

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

TIME IN	10	30	TIME OUT 1200
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NEXT DOL	ITIME	INSPEC	TION OR SH	Y, THE ITEMS NOT CH SHORTER PER CTIONS SPECIFIED	NOD OF TIME AS M O IN THIS NOTICE!	(AY BE SPE	CIFIED I	N WRI	TING BY T	HE REGULA	TORY AUTHORI PERATIONS.	ITY. FAILURE TO	COMPLY	
ESTABLISHMENT NAME: Hornersville Middle School OWNER: Hornersvill				le Publi	e Public School					Jovce Wyrick				
ADDRESS: 601 Main Street									COUNTY: Dunklin					
CITY/ZIP: Hornersville, MO 63855 PHONE: 573-737-2456					6	FAX:				P.H. PRIORI	тү: 🔳 н 🗀	М 🔲 Г		
☐ BAI	ŒRY STAUR		C. STOR	E CATERER L SENIOR	R DE CENTER SUI	LI MMER F.P.		GROCE AVERN	RY STOR	E IN	STITUTION MP.FOOD	☐ MOBILE V	ENDORS	
PURPOSE  Pre-opening Routine Follow-up Complaint Other														
☐ Appro	FROZEN DESSERT  Approved Disapproved  PUBLIC PRIVATE  COMMUNITY NON-COMMUNITY PRIVATE  Date Sampled Results													
License N	lo.				RISK FAC	TORS AN	INTE	₹V£N′	TIONS					
Risk fact	ors ar	e food p	reparation prac	ctices and employee	behaviors most cor	nmonly repo	rted to th	ie Cent	ers for Dis	ease Control	and Prevention a	s contributing facto	ors in	
Complianc		s outbre	aks. Public he	alth interventions terrioristration of Kir	are control measure wiedse	es to prevent	foodbori R Coi	ne illne: mpliance	ss or injury	/. 	otenbal'y Hazandi	wis Foods	cos R	
		UΤ	Person in cha and performs	irge present, demor duties	strates knowledge.				N/O N/A	Proper cook	king, time and ten	nperature		
-	- Ol	UT I	Management	Employee Haa awareness; policy (	ith present		-		N/A N/A		eating procedures ing time and temp			
W		JT	Proper use of	reporting, restrictio	n and exclusion			TUC TUO	N/O N/A T N/A	Proper hot h	rolding temperatu holding temperat	ures		
	DUT	N/O		Social Vicenit Pra testing, drinking or					N/O N/A	Proper date	marking and disp	position		
<b>a</b> c	UT	N/O	No discharge from eyes, nose and mouth OUT				TUC	N/O N/A	records)	ublic health contr				
	DUT	N/O	Pheyeixthog Scattarrillseudin by Ffallads Hands clean and properly washed				IN	IN OUT Consumer advisory provided for raw of undercooked food						
<b>II</b> 0	UT	N/O		contact with ready						Hig	jily Susceptible I			
		UT	Adequate har	ernate method prope ndwashing facilities				DUT	N/O N/A	Pasteurized offered	foods used, prof	hibited foods not		
			accessible	Ag proved Sour	Ke						Chenica			
	OUT Food obtained from approved source					OUT N/A Food additives: approved and properly used  Toxic substances properly identified, stored and								
IN OUT	N/O								OUT	used				
IN OUT	O/O	700.00	Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite destruction					Confidence with approved Specialized Process and HACCP plan						
				obection from Conta	mimaion		The	letter to	o the left o	Feach item in	dicates that item's	s status at the time	of the	
					The letter to the left of each item indicates that item's status at the time of the inspection.  IN = in compliance OUT = not in compliance									
	Proper disposition of returned, previo			IN = in compliance N/A = not applicable					N/O = not obs					
IN C	DUT	NED	reconditioned	, and unsafe food		DOD RETAIL	PPART	75 K						
			Good Retail Pr	actices are prevent	ative measures to co	ontroi the intr	oduction	of path	ogens, ch	emicals, and p	physical objects i	nto foods.	T 440   D	
	OUT		89	he esoc and Water ad where required		COS R	IN X	TUG		Frop tensils: prope	er Use of Utensill	<b>.</b>	COS R	
×		Water	and ice from a	pproved source			×		Utensils	, equipment a	nd linens: proper	ly stored, dried,		
^			Food	Temperature Cort	o .		х		handled Single-u	se/single-sen	vice articles: prop	erly stored, used		
×		Adequ	ate equipment	for temperature cor	trol		×		Gloves	used properly	Carrier van Portal XII	ending:		
X	-		ved thawing ma ometers provid	emoss used led and accurate			×		Food an	d nonfood-col	ntact surfaces cle	eanable, properly		
×			•	pod Ider#if cabon			+^	×	Warewa		d, and used s: installed, maint	tained, Used; test		
	_	Eand :	roporty Jaholes	d: original container					Strips us Nonfood	ed I-contact surfa	aces clean			
X			I properly labeled; original container  Frequentials of Food Contamination				1			Playe cal Facilities				
X		Contac	s, rodents, and	animals not presen	t paration, storage	_	X		Plumbin	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				
×		and dis	amination prevented during food preparation, storage display onal cleanliness: clean outer clothing, hair restraint, with the straint in the											
fingernails and jewelry					^		Toilet fa	cilities: proper	rly constructed si	upplied, cleaned				
Wiping cloths: properly used and stored     Fruits and vegetables washed before user.					×		Garbage	e/refuse propa	erly disposed; fac	ilities maintained				
	Physical facilities installed, maintained, and clean													
Person in Charge /Title: Joyce Wyrick														
Inspecto		/2h	1.11	1/1		hone No. 888-9008			EPHS N 1647	Folle	ow-up: ow-up Date:	☐ Yes	✓ No E6.37	
MiD 580-181	1(0-13)	1			DISTRIBUTION: WHITE	- OWNER'S CO	PY		CANARY - F	LE COPY			<u>⊨</u> 6.37	



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ESTABLISHMEN Hornersv	TNAME ville Middle School	ADDRESS 601 Main Street		ersville, MO 63855		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
	Walk in Cooler	36	Dishwasher	155		
	Walk in Freezer	10				
	Dairy Cooler	34				
	Chicken Alfredo	150				
	Flavor View	173		Automobile Par		
Code Reference	Priority terms contribute directly to the crimpury. These demas MUST RECE	PRIORITY ITS ne a mination, prevention or reduction to TIVE IMMEDIATE ACTION within 72 ho	WS an acceptable level, hazards accodiated with footborn wire or ac stated.	Correct by initial illness (Cata)		
4-703.11	Mechanical dishwasher has a fir	nal rinsing temp of 155 degrees		10/19/2020		
Code		CORE ITEMS		Corectly IIII		
Reference	Core tema relate to general sanitati	on loperational controls, facilities or situ:	zures, equipment design general maintenance or sand: by the next regular inspection of as stated.	diori (date)		
4-501.11C	Can opener blade dull causir	ng metal fragments (repair or re	place	10/19/2020		
CIP	Correction in progreess	_				
		EDUCATION PROVIDE	D OR COMMENTS			
		1	Patri			
Person in Cl	harge /Title: Joyce Wyrick	LANG (1/1)	Date: 10/0	5/2020		
Inspector	711.1.1.1	Telephone No. 573-888-9008	EPHS No. Follow-up: 1647 Follow-up Di	☐ Yes ☑ No		
/	161h 1/11/	573-888-9008	1647 Follow-up Do	ate: E5.37A		