

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

| TIME IA | 10 | 30 | TIME OUT 1200 |
|---------|----|----|---------------|
| PAGE | 1 | of | 2 |

| MENTE | CULTIME | INICOLO | TION OF SH | ICH SHORTER PE | FRIOD OF TIME. | AS MAY BI | E SPEU | FIED II | A AARII | INGBIL | TE KEY | FACILITIES WHICH BULATORY AUTHO DD OPERATIONS | HMUST BE CORE PRITY: FAILURE | RECTED I | BY THE PLY |
|--|---|--------------------|--|---|-------------------|---------------------|---------------------|----------|--|--------------------------------------|----------------------|--|---------------------------------|-----------|---------------|
| ESTABLISHMENT NAME: Kennett High School | | LOWNER: | IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF OWNER: Kennett Public Schools | | | | | Jerry D | Jerry Donner | | | | | | |
| ADDRESS: 1400 W Washington | | | | | | | | COUNTY: | GOUNTY: Dunklin | | | | | | |
| CITY/ZIP: Kennett, MO 63857 | | PHONE: 573-718- | PHONE: FAX: 573-718-1120 | | | | P.H. PRIORITY | | | RITY: 🔳 H | H M L | | | | |
| | LISHMEN BAKERY RESTAUI | | C. STOR | | ER CENTER | DELI SUMMER | R F.P. | | ROCE | RY STOR | | ☐ INSTITUTION ☐ TEMP.FOOD | ☐ MOBILI | E VENDO | RS |
| PURPO | osE ⊇re-openi | ng | Routine | ☐ Follow-up | ☐ Complain | t 🗆 o | ther | | | | | | | | |
| FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ PRIVATE | | | | | ATE | | | JPPLY | | | COMMUNITY Sampled | ☐ PRIVA Resu | | | |
| Licens | e No | | | | DISK | FACTOR | SAND | INTE | WEN! | TIONS | | | | | |
| Risk f | actors ar | e food p | reparation pra | ctices and employ | ee behaviors mos | st common | ly reporte | ed to th | e Cent | ers for Dis | ease Co | ontrol and Prevention | n as contributing fa | ctors in | |
| foodbo | orne illnes | s outbre | asks Public h | ealth intervention Demonstration of t | is are control me | asures to 🗈 | revent to | odbori | ne illnes opliance | ss or injury | | Potenbally Haza | micus Foods | | OS R |
| | c | TUC | Person in cha | arge present, d e m | onstrates knowle | dge, | | IN C | OUT | N/A | | r cooking, time and t | | | |
| | | UT | | Chriptoyee He | | | | IN C | | N/A N/A | | r reheating procedu | | | - |
| 12 | | UT | Proper use o | t awareness; polic f reporting, restrict | ion and exclusion | 1 | | | DUT 1 | N/O N/A | Ргоре | r hot holding temper | atures | | |
| | OUT | N/O | | Good Hwilenic P | | | | | TUO 1 TUC | - N/A V/O N/A | Prope | r cold holding tempe r date marking and c | disposition | | |
| | OUT | N/Q | | from eyes, nose | | | | IN C | TUC | NO I | record | as a public health co s | | | |
| | OUT | N/O | | enting Containling and properly wash | | | | IN | OUT | AMA. | Consu | Consulter in Consulter in Control of Control | idustory ed for raw or | | |
| | OUT | N/O | | d contact with read | | | | | | | 01100 | Highly Suscept N | e Populations | | |
| - | | UT | Adequate ha | ernate method pro ndwashing facilitie | s supplied & | | | | OUT N/O N/A Pasteurized foods used, prohibited foods not offered | | | | | | |
| | | UT | Food obtains | Approved So | ukie | | | | OUT | r N/A | | ditives: approved | | | |
| IN O | S DECEMBER | N/A | | d at proper tempe | | | | | | OUT | | substances properly | | | |
| | 0 | UT | | I condition, safe ar | | | - | | | | - C | an Kommain dia with App | | | |
| IN O | UT N/O | | destruction | ords available: shi iotection troin Cor | | asite | | = | 001 | r N/A | | liance with approved ACCP plan | Specialized Proc | ess | |
| | OUT | N/A | | ted and protected | | | | | | the left of | each it | em indicates that ite | m's status at the ti | me of the | |
| IN | C T | N/A | Food-contact | l surfaces cleaned | & sanitized | | | | | complianc | | | in compliance | | |
| IN | OUT | | | sition of returned, d, and unsafe food | | 1, | |] N | A = no | t applicable | В | N/O = not o | observed | | |
| | | | 750 | | | | | | | | | | - !-4- £I- | | |
| IN | OUT | | Good Retail P | ractices are preve He Food and Wate | ntative measures | to control t | he introd | IN | of path OUT | ogens, che | emicais, | and physical object | s into rocos. | cos | R |
| X | | Paster | urized eggs use | ed where required approved source | | | | × | | in-use ut | lensils: | properly stored tent and linens: prop | | | + |
| × | | (Vale) | | | | | | × | | handled | | | | | _ |
| × | | Adeau | | Temperature Cor for temperature c | | | | X | | Gloves u | sed pro | e-service articles: pr perly | | a | |
| × | | | ved thawing m | | | | | | | | | sits: Equipment and od-contact surfaces | | i | |
| × | | I nerm | | ded and accurate | | | | × | | designed | i, const | ructed, and used | | | |
| Faigi: Identificiation | | | | | | × | strips us | ed | cilities: installed, ma | iintained, used; tes | t × | | | | |
| × | X Food properly labeled; original container Prevention of Food Container | | | | | | × | Nonfood | | t surfaces dean Physical Fedilite | 9 | | | | |
| × | X Insects, rodents, and animals not present | | | | | х | 11.00 | Hot and | cold wa | ter available; adequ | ate pressure | | | | |
| Contamination prevented during food preparation, storage and display | | | ge | | | | | | ed; proper backfow | | | | | | |
| × | | fingern | ails and jewel | : clean outer cloth | | | | × | | | | stewater properly dis | | | |
| X | - | | | rly used and store s washed before u | | | | X | | | | properly constructed properly disposed; f | | | |
| | | | | | 1 | | | | Х | | | s installed, maintain | ed, and clean | | |
| Perso | on in Ch | arge /T | ^{itle:} Jerry I | Donner 6 | | alle | | | | | | Date: 09/07/ | 2021 | | |
| Inspe | ector. | | 16/1 | | 5 | elephone 73-888- | No. 9 008 | | 1 | EPHS No 1647 | | Follow-up: Follow-up Date: | ☐ Yes | V | No |
| MO 580 | -1814 (9-13) | - 4 | | | DISTRIBUTION: V | WHITE-OWNE | ER'S COPY | | | CANARY - FII | E COPY | | | | E6.37 |



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

| TIME IN 1030 | TIME OUT 1200 |
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| PAGE 2 | 2 |

| F | t High School | 1400 W Washir | ngton | City/zip | | | |
|-----------------------|---|--|--|---|-----------|---------|--|
| | | TEMP. in ° F | FOOD PRODUCT/ | Kennett, MO 6 | 33857 | | |
| | Diary Cooler Refried Beans/Warmer | | Crescor Wa | | | TEMP. i | |
| | Traulsen 2 Door | 158 | | | | 148 | |
| | Walk in Freezer | 34 | Dairy Coo Dishwash | | | 35 | |
| | | -1 | | | | 151/16 | |
| Core | Everest | 41 | Walk in Co | | | 36 | |
| Reference | Priority in the scontinuous directly to the sor with These stems was received lice maker baffles soiled with Dishwasher has a continuous | elimination devices | True 3 Do | or | | 39 | |
| -601.11A | Ice maker haffloo asil I | E IMMEDIATE ACTION WITHIN | lichte ar acceptable level, hazards as 72 hours or as stated | sociated with foodporner | lingee Co | Ka by | |
| -703.11 | | | | | | 3(8) | |
| -205.12 | Dishwasher has a sanitizing Mop hose laying below flood | time basis | not turned on | | CIF | 0 | |
| | , a 2010W 11000 | iline basin on sink, cr | eating the potentail for a cr | OSS connection | CO | S | |
| | | | | SOO CONNECTION | CO | S | |
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| market and the second | | | | | | | |
| lode orence Co | 28 (ging roje) e 10 papies ene list | CORETTER | ls | | | | |
| orence Co | ra lang rable to gansial santation, de Indard opera ng prosecues (SSOPs). T | CORESTE ni chal controls facilities of skr hese items are to be se | is Atures, equipment design, perens ma | | Correg | EV TIME | |
| 1.12A Ba | re tems roble to general sanilation. The industry operate as SSOPS. It othroom floors soiled trash an | CORETTEN THE CONTROL SECTION OF THE CONTROLS | is Attures, equipment design, general ma if by the mext regular inspection or | musprot o Saniston | Care d | | |
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| 1.12A Ba | re tams retile to general santar on the standard operating procedures \$550Pb. The attraction of the standard operating procedures \$550Pb. The attraction of the standard operating the | COREITEM fai crai corrors, facélies or so here items are to ha correcta id debris, clean troom | is Actures, equipment design, general ma if by the next regular inspection or | ithuriance of Sanitation Science | (Gale) | | |
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| 1.12A Ba 1.17 No | covered wastebasket in rest | EDUCATION PROVIDED | ORICOMMENTS | | CIP | | |
| 1.12A Ba 1.17 No | itle: Jerry Donne | EDUCATION PROVIDED | ORICOMMENTS | | CIP | | |
| 1.12A Ba 1.17 No | covered wastebasket in rest | EDUCATION PROVIDED | OR COMMENTS | Date: 09/07/202 | CIP | | |