

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

ESTABLISHMENT NAME REPROLED TO CHARGE TEMPLY Walking COURTY Junklin PH. PRIGRITY:	NEXT ROUTINE	INSPEC	CTION, OR SL	JCH SHOP	RTER PERI	OD OF TIM	E AS MAY	BE SPEC	IFIED I	N WRI	TING BY T	HE RE	CHACILITIES WHICH GULATORY AUTHO OD OPERATIONS	RITY, F	AILURE TO	COME	oľA Pi ie	ıE
ADDRESS 1400 W Washington CITY/ZIP Kennett, MO 63857 FAX: ENHANT PIC C STORE	WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT ESTABLISHMENT NAME: OWNER: Kennett High School Kennett Public Sch					hools PERSON IN				Vallace								
COUT NO No Continue and Country Price Cooking time and continue and country Price Cooking time and country	ADDRESS: 1400 W Washington									COUNTY:	COUNTY: Dunklin							
CROSENY STORE CRITICATION CROSENY STORE CRITICATION CRITICATIO	CITY/ZIP: Ke	nnet	t, MO 63	3857		PHONE: 573-718-1120			FAX:	FAX:			P.H. PRIOF	P.H. PRIORITY: H M L				
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OUT N/A Required records available; shellstock tags, parasite OUT N/A Compliance with Approved Specialized Process and HACCP plan OUT N/A Food-contact surfaces cleaned & sanifized 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 & sanifized The letter to the left of each item indicates that item's status at the time of the inspection. IN = no applicable OUT = not in compliance N/A = not applicable N/A = not appl	Egod received at prepar temperate								OUT Toxic sub									
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X			E.H.		rixes Mulicipa			_	-				e-service articles: pro	nnerly st	ored. used			
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X	Frevention of Food Contamination						1^				Physics Facilities							
and display X	X Insects, rodents, and animals not present Contemplation protected during food preparation, storage						×	X Hot and cold water available; adequate pressure				_	_					
Section Figure	and display						Severe and wastewater preparty disposed											
X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained Physical facilities installed, meintained, and clean Person in Charge / Title: Tracy Wallace Date: 09/30/2020 Inspector: Telephone No. EPHS No. Follow-up: Yes No. Follow-up Date: Telephone No. Telep		X fingernails and jewelry																
Person in Charge / Title: Tracy Wallace Date: 09/30/2020																		
Inspector: Telephone No. S73-888-9008						-		-	1×	1 1		facilitie			lean		li.	-
Inspector: Telephone No. S73-888-9008	reison in Cha	arge / II	""Tracy	Walla	ce	1	aci	1 /r	d					:020				
DISTRIBUTION: WHITE _ OWNER'S CORY CANARY _ FILE CORY	Inspector	U	16/1	11			Telepko 573-88	ne No. 8-9008		1	1647				Yes	<u> </u>		3 77



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

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ESTABLISHMENT Kennett H	NAME ligh School	1400 W Washingto	on CITY IZIP Kennett, MO 63	Kennett, MO 63857				
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in " F				
	Diary Cooler	38	Crescor Warmer	180				
	Green Beans/Warmer	158	Dairy Cooler	36				
	Traulsen 2 Door	35	Dishwasher	169				
	Walk in Freezer	-9	Walk in Cooler	37				
Austr	Everest	40 PRIORITY!	True 3 Door	36 Courses by Initial				
Coce Reference	Programme contribute directly to the crimpury. These items MUST RECE	E E friedligh dreventon of reduction VE IMMEDIATE ACTION within 72	ito an acceptable level, hazards associated with footborne illinours on as stated.	mess (cale) .				
Code Reference 6-501.11	Core flams relate to general sanitati standard operating procedures (SSC Missing ceiling tile in kitchen,	Psi. Thase lients are to be confec	MS Inuitives, equipment design general maintenance or sanitetic tad by the next regular inspection or as stated.	NRI // CL				
MRI	Wext Routins	EDUCATION PROVI	DED OR COMMENTS					
Person in Ch Inspector	arge /Title: Tracy Wallace	Telephone No. 573-888-900	Date: 09/30 EPHS No. Follow-up: 1647 Follow-up Date OY CANARY - FILE COPY	☐ Yes ☑ No				