

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

TIME IN	90	0	TIME OUT 1100		
PAGE	1	of	2		

ESTABLISHMENT NAME: DAWER	WIT	TH ANY TIM	ME LIMIT	TS FOR CORRE	AY, THE ITEMS NOTE LUCH SHORTER PER ECTIONS SPECIFIED	OD OF TIME AS	SMAYE	RF SP	FCIFIE	D IN W	RITING BY	THE RECULA	ILITIES WHICH MUST BE CORR ATORY AUTHORITY. FAILURE T PERATIONS.	ECTED I	BY THE
CATYCEP Malden, MO 63863	ESTABLISHMENT NAME: OWNER: Malden Highschool Malden				OWNER:							PERSON IN CHARGE: Lorena Tapp			
CATYCEP Malden, MO 63863	AL	DDRESS:	600 V	N Burkha	rt Road						3501		COUNTY: 069		
BARERY SCHOOL SENIOR CENTER SUMMER P. GROCERY STORE INSTITUTION GROBILE VENDORS RESTRUTION SCHOOL SENIOR CENTER SUMMER P. GROCERY STORE INSTITUTION GROBILE VENDORS Results Flore Properties	CI	TY/ZIP: N	Nalde	en, MO 63	3863	PHONE:			FA	X:]м[] L
PRESIDENT SESERT SENAGE DISPOSAL PUBLIC PRIVATE COMMUNITY Date Sampled Processor Date of Processor Dat		BAKER' RESTA	Y	C. STOP				R F.P.						VENDO	RS
ROZEN DESSERT			ning	Routine	☐ Follow-up	☐ Complaint		Other		100000000000000000000000000000000000000					
Risk fectors are food preparation practices and employee behaviors must commonly reported to the Centres for Desease Control and Prevention as contributing factors in foodcome interesting and prevention as contributing factors in foodcome interesting and control with respect to prevent foodcome interesting procedures for hotology and performance during the control with respect to prevent foodcome interesting procedures for hotology and performance during the control with respect to prevent food and exclusion out to prevent the properties of the properties of the prevention of the prevent		Approved	☐ Dis			OSAL	ΓE								
Risk factors are food preparation practices and employee behaviors most commonly reported to the Carter's for Disease Carter's and Prevention as contributing factors in foodbornel inside an interval prevention as contributing factors in foodbornel inside an interval prevention as contributing factors in foodbornel inside an interval prevention as contributing factors in foodbornel inside an interval prevention as contributing factors in foodbornel inside an interval prevention and preforms duties. OUT Person in charge present, demonstrates knowledge	Lice	ense No	IA			RISK F	ACTOR	RS AN	D INT	ERVE	NTIONS		proc	,	
Compliance Demonstration of Knowledge COS R Compliance Person in Argange Present, demonstrates knowledge Person in Argange Present Person of the Progress of t	Ris	k factors	are food	preparation pra	ctices and employee	behaviors most o	common	ly reno	orted to	the Ce	enters for Dis	sease Control	and Prevention as contributing fac	tors in	
Consumer Advisory OUT NO NO bare hand contact with ready-to-set foods or approved admentation for may or understand from approved and performs duties OUT NO NO Proper cooling, think and temperatures OUT NO Proper cooling, think and temperatures OUT NO Proper cooling, think and temperatures OUT NO Proper cooling, thinking or tobaccouse OUT NO Proper cooling temperatures OUT NO NO Proper cooling temperatures OUT NO Proper cooling temperatures OUT NO NO Proper cooling temperatures OUT NO NO Proper cooling temperatures OUT NO Proper cooling temperatures OUT NO NO Proper disperature temperature OUT NO NO Proper disperature temperature temper	100	abome iline	ess outur	reaks. Public h	ealth interventions a	are control measu	ures to p	preven	t foodb	orne illr	ness or injur	у.			20 1
Employee Health OUT Management awareness; ploty present OUT Proper use of reporting, restriction and exclusion OUT NO Proper dispractices and properly washed OUT NO No discharge from eyes, nose and mouth Preventing Contamination by Hands OUT NO No Description of the control (procedures / records) Proper land order of the restriction and exclusion OUT NO No Description of the restriction of			OUT	Person in cha	arge present, demons			+	_						, 35
OUT NO NA Proper call notifies preprietures OUT NO NO NA Proper calling, testing, drinking or lobacco use OUT NO NO No discharge from eyes, nose and mouth No Out No No discharge from eyes, nose and mouth No Out No No No discharge from eyes, nose and mouth No Out No			OUT		Employee Health										
OUT NO Proper eating, tasting, dinking or tobaccouse OUT NO Make Proper cold holding temperatures OUT NO Make Proper cell modify in the marking and disposition of the marking facilities supplied & accessible Approved Source OUT No bare hand contact with ready-to-eart foods or approved allemante method property followed accessible accessible Approved Source OUT No has a possible and the marking and disposition of the marking an					of reporting, restriction	and exclusion		-	IN						-
OUT NO No discharge from eyes, nose and mouth Preventing Contamination by Hands OUT NO No Hands clean and properly washed OUT NO No bare hand contact with ready-to-eat foods or suproved alternate method properly followed A Acquate method properly followed A Acquate expension of records and properly stored, direct of the left of each item indicates that item's status at the time of the inspection. In OUT NO NA Pasteurized foods used, prohibited foods not offered Contamination OUT Food or obtained from approved source OUT N/O NA Pasteurized foods used, prohibited foods not offered Contamination OUT Food or obtained from approved source OUT N/O NA Posteurized foods used, prohibited foods not offered Contamination OUT N/O NA Pood received at proper temperature OUT N/O NA Required records available, shelstock tags, parasite destruction OUT N/O NA Required records available shelstock tags, parasite destruction from Contamination Protection from Contamination OUT N/O Food-contact surfaces cleaned & sanitized OUT N/O Food-contact surfaces cleaned & sanitized IN OUT N/O Food-contact surfaces cleaned & sanitized OUT Safe Food and Water COS R IN OUT Proper Use of Utensils OUT Safe Food and Water COS R IN OUT Proper Use of Utensils OUT Safe Food and Water COS R IN OUT Proper Use of Utensils OUT Safe Food and Water COS R IN OUT Proper Use of Utensils OUT Safe Food and water required X Adequate equipment for temperature Control X Adequ		OUT	N/O	Proper eating				-		01	UT N/A	Proper cold	holding temperatures		_
OUT N/O Hands clean and properly washed OUT N/O No bare hand contact with ready-to-est foods or approved alternate method properly followed Adequate handwashing facilities supplied & accessible OUT Adequate handwashing facilities supplied & accessible OUT N/O N/O Approved Approved Source OUT N/O N/O Food obtained from approved source Food in good condition, safe and unadulterated N/O I N/O Food obtained from approved specialized Process and HACCP plan Frotection from Contamination N/O I Food separated and protected IN OUT N/O Food obtained, and protected IN OUT N/O Food obtained, and unsafe food GOOD RETAIL PRACTICES OUT Proper Use of Utensits Cos R N/O I Insue tensils; properly stored, dried, handled N/O I Insue tensils; properly stored, dried, handled N/O I Insue tensils; properly stored, used N/O I Insue tensils; properly stored, used N/O I Insue tensils; properly stored, dried, handled N/O Insue tensils; properly stored, dried, handled N/O I Insue tensils; properly stored, dried, handled N/O Insue tensils; properly stored, dried, handled N/O Insue tensils; properly stored, dried, handl				No discharge	from eyes, nose and	mouth			IN			Time as a pi			
OUT NO No bare hand contact with ready-to-eat foods or approved alternate method property followed approved and property followed approved and property followed accessible Approved Source OUT N/A Food additives approved and property used OUT N/A Food additives approved and property used OUT N/A Food deciditives approved and property out of the Interview of OUT N/A Food deciditives approved and property out of OUT N/A Food deciditives approved and property out out of OUT N/A Food deciditives approved and property out out out of OUT N/A Food deciditives approved and property out out out out out out of OUT N/A Food deciditives approved and property out	9	OUT	N/O			by Hands		+	IN	01	17 N	Consumer a			
approved alternate method property followed accessible OUT Adequate handweshing facilities supplied & accessible Approved Source OUT Food obtained from approved source OUT No No No Food received at proper temperature OUT Food in good condition, safe and unadulterated OUT No No No Food received at proper temperature OUT No No No Food received at proper temperature OUT No No No Food received at proper temperature OUT No No No Food received at proper temperature OUT No No No Food received at proper temperature OUT No No No Food received at proper temperature OUT No No No Food received at proper temperature OUT No No Food received at proper temperature IN OUT No Food separated and protected IN OUT No Food received at proper temperature OUT No Food received at proper temperature IN OUT No Food received at proper temperature OUT No Food received at the status at the time of the inspection. IN OUT No Food received at the status at the time of the inspection. IN OUT No Food received at the status at the time of the inspection of the proper temperature of the inspection of the proper temperature of the inspection of	_					-eat foods or	-	1	IIN		JT N	undercooked	food		
accessible Approved Source OUT Food obtained from approved source OUT Food obtained from approved source OUT Food in good condition, safe and unadulterated IN OUT N/O N Required records available: shellstock tags, parasite destruction Protection from Contamination IN OUT N/O Food separated and protected IN OUT N/O Food-contact surfaces cleaned & sanitized IN OUT N/O Food separated and protected IN OUT N/O Food-contact surfaces cleaned & sanitized IN OUT N/O Food separated and protected IN OUT N/O Food separated status at the time of the inspection. IN = in compliance OUT = not in com				approved alte	emate method properly	y followed									
OUT NO N/A Food obtained from approved source Food received at proper temperature OUT Food in good condition, safe and unadulterated used of control of c		accessible					_		OUT	offered					
OUT NO NA Pood received at proper temperature OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite destruction Protection from Contamination IN OUT N/A Food separated and protected IN OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned with approved Procedures Required records available: shellstock tags, parasite destruction Protection from Contamination IN OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/A Food-contact surfaces cleaned & sanitized N/A = not applicable N/O = not observed OUT = not in compliance N/O = not observed N/A = not applicable N/O = not observed OUT = not in compliance N/O = not observed N/A = not applicable N/O = not observed OUT = not in compliance N/O = not observed N/A = not applicable N/O = not in compliance N/O = not observed N/A = not applicable N/O = not in compliance N/O = not observed N/A = not applicable N/O = not in compliance N/O = not in c	70		TUC	Food obtained	d from approved source	ce				OL	JT N/A	Food additive			-
Corformance with Approved Procedures and HACCP plan NOUT N/O NA Food separated and protected Protection from Contamination NOUT N/A Food separated and protected NOUT N/A Food-contact surfaces cleaned & sanitized NOUT N/A Food-contact surfaces cleaned & sanitized NOUT N/A Food-contact surfaces cleaned & sanitized N/A = not applicable Proper disposition of returned, previously served, 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. N/A = not applicable N/A = not	IN	OUT N) N/A	Food received	I at proper temperatur	re				OUT Toxic subs		Toxic substa	ances properly identified, stored and		
destruction Protection from Contamination IN CIT N/A Food separated and protected IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT Proper disposition of returned, previously served, respectively. GOOD RETAIL PRACTICES OUT Proper Use of Utensits OS R IN OUT Proper Use of Utensits COS R IN OUT Proper Use of Utensits Sund Inch Inch Inch Inch Inch Inch Inch Inch	8	-		Food in good	condition, safe and ur	nadulterated				Co					
The letter to the left of each item indicates that item's status at the time of the inspection. The letter to the left of each item indicates that item's status at the time of the inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT Proper disposition of returned, previously served, 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 Safe Food and Water COS R IN OUT Proper Use of Utensils COS R Water and ice from approved source Water and ice from approved source Food Temperature Control X Adequate equipment for temperature control X Approved thaving methods used Thermometers provided and accurate X Food Identification X Food Identification X Food or properly labeled; original container Prevention of Food Contamination In sects, redons, and animals not present X In-use utensils: properly stored, dired, handled Utensils, equipment and linens: properly stored, dired, handled X Utensils, equipment and Wending Warewashing facilities: installed, maintained, used; test strips used X Food or properly labeled; original container X Food or properly labeled; original container X Contamination prevented during food preparation, storage A In-used, redonated and stored X Hot and cold water available; adequate pressure Plumbing installed, maintained X Foritis and vegetables washed before use Person in Charge /Title: Lorena Tapp Telephone No. Follow-un: 72 Yes 72 No. Telephone No. Follow-un: 72 Yes 72 No.	IN	OUT N/C) 1	destruction			te			OL	JT N/A			3	
OUT N/A Food-contact surfaces cleaned & sanitized inspection. IN OUT No Proper disposition of returned, previously served, 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 Safe Food and Water COS R IN OUT Proper Use of Utensils COS R IN OUT Proper Use Use Utensils COS R	IN	Q T	N/A									each item ind	icates that item's status at the time	of the	
Proper disposition of returned, previously served, reconditioned, and unsafe food Sood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.		OUT	N/A	Food-contact	Food-contact surfaces cleaned & sanitized					pection					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Note	IN	OUT	N	Proper disposition of returned, prev reconditioned, and unsafe food						N/A = not applicable N/O = not observed				- <u> </u>	
Note				Good Retail Pro	actices are preventativ						Lagane obs	—isala and pl			
Pasteurized eggs used where required X	-			Safe	fe Food and Water	C moaddies to s	cos							Cos	R
Food Temperature Control X Adequate equipment for temperature control X Adequate equipment for temperature control X Approved thawing methods used X Equipment and Vending X Equipment and Vending X Equipment and Vending X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used X Food properly labeled; original container X Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Date: 01/14/2020 Telephone No. Follow-up: 7/1 Yes. 7/1 No. Follow-up: 7									×			ensils: properly	y stored		
Adequate equipment for temperature control X Approved thawing methods used X Approved thawing methods used X Thermometers provided and accurate X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used X Food properly labeled; original container X Nonfood-contact surfaces clean Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry X Wiping cloths: properly used and stored X Toilet facilities: properly disposed X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Person in Charge /Title: Lorena Tapp Telephone No. EPHS No. Follow-up: 17 Yes 17 No.	×		TYGEO!	•							handled				
Approved thawing methods used Thermometers provided and accurate X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used X Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Date: 01/14/2020 Telephone No. Telep			Adequa			ıl .	-	_		-			ce articles: properly stored, used		
Food Identification X Gesigned, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Strips used Strips used Strips used Prevention of Food Contamination Physical Facilities Physica	×		Approv	proved thawing methods used								Utensils, Eq			
Food Identification X	×		Thermo	nermometers provided and accurate											
Y Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities				Food Identification					×		Warewas	hing facilities:			
Insects, rodents, and animals not present X	×		Food pr					1	×		Nonfood-contact surfaces clean				
X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Person in Charge /Title: Lorena Tapp Inspector: X Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 01/14/2020 Inspector: Telephone No. FePHS No. Follow-up: IZI Yes IZI No.	×								1 ×		Hot and c	Phys old water avai	sical Facilities		
fingemails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 01/14/2020 Inspector: Telephone No. Follow-up: Telephone No. Follow-up: Telephone No.		×	Contamination prevented during food preparation, storag and display												
X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Person in Charge / Title: Lorena Tapp Date: 01/14/2020 Inspector: Telephone No. EPHS No. Follow-up: Tollow-up: Tollow						air restraint,			×		Sewage a	and wastewate	r properly disposed		
Person in Charge /Title: Lorena Tapp Telephone No. EPHS No. Follow-up:			Wiping cloths: properly used and stored								Toilet faci	lities: properly	constructed, supplied, cleaned		
Person in Charge /Title: Lorena Tapp Date: 01/14/2020 Inspector: Fellow-up: Telephone No. EPHS No. Follow-up: Telephone No. EPHS No.							-								
Inspector: Telephone No. EPHS No. Follow-up: Tol. Yes Tol. No.	Pers	on in Cha	arge /Tit	le:I orena	Tann\ /		4.4000000000		Million Co.	-	i njoisui		The state of the s		
5/3-888-9008 1647 Follow up Date: 01/22/2020			1/1		1000	Telep	hone N	lo.				Follow	v-up: ☑ Yes	☑ No	0

DISTRIBUTION: WHITE - OWNER'S COPY



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

TIME IN 900 TIME OUT 1100

PAGE 2 of 2

Malden	ENT NAME Highschool	600 W Burkhart R	toad	Malden, MO 63863						
F	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	LOCATION TEMP. in		in ° F				
	Milk Cooler	37	37 EPCO Hot Hold							
	Traulsen 2 Door Left	35	Walk in Co	ooler	39	9				
	Traulsen 2 Door Right	36								
	FWE Warmer	170	170 Dish Washer							
			182							
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illnes or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.									
5-205.12	Reneat: Hose connected to mon	sink and laving below flood line	hasin programs the notantial f	or a cross connection arms	- 4/22/2022	1-1-1				
0 200.12	Repeat: Hose connected to mop sink and laying below flood line basin creating the potential for a cross connection, remove or hang hose higher than flood line basin									
7-102.11	Two unlabeled spray bottles on fr				1/22/2020	127				
Code Reference	Core items relate to general sanitation	CORE ITEI	ructures equipment design gene	ral maintenance or sanitation	Correct by (date)	Initial				
1-101.19	standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Repeat: Non sealed wooden pallets in walk-in Freezer, must be sealed or painted, surface needs to be									
	smooth, non porous and easily		pantos, o		1/22/2020	2+				
6-501.11	Repeat: Ice build up (floor, Ceiling	and boxes of food) from coolir	ng unit in walk in freezer, repa	air or replace	1/22/2020	11				
5-202.15	Rear exit kitchen door has visible daylight showing, repair or replace									
I-601.11C	Large floor fan used for drying	dishes in ware washing ro	om soiled with dust and d	ebris,	1/22/2020	LT				
cos	Corrected Onsite									
IRI	Next Routine Inspection									
		EDUCATION PROVID NAGMENT (IF THERE IS ANY MODIFIC NRI= NEXT ROUT	CATIONS TO 3VAT SINK AND AIR GA	P MUST BE PLACED)						
Person in Change	arge /Title: Lorena Tapp	Telephone No.	EPHS No.	Date: 01/14/202 Follow-up:	Yes 🔽] No				
1O 580-1814 (9-13)	appel tusto	573-888-9008 DISTRIBUTION: WHITE - OWNER'S COPY	1647 CANARY – FILE COPY	Follow-up Date: 01/2	22/2020	E6.37A				