil	Telephone No. 573-888-900 ITRIBUTION: WHITE - OWNER'S COP		Follow-up: Follow-up Date: 04/2	Yes 29/2019	No E6.37A	