

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

TIME IN 900			TIME OUT 1115	
PAGE	1	of	2	

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: SOUTH ELEMENTARY SCHOOL OWNER: PERSON IN CHARGE: MINDY RECKLING KENNETT PUBLIC SCHOOLS ADDRESS: 920 KENNETT STREET COUNTY: 069 CITY/ZIP: KENNETT, MO 63857 PHONE: 573-717-1130 FAX: P.H. PRIORITY: H М ESTABLISHMENT TYPE ☐ BAKERY ☐ RESTAURANT C. STORE ☐ CATERER☐ SENIOR CENTER DELI
SUMMER F.P **GROCERY STORE** ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS SCHOOL **TAVERN** PURPOSE ☐ Pre-opening Routine ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SLIPPLY ☐ 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 Compliance Demonstration of Knowledge COS Compliance cos 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 NO N/A Proper reheating procedures for hot holding OUT Management awareness; policy present IN OUT NO N/A Proper cooling time and temperatures OUT Proper use of reporting, restriction and exclusion Proper hot holding temperatures OUT N/O N/A OUT Good Hygienic Practices N/A Proper cold holding temperatures OUT N/O Proper eating, tasting, drinking or tobacco use IN O 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 OUT undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations OUT N/O approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not OUT OUT N/O N/A accessible offered Approved Source Chemical OU Food obtained from approved source OUT Food additives: approved and properly used N/A Food received at proper temperature Toxic substances properly identified, stored and OUT IN N N/A OUT 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 IN N/A **G** inspection. Food-contact surfaces cleaned & sanitized OUT N/A IN = in compliance OUT = not in compliance Proper disposition of returned, previously served, N/A = not applicable N/O = not observed IN OUT MID 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 OUT IN Safe Food and Water COS R IN OUT Proper Use of Utensils 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 Food Temperature Control × Single-use/single-service articles: properly stored, used Adequate equipment for temperature control × Gloves used properly X Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly X × designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test × X strips used X Food properly labeled; original container × × Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities X 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 × × X fingernails and jewelry × Wiping cloths: properly used and stored × Toilet facilities: properly constructed, supplied, cleaned X Fruits and vegetables washed before use × Garbage/refuse properly disposed; facilities maintained × Physical facilities installed, maintained, and clean Person in Charge /Title: MINDY RECKLING Date: 05/01/2019 Inspector: EPHS No. Telephone No Follow-up: Yes П 1 No 573-888-9008 1647 Follow-up Date: DISTRIBUTION: WHITE - OWNER'S COP CANARY - FILE COP



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

TIME IN 900 TIME OUT 1115

PAGE 2 of 2

SOUTH	NT NAME ELEMENTARY SCHOOL	920 KENNET	T STREET	KENNETT, MO 63	857		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F		
WALK IN COOLER		37	GREEN BEANS/I	GREEN BEANS/HOT HOLD		185	
WALK IN FREEZER		20	MEAT LO	MEAT LOAF		198	
WALK IN FREEZER 2 20			MASHED POT	MASHED POTATOES		158	
WALK IN COOLER 1 36 LEFT MILK COOLER						37	
M	ASTER BILT COOLER 38		RIGHT MILK C	OOLER	38	3	
Code Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	associated with foodborne illness	Correct by (date)	Initial			
5-403.11	Mop water being dumped outside, mu	cos	MK				
3-501.17	Hot dogs in Masterbilt cooler open from original package and not dated					MIC	
3-302.11	Raw eggs next to ready to eat (Carrots)					MG	
4-101.11 3-302.11A4	Non food grade containers storing bu Sausage opened and exposed in wall	cos	MK				
Code Reference	Core items relate to general senitation on		RE ITEMS	ral maintenance or sanitation	Correct by (date)	Initial	
	standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.					1444	
5-203.13	No mop water onsite, must have o				NRI NRI (WIK	
4-101.19	Paint chipping on shelving in small storage room, Repair						
6-501.11	Repeat: Drain lines under 2 vat sink leaking, repair or replace						
3-302.12							
3-307.11 4-302.14							
Date:	LUE RANGE LA MARIA				cos		
*111	THE TOURS HISPECTON						
Person in Ch	DISCUSSED WITH MANAGE	GMENT (IF THERE IS ANY NRI= NEX	ROVIDED OR COMMENTS MODIFICATIONS TO 2VAT SINK AND AIR GA KT ROUTINE INSPCTION	Date: 05/01/20	19		
Inspector://		Z No					
MO 580-1814 (9-13)	belight 1) that	573-888		Follow-up Date:		E6.37A	