

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

TIME IN	190	0	TIME OUT 1030		
PAGE	1	of	2		

NOTE STAND SHAPE SOUTHLAND C-9 SCHOOL DISTRICT SERVIN CHARGE SOUTHLAND C-9 SCHOOL DISTRICT SOU	NEXT POLITIME	INSPEC	CTION OR SU	Y, THE ITEMS NOTE ICH SHORTER PERI	OD OF TIME	E AS MAY	BE SPEC	DIFIED	IN WRI	ITING BY T	'HE RE	EGULATO	DRY AUTH	IORITY.	FAILURE T	O COM	אר ווים	10
ADDRESS 50.0 S MAIN CITYZIPP CARDINES MO 63829 ST3-654-3574 FAX: P.H. PRORITY: M M L FAXABISHUM SCITICAL MO 63829 ST3-654-3574 FAX: P.H. PRORITY: M M L FAXABISHUM SCITICAL SENOR CERTER SUBJECT SUBJ	ESTABLISHMENT NAME:			OWNER:					ст 🗒	PERSONIN CHARGE: Shannon Wilson								
P.H. PRORITY: H M L										(COUNTY: 069							
SALERY SCHOOL CATTERER DELINER P. TAMPON TRANSPORT				PHONE: 573-654-3574			FAX	FAX:				P.H. PRIORITY: H M L						
Pre-paring	ESTABLISHMENT TYPE			ENTER [DELI GROC					E	INST	TITUTION P. FOOD	I	MOBILE	VENDO	R\$		
Desproyed Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Results		PURPOSE																
Risk factors are foot precessation practices and employee behaviors must commonly spanned to the Centers for Disease Control and Prevention as contributing factors in footoborns illness orthings. Out	□ Approved □ Disapproved □ PUBLIC □ PRIVATE ■ COMMUNITY □ NON-COMMUNITY □ PRIVATE																	
Coordinate Coo	License No. NA																	
Complance Personal processor Complance Proper cooking processor Complance Proper cooking processor Complance Proper cooking processor Complance Cook Proper cooking processor Complance Cook Proper cooking processor	Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in																	
and verforms duties Management awareness; policy present Management awareness; policy prese		S OULUI E		bemonstration of Kno	władge:			R Co	mpliano	e						,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	cos	R
OUT NO Proper cells of records: records of r		UT	and performs	duties					OUT	N/O N/A								
OUT NO Proper user of reporting, restriction and exclusion OUT NO NA Proper cate to holding temperatures OUT NO Proper catino, testina, dentina, dentina, dentina, or tobacco use OUT NO NA Proper cate to NA Pr								_			_		<u> </u>				-	
OUT NO OUT NO NO discharge from eyes, nose and mouth Proper date march and disposition In OUT NO NO discharge from eyes, nose and mouth Proper date march as public health control (procedures? In OUT NO NO No because the expectation of the ex			Proper use o	f reporting, restriction	and exclusion	on			OUT	N/Q N/A	Prope	er hot ho	lding tempe	eratures				
Preventing Centern nation by Hands OUT N/O Hands clean and properly washed OUT N/O Hands clean and properly washed OUT N/O Hands clean and properly washed OUT N/O Hands clean and properly followed approved alternate method properly followed approved alternate from approved source IN OUT N/O N/O Food observed alternate OUT Food observed alternate properly followed approved source IN OUT N/O II OUT Food additives: approved and properly followed Centernate and properly follo	■ OUT	N/O							OUT N/O N/A Proper date ma				arking and	dispositi	on			
OUT N/O Hands clean and properly washed OUT N/O No bare hand contact with ready-to-ear floods or approved alternate method properly followed properly and properly followed and properly followed accessible OUT Adequate handwashing facilities supplied & coressible OUT Food obtained from approved source IN OUT N/O N/A Food additives: approved and properly used accessible OUT N/O Food in good centition, safe and unadultrared IN OUT N/O Food in good centition, safe and unadultrared IN OUT N/O Food separated and proper temperature OUT N/O Food separated and properly served. Food in good centition, safe and unadultrared IN OUT N/O Food separated and properly served. Food separated separates served served. Food separated separates served served. Food separated served. Food separated served. Food separates served. Food	OUT	N/O	No discharge	from eyes, nose and	d mouth			ţN	OUT	N/O N	recor	ds)						
No Dut No bare hand contact with readyl-owest foods or approved allarate methods properly followed pro	■ OUT	N/O	Hande clean and propedy washed					IN	OUT Consumer advisory provided for raw or									
approved sterminal manifed project y fourweal of the provided and properly steriling facilities supplied & cocessible accessible acc	■ OUT	N/O											y Suscepti	ole Popul	ations:			
accessible Apirover's Soutice OUT Food obtained from approved source NOUT N/A Food additives: approved and properly used OUT Toxic substances properly dentified, stored and Used OUT N/A Food-conduct surpracture OUT N/A Food-conduct surfaces desined & sanitized OUT N/A Food-contact surfaces desined & sanitized NOUT N/A Food-contact surfaces desined & sanitized NOUT N/A Food-contact surfaces desined & sanitized NOUT N/A Food-contact surfaces desined & sanitized N/A Food-contact surf	approved alternate method properly			upplied &	OUT NO NA Pasteur							d foods not						
IN OUT NO Secured at proper temperature OUT NA Food received at proper temperature OUT NA Food separa and and unadukterated OUT NA Food separa and and protected OUT NA Food-contact surfaces cleaned & sanitized NA Food-contact surfaces cleaned & sanitized OUT NA Food-contact surfaces cleaned & sanitized NA Proper disposition of returned, proviously served. CGOOD RETAL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. NA Pasteurized obgsused where required X Pasteurized obgsused where required X Water and ice from approved source X Water and ice from approved source X Hollensis, equipment and linens; properly stored, dried, handled X Acequate equipment for temperature control X Acequate equipment for temperature control X Acequate equipment for greated X Thermometers provided and accurated X Gloves used properly X Hollensis, equipment and Vendring X Hollensis, equipment and Vendring X Gloves used properly X Gloves used properly X Hollensis, equipment and vendring X Gloves used properly X Gloves used properly X Gloves used properly X Hollensis, equipment and vendring X Gloves used properly X Gloves used properly X Gloves used properly X Hollensis, equipment and vendring X Gloves used properly X Gloves used properly X Gloves used properly X Hollensis, equipment and vendring X Gloves used properly X Gloves used properly X Gloves used properly X Hollensis, equipment and vendring X Gloves used properly X Gloves used properly X Hollensis, equipment and vendring X Gloves used properly X Hollensis, equipment and vendring X Gloves used prope			accessible	Approved Source	×e:													
Nout Nout Proper disposition of returned, previously served, reconditioned, and unsafe feed Nout Proper disposition of returned, previously served, reconditioned, and unsafe feed Nout Pasteurized eggs used where required Nout Proper disposition of returned previously served, reconditioned, and unsafe feed Nout Proper disposition of returned previously served, reconditioned, and unsafe feed Nout Proper disposition of returned previously served, reconditioned, and unsafe feed Nout Proper disposition of returned previously served, reconditioned, and unsafe feed Nout Nout Proper disposition of returned previously served, reconditioned, and unsafe feed Nout N						Toxico							nd	-				
Required records available: shellstock tags, parasite destruction Required records available: shellstock tags, parasite destruction Prosecilize from Carpisini Agrismi Intellize Propertion Carpisini Agrismi Intellize Propertion Carpisini Agrismi Intellize Propertion Carpisini Agrismi Intellize Propertion Carpisini Carpisi	IN OUT IN/A						-	1 -	-	001			rang wating A	rijstrboeid B	Procedules			
Britishedian-from Gensminishipm	Required records available: shellstock tags, paras						Compliance with approved Specialized Process											
OUT N/A Food separated and protected IN OUT Proper disposition of returned, previously served, and unsafe food GOLD RETAL FRACTICES Good Retail Practices are preventative measures to control the introduction of palhogens, chemicals, and physical objects into foods. IN OUT Safe Food airu Mater Good Retail Practices are preventative measures to control the introduction of palhogens, chemicals, and physical objects into foods. IN OUT Safe Food airu Mater COS R IN OUT Proper disposition of food guest where required X Pasteurized eggs used where required X Usersils, equipment and linens; properly stored, dried, handled X Adequate equipment for temperature control X Adequate equipment for temperature control X Approved thawing methods used X Approved thawing methods used X Approved thawing methods used X Food properly labeled; original container Figual dentification; X Food properly labeled; original container X Insects, rodents, and animals not present X Insects, ordents, and animals not present X Personal deanliness: clean outer clothing, hair restraint, fingermals and jewelry X Personal deanliness: clean outer clothing, hair restraint, fingermals and jewelry X Fruits and vegetables washed before use Telephone No. 573-888-9008 Telephone No. Telephone No.	114 001 14/0	1000		volecijon Troma Čentiar	ni iraniem		-	╁═			and F	1ACCP p	tán					-
OUT N/A Food-contact surfaces deamed & sanitized N/A = not empliance N/A = not in compliance N/A = not observed Proper disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAL = PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Safe Food and Walter COS R IN OUT Financial Safe Food and Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Safe Food and Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. IN OUT Safe Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objects into foods. In out The Food and physical objec	OUT	N/A									f each i	item indic	cates that it	tem's stat	us at the tin	ne of the	3	
Proper asposition of returner, preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Nout	OUT	N/A	Food-contact	t surfaces cleaned &	sanitized	ed IN = in compliance												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Nout	IN OUT	Proper disposition of returned, previously served,																
N OUT						Gaoi	RETAL	FRAC	ICES									
Pasteurized eggs used where required X	IN OUT		Good Retail P	ractices are preventa re Eand win Weter	ive measure				OUT	nogens, ch	emicais	s, and pri Proper	ysical obje Use of Uti	CIS INIO IC	oos.		3 R	₹
Name			ırized eggs us	ed where required				×		In-use u	tensils:	properly	stored					
X	×	Water	and ice from a	approved source				×		handled								
Approved thawing methods used X							-1181					e articles:	properly s	stored, used		-	-	
designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used X Food properly labeled: original container X Nonfood-contact surfaces clean Provention of facilities installed, maintained, used; test strips used X Nonfood-contact surfaces clean Provention of facilities installed, maintained, used; test strips used X Nonfood-contact surfaces clean Physical Facilities X Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices X Personal clean outer clothing, hair restraint, fingernails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Person in Charge /Title: Shannon Wilson Telephone No. 573-888-9008 X Pood properly labeled: original contained, used; test strips used X Toilet facilities: properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 01/28/2021 Inspector. Telephone No. 573-888-9008 Telephone No. 573-888-9008		Appro	ed thawing m	ethods used	iui			T			Uiter	ns#s, Eq						
Strips used Strips used Strips used Strips used Nonfood-contact surfaces clean Nonfood-contact surfaces clean Physical Facilities Physical	X Thermometers provided and accurate						×		designe	d, cons	structed, a	and used						
Provided Gordanimation Provided Gordanimation Provided Gordanimation	Food Identification:					×				facilities:	installed, m	naintaineo	l, used; test					
X	X Food properly labeled; original container						×		Nonfood-contact surfaces clean				-					
Contamination prevented during food preparation, storage and display Personal clean outer clothing, hair restraint, fingernalis and jewelry X Wiping cloths: properly used and stored X 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	Prevention of Food Contantination Insects, rodents, and animals not present						×											
X Personal clean liness: clean outer clothing, hair restraint, fingernails and jewelry X Wiping cloths: properly used and stored X X Toilet facilities: properly constructed, supplied, cleaned X Eruits and vegetables washed before use X Carbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Shannon Wilson Date: 01/28/2021 Inspector: Telephone No. 573-888-9008 EPHS No. Follow-up:	Contamination prevented during food preparation, storage																	
X Wiping cloths: properly used and stored X 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	Personal cleanliness: clean outer clothing, hair restraint, fingernals and lewelry																	
Person in Charge /Title: Shannon Wilson Shawar W Date: 01/28/2021 Inspector: Telephone No. 573-888-9008 Physical facilities installed, maintained, and clean Date: 01/28/2021 Physical facilities installed, maintained, and clean Physical facilities installed, maintained, and clean	★ Wiping cloths: properly used and stored			- >	<			Toilet fa	cilities: a/refuse	properly e properly	constructe / disposed:	ed, supplie ; facilities	ed, cleaned maintained					
Inspector. Telephone No. 573-888-9008 Telephone No. 1647 Follow-up: Yes No. Follow-up Date:						X				es install	ed, maintai	ned, and	dean					
Inspector: Telephone No. EPHS No. Follow-up: Yes No. Follow-up Date:	Person in Cha	arge /T	^{ne:} Shanr	non Wilson	KSho	uno	260	Jels	200	ر		Date:	01/28					
		hu	like	Okest	/ !	Telephor 573-88	ne No. 8-9008			1647		Follow			Yes			6.37



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

TIME IN 900	TIME OUT 1030				
PAGE 2 of	2				

SOUTHLAND C-9 SCHOOL		500 S MAIN		CARDWELL, MO 63829				
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP	. in ° F		
Walk in Cooler		39	Corn/Stove	Corn/Stove Top				
True 3 Door		37	metro warme	metro warmer 142				
	Dish Washer	166.5						
	Bev Air Left	39						
***************************************	Bev Air Right	40	·····					
Code Reference Reference 3-304.14	Core terms relate to general senter or standard operating procedures (SSC) Wiping Cloths laying on co	CORE ITE. 1. coerettu val controls facilitées or si	MS Indianas acquirament design general by the start regular in pactor of the start regular in specific regular regular in specific regular regula	ral mentenærse by særisation	Correct by (date) Correct by (date) Correct by (date)			
NRI COS	NEXT ROUTINE INSPECTION CORRECTED ONSITE	N EDUCATION PROVI	DED OR COMMENTS.					
Person in C	harge /Title:	. V <1 . A	9.0	Date: 04/00/	2024			
	harge /Title: Shannon Wilso			Date: 01/28/2		!		
Inspecto	Kulphi Meet	Telephone No. 573-888-900		Follow-up: C] Yes	□ No E6,37A		