

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

TIME IN 900			TIME OUT 1030		
PAGE	1	of	2		

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CITY/ZIP_CARDWELL, MO 63829 PHONE SAF6-3574 FAX. P.H. PRIORITY: H M L L L L L L L L L				_AND C-9 SCHOOL DISTRICT				DL DIS	TRICT	Shannon Wilson					
BANERY TYPE	CITY/ZIP: CARDWELL MO 63829 PHONE: 572 664 38				FAX:							ТмГ	٦L		
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Compliance Com	License	9 NO14				RISK FA	ACTOR	S AND	INTE	RVEN	ITIONS				
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Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed		×	Contamination prevented during food preparation, storage												
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Person in Charge /Title: Shannon Wilson Date: 03/10/2020 Inspector: Telephone No. EPHS No. Follow-up: Yes No	×		Wiping cloths: properly used and stored											\perp	
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 900	TIME OUT 1030		
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SOUTH!	LAND C-9 SCHOOL	ADDRESS 500 S MAIN	CARDWELL, MO	RDWELL, MO 63829			
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	OCATION	TEMP. in ° F			
			er	165			
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 as	sociated with foodborne illness	Correct by (date)	Initial	
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					Correct by	Initial	
Code Reference	CORE ITEMS 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.						
6-501.11	Repeat: Multiple floor tiles mis		ng, unable to properly clean	floors -	NRI	5.1	
I-101.19	 must maintain in good repair Raw wood in walk in freezer, must 		noisture areas	The second secon	NRI	SW SW	
						500	
3-305.11	Walk in cooler leaking water of	on inside, ceiling is warping	due to collection of water in	n ceiling panel	4/10/2020	50	
	-repair or replace			VELVEST III A AND INCIDENT APPRIL			
				76			
IRI	NEXT ROUTINE INSPECTION	1					
cos	CORRECTED ONSITE						
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				4.5			
Person in Ch	harge /Title: Shannon Wilson	n Charry IN	0	Date: 03/10/20	20		
nspector.		Telephone No.	EPHS No.	Follow-up:	Yes [No	
10 580-1814-0-13	Sele Wherter	573-888-9008	1647	Follow-up Date: Fol		E6.37A	