

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

TIME IN 930		TIME OUT 1130		
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BASED ON AN IN	SPECTION THIS DAY, THE ITEMS NO	OTED BELOW IS					PAGE 1 of	2		
WITH ANY TIME I	ISPECTION, OR SUCH SHORTER PE	ERIOD OF TIME	AS MAY	NONCO	OMPLIA	NCE IN OPERA	PAGE 1 of ATIONS OR FACILITIES WHICH MUST BE BY THE REGULATORY AUTHORITY FAIL	CORPE	TED	
Holcomb S	School	OWNER:	1010		C1 114 C1	-SSATION OF	YOUR FOOD OPERATIONS.	UNE TO	SOMPL JED B	
ADDRESS: 102 Cherry Street		Holcon	nb Sch	1001	Dist.	RIII	Frannie Evans	-		
CITY/ZIP: Hol	comb, MO 63852	PHONE:			EAN		COUNTY: 069			
LSTABLISHMENT TYPE		PHONE: 573-792-3	92-3362 FAX:				P.H. PRIORITY :	P.H. PRIORITY : H M		
BAKERY RESTAURA	C. STORE CATERE		DELI SUMMER	ED	8	GROCERY STO				
☐ Pre-opening	Routine Follow-up	☐ Complaint				AVERN	ORE INSTITUTION MC	DBILE VE	VDORS	
FROZEN DESS	RT SEWAGE DISP		0		TED					
License No. NA	Disapproved PUBLIC	☐ PRIVA	TE	WA	COMM	JPPLY IUNITY [NON-COMMUNITY PRI	0.747		
		DIOKE					Date Sampled Re	esults		
Risk factors are fo	od preparation practices and employee	hehaviors mark	ACTORS	SAND	INTER	RVENTIONS				
Compliance	tibreaks. Public health interventions of Demonstration of Kno	are control meas	ures to pre	report event f	ted to the	e Centers for D	sease Control and Prevention as contributin	g factors i	in	
OUT	Person in charge present demons	wledge strates knowledge	COS	R	Com	pliance	Potentially Variable			
	and performs duties Employee Health		е,		IN O	UT NO N/A	Proper cooking, time and temperature		cos	
OUT	Management awareness: policy as				IN O		Proper reheating procedures for bot hald	ina		
001	rioper use of reporting, restriction	and avaluation		+	IN O		TODEL COOLING time and temperature	ing		
OUT N/O	Proper eating tasting drinking and	lices	Su(SI)			OUT N/A	Proper not holding temperatures Proper cold holding temperatures			
OUT N/C	No discharge from eyes, nose and	mouth	-	+	Ol I		Proper date marking and disposition			
	Preventing Contamination	hy Hande		\perp	IN OL	IT N/O N	Time as a public health control (procedure records)	s/		
OUT N/O	Hands clean and properly washed	-y ricinos		+			Consumer Advisor			
OUT N/O	No bare hand contact with ready-to-	eat foods or		\perp	IN	OUT N	Consumer advisory provided for raw or undercooked food			
approved alternate method properly followed OUT Adequate handwashing facilities supplied &							Highly Susceptible Populations			
	decessible	oplied &			■ OU	T N/O N/A	Pasteurized foods used, prohibited foods no			
OUT	Approved Source Food obtained from approved source			++		. 14/0 14/4	Official	ot		
OUT N/A Food received at proper temperature		9				DUT N/A	Chemical Food additives: approved and properly used			
OUT	Food in good condition, safe and una					OUT	Toxic substances properly identified, stored used	and	-	
OUT N/O	required records available: shellston	k tags, parasite					Conformance with Approved Broad			
-	destruction Protection from Contamin					DUT N/A	Compliance with approved Specialized Proceedings and HACCP plan	ess	-	
QT N/A	Food separated and protected		-	<u> </u>	The fell					
OUT N/A	Food-contact surfaces cleaned & sar	nitized		l i	ne lette nspectio	r to the left of e n.	ach item indicates that item's status at the ti	me of the		
OUT N	Proper disposition of returned, previous reconditioned, and unsafe food	usly served,		-	IN =	in compliance not applicable	OUT = not in compliance			
	and disale lood			\bot			N/O = not observed			
OUT	Good Retail Practices are preventative Safe Food and Water rized eggs used where required	measures to con	OD RETAI	IL PRA	CTICES					
Pasteu	Safe Food and Water rized eggs used where required		COS R	IN	V OUT	unogens, chem	icals, and physical objects into foods.			
Water	and ice from approved source			×		In-use uten	sils: properly stored	cos	R	
	Food Temperature Control			×		Utensils, eq handled	uipment and linens: properly stored, dried,	-	+	
	te equipment for temperature control ed thawing methods used			X		Single-use/s	ingle-senice adiabati	-	-	
Adequa	AL ILIAM/IDG PROBLEM I			<u></u>			Itensils Equipment - 114		-	
Lyphiase	neters provided and accurate					Fard 1	enfood post-			
Lyphiase	meters provided and accurate			×		Toou and no	mood-contact surfaces cleanable, properly			
Thermo	reters provided and accurate Food Identification		-	×	-	designed, co	onfood-contact surfaces cleanable, properly onstructed, and used			
Thermo	Food Identification perly labeled; original container Prevention of Food Container			×		designed, co Warewashin strips used	g facilities: installed, maintained, used; test			
Thermo	Food Identification perly labeled; original container Prevention of Food Contamination odents, and appropriate			×		designed, co Warewashin strips used Nonfood-con	g facilities: installed, maintained, used; test			
Food pro	Food Identification Perely labeled; original container Prevention of Food Contamination rodents, and animals not present nation prevented during food preparation	on, storage		×		Warewashin strips used Nonfood-con	g facilities: installed, maintained, used; test tact surfaces clean Physical Facilities water available; address to			
Food pre	Food Identification Perfy labeled; original container Prevention of Food Contamination odents, and animals not present lation prevented during food preparation oceanly reserved to the contamination prevented during food preparation oceanly reserved to the contamination prevented during food preparation oceanly reserved to the contamination prevented during food preparation oceanly reserved to the contamination prevented during food preparation oceanly reserved to the contamination prevented to the contamination prevented during food preparation prevented to the contamination preve	on, storage		×		designed, co Warewashin strips used Nonfood-con Hot and cold Plumbing ins	g facilities: installed, maintained, used; test tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices			
Food pro Insects, Contaminand displ Personal fingemail Wiping cl	Food Identification Food Identification Prevention of Food Contamination rodents, and animals not present lation prevented during food preparatio ay cleanliness: clean outer clothing, hair r s and jewelry oths: properly used and attention	on, storage estraint,		×		designed, co Warewashin strips used Nonfood-con Hot and cold Plumbing ins	g facilities: installed, maintained, used; test tact surfaces clean Physical Facilities water available; address to			
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Food pro Insects, X Contaminand displemation Wiping cl Fruits and	Food Identification Food Identification perly labeled; original container Prevention of Food Contamination odents, and animals not present nation prevented during food preparatio ay cleanliness: clean outer clothing, hair r s and jewelry oths: properly used and stored vegetables washed before use	estraint,		x x x x x x	×	designed, codesigned, codesign	g facilities: installed, maintained, used; test stact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices wastewater properly disposed properly constructed, supplied, cleaned properly disposed; facilities maintained			
Food pro Insects, Contaminand displ Personal fingemail Wiping cl Fruits and	Food Identification Food Identification perly labeled; original container Prevention of Food Contamination odents, and animals not present nation prevented during food preparatio ay cleanliness: clean outer clothing, hair r s and jewelry oths: properly used and stored vegetables washed before use	estraint, Telephon 573-888	O NO	× × × × ×	×	designed, codesigned, codesign	g facilities: installed, maintained, used; test tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices wastewater properly disposed s: properly constructed, supplied, cleaned			



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ESTABLISHMENT NAME HOICOMD School FOOD PRODUCT/LOCATION Hot Ham Sandwich Philly Steak/ Hot Hold		ADDRESS 102 Cherry Street	CITY/ZIP Holcomb, MO 63852			
		TEMP. in ° F	T/ LOCATION	. in ° F		
		127			39	
		175	US Walk in	n cooler	3	9
True Dairy Cooler		39	Jamolite wall	k in cooler	3	
	Rear Dairy Cooler	41	Tomatoes/S	Salad Bar	4	
	Amana Refrigerator	398				
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY IT e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	to an acceptable level, hazards	s associated with foodborne illness	Correct by (date)	Initial
5-205.12	Rear Mop sink faucet with hose of			ibility of a cross connection	cos	178
3-501.16A	Ham and Cheese sandwich temp		cos	J.E		
Code Reference 6-501.11 1-302.11A4	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. Freezer leaking water on to floor, creating the possibility of contamination, repair or replace Cooked scrabbled eggs in walk in cooler uncovered, must protect from contamination					
-501.11	Repeat: Boxes stored on floor in Walk in freezer, must be at least 6 inches off of floor Ceilings leaking in both dry storage rooms, repair or replace					
RI	Temp Rite. © Date: Fecha Emp: Empleado PASS WHEN BLUE BAR TURNS ORANGE BASTURIS ORANGE BASTURIS COM NAMA AND COMMANDA AND					FE.
	CORRECTED ONSITE					
00	OOUVECTED ONSITE					-
		EDUCATION PROVID	ED OR COMMENTS			
	Discussed	with management correct dating practices	The state of the s	expiration date		
		1				
erson in Ch	arge /Title: Frannie Evans	PHONNINE	Quano	Date: 08/26/201	19	
nspector	160111	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: Follow-up Date:		☑ No
O 580-1814 (9-13)	1/1	DISTRIBUTION: WHITE - OWNER'S COPY	CANARY - FILE COPY	. Silver up Date.		E6 37A