

## 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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MENT DOLLTIME INSDE	TION THIS DAY, THE ITEMS NOTE CTION, OR SUCH SHORTER PERI S FOR CORRECTIONS SPECIFIED	OD DE TIME AS MAY BE	= SPECI	FIED IN	I WRITING B	Y THE RE	FACILITIES WHICH MUST BE CORREC GULATORY AUTHORITY. FAILURE TO DD OPERATIONS.	COMPLY		
ESTABLISHMENT NAME: Malden Elementary School  OWNER: Malden Public Sch							Karla Foster	Karla Foster		
ADDRESS: 1104 N Douglass							COUNTY: Dunklin	COUNTY: Dunklin		
CITY/ZIP: Malden, MO 63863 PHONE: 573-276-5791		PHONE: 573-276-5791	FAX:				P.H. PRIORITY: II H	P.H. PRIORITY: H M L		
ESTABLISHMENT TYPE BAKERY RESTAURANT	C. STORE CATERER	DELI ENTER SUMMER	F.P.		ROCERY ST		☐ INSTITUTION ☐ MOBILE V ☐ TEMP.FOOD	ENDORS		
PURPOSE Pre-opening Routine Follow-up Complaint Other										
FROZEN DESSERT  Approved Disapproved  SEWAGE DISPOSAL  PUBLIC PRIVATE  COMMUNITY NON-COMMUNITY  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 outbi Compliance	eaks. Public health interventions Demonstration of Kno	are control measures to pr	revent fo	odborn	e illness or inj pliance	jury.	Polentally Hazardov Chieds			
■ OUT	Person in charge present, demonstrates knowledge.  and performs duties			IN C		N/A Proper cooking, time and temperature				
OUT	MINISTER STATE OF THE PARTY OF	i con l			OUT NIN N/A Proper reheating procedures for hot holding OUT NIN N/A Proper cooling time and temperatures					
OUT Management awareness; policy present OUT Proper use of reporting, restriction and exclusion				OUT N/O N/A Proper hot holding temperatures						
OUT N/O	OUT N/O Proper eating, testing, drinking or tobacco use			OUT N/A Proper cold holding temperatures  OUT N/O N/A Proper date marking and disposition						
OUT N/O	No discharge from eyes, nose and mouth			IN C	IN OUT N/O N Time as a public health control (procedures / records)					
OUT N/O	Preventing Contain (1980) Hands clean and properly washed		OUT N/A Consumer		Consu	の確認的語名機能を Jmer advisory provided for raw of cooked food	advisory provided for raw or			
OUT N/O	No bere hand contact with ready-to-eat foods or						Highly:Suscept ble Populations:			
(1 <del></del>	OUT Adequate handwashing facilities supplied &			OUT N/O N/A Pasteurize		/Δ Paste	urized foods used, prohibited foods not			
accessible Approved Source							Chenical			
OUT	T Food obtained from approved source			Tayin subs		Toyic	additives: approved and properly used substances properly identified, stored and	1		
IN OUT NED N/A	Food received at proper temperat				OUT	used				
IN OUT N/O	Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite destruction			OUT N/A Compliance with approved Specialized Process and HACCP plan						
Waste Control of the	Protection from Conta	ri matšom		The	etter to the let	ft of each it	em indicates that item's status at the time	of the		
OUT N/A	Food separated and protected			inspa	ection.					
IN OUT N/A	Food-contact surfaces cleaned & sanitized  Proper disposition of returned, previously served,			IN = in compliance OUT = not in compliance  N/A = not applicable N/O = not observed						
IN OUT NED	reconditioned, and unsafe food	(4660 E	SETAN E	PERMIT	res.					
	Good Retail Practices are prevente	tive measures to control ti	he introc	⊔ction -	of pathogens.	chemicals	and physical objects into foods.			
	Sale Food and Water eurized eggs used where required	cos	R	IN X	OUT In-us	e utensils:	Proper Use to Utensile properly Stored	COS R		
	Water and ice from approved source			×	Uten	sils, equipn	nent and linens: properly stored, dried,			
L^   _	Food Temperature Contra			×	hand Singl	lea  e-use/sing	le-service articles: properly stored, used			
	uate equipment for temperature con			×	Glove	es used pro	operly			
Thor	oved thawing methods used mometers provided and accurate		+	×	Food	and nonfo	sets Equiposent and Vending od-contact surfaces cleanable, properly			
X Thermodelars provided and accorde			-	×		ned, constructed, and used washing facilities: installed, maintained, used; test				
				×	strips	beau s	680 decentact surfaces clean			
	Prevention of Food Contemination					•	Physical Facilities			
Count	ets, rodents, and animals not present amination prevented during food preparation, storage			X	Diumbing installed: proper backflow devices					
and display			-	×						
X finge	sonal cleanliness: clean outer clothing, hair restraint, ernails and jewelry			X Sewage and wastewater properly disposed						
	ng cloths: properly used and stored s and vegetables washed before use			X	Garb	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained				
				×	Phys	ical facilitie	Date: 4.0 (0.4 (0.000)			
Person in Charge /Title: Karla Foster have for the Date: 10/01/2020										
Inspector	ba Phl	Telephone 573-888-	9008		EPHS 1647		Follow-up:	☑ No		
MO 580-1814 (9-13)		DISTRIBUTION: WHITE - OWNE	ER'S COPY		CANARY	- FILE COPY		E6.37		



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FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMENT NAME Malden Elementary School		ADDRESS 1104 N Douglass		CITY /ZIP Malden, MO 63863			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCAT	TON	TEMP. in " F		
	Chili/	220	Hoshizaki Cooler		36		
FWE Warmer		180	Walk in Freezer		-9		
	Walk in Cooler	40	Tator Tots/Warmer		150		
	WinHolt Warmer	156					
	Bev Air Diary Cooler	37	Dishwasher		164		
Code Reference	Priority is me contribute directly to the crinicity. These items MUST RECE	PRIORITY II BE PILISBEL PRIVEISON OF ROCKON IVE IMMEDIATE ACTION WITHIN 72	to an acceptable level, hazards assut ater	d with faceborne illeress	Correct by (date)	#H≅	
Gods Reference	Core items relate to general salatalis standard operaling procedures (SSC	CORETTE or operational sorticles, facilities or si fraj. Thase items are to be connect	Mis- rucures, equipment design qui sche maint ad by the next regular inspection of as	erence or sereblor stated.	Correct by (date)	initia	
OID	Occupation in December						
CIP NRI	Correction in Progress  Next Routine Inspection						
INRI	Next Routine Inspection						
	Management made me aw	. EDUCATION PROVI are that dishwasher was not sanitizing prop	DED OR COMMENTS: perly , they were using 3 vat for sanitizing and wo	rk order was in place	KF		
Person in Charge /Title: Karla Foster Kaula Sotu							
Inspector:	2 Dob. 111	Telephone No. 573-888-900	EPHS No. 8 1647	Follow-up:		Z No	
Mr) 580-1814		DISTRIBUTION: WHITE - OWNER'S COP	Y CANARY - FILE COPY	·		E6.37A	