



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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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: **CAMPBELL R-2 SCHOOL** OWNER: **CAMPBELL R-2 SCHOOL DISTRICT** PERSON IN CHARGE: **JODI FOWLER**
ADDRESS: **HWY 53 SOUTH** COUNTY: **069**
CITY/ZIP: **CAMPBELL, MO 63933** PHONE: **573-246-3109** FAX: P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved SEWAGE DISPOSAL PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
Date Sampled _____ Results _____

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 outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/>	Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	Employee Health			IN	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	Management awareness; policy present			OUT	Proper cooling time and temperatures		
<input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/>	Proper hot holding temperatures		
<input checked="" type="checkbox"/>	Good Hygienic Practices			OUT	Proper cold holding temperatures		
<input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/>	Proper date marking and disposition		
<input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	Prevented Contamination by Hands			OUT	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	Hands clean and properly washed			<input checked="" type="checkbox"/>	Highly Susceptible Populations		
<input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/>	Chemical		
<input checked="" type="checkbox"/>	Approved Sources			OUT	Food additives: approved and properly used		
IN	Food obtained from approved source			OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	Food received at proper temperature			<input checked="" type="checkbox"/>	Compliance with Approved Procedures		
<input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated			OUT	Compliance with approved Specialized Process and HACCP plan		
IN	Required records available: shellstock tags, parasite destruction						
<input checked="" type="checkbox"/>	Prevention of Contamination						
<input checked="" type="checkbox"/>	Food separated and protected						
IN	Food-contact surfaces cleaned & sanitized						
IN	Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance
N/A = not applicable
OUT = not in compliance
N/O = not observed

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
		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			X		Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used					Utensils, Equipment and Vending		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
X		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
X		Wiping cloths: properly used and stored			X		Toilet facilities: properly constructed, supplied, cleaned		
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: **JODI FOWLER** *Jodi Fowler* Date: **10/07/2020**
Inspector: *[Signature]* Telephone No: **573-888-9008** EPHS No: **1647** Follow-up: Yes No
Follow-up Date: _____



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ESTABLISHMENT NAME CAMPBELL R-2 SCHOOL	ADDRESS HWY 53 SOUTH	CITY/ZIP CAMPBELL, MO 63933
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Left Dairy Cooler	39	Mashed Potatoes/Warmer	135
Right Dairy Cooler	3537	Dishwasher	170
McCall Hot Hold	180	Walk in Cooler	35
Chicken Strips/Warmer	155	Walk in Freezer	0
McCall Cooler	39		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance of sanitation standard operating procedures (SSOP's). These items are to be corrected by the next regular inspection or as stated.		

NRI Next Routine Inspection
 CIP Correction in progress

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: JODI FOWLER	<i>Jodi Fowler</i>	Date: 10/07/2020
Inspector: <i>Clyde</i>	Telephone No. 573-888-9008	EPHS No. 1647
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date: