

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

İ	TIME IN 915	TIME OUT 1030
ĺ	PAGE 1 of	2

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.											
RENNETT MIDDLE SCHOOL OWNER: KENNETT PUBLIC								MARGARET WEBB			
ADDRESS: 510 COLLEGE									COUNTY: 069		
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-717-1108				3	FAX:				P.H. PRIORITY: I H		
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.					☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS F.P. ☐ TAVERN ☐ TEMP, FOOD						
PURPOSE ☐ Pre-opening											
						ATER SUPPLY COMMUNITY PRIVATE Date Sampled Results					
License No. NA RISK FACTORS AND INTERVENTIONS											
Risk factors are f	ond preparation gractic	ces and employee	behaviors most con	nmonly report	ted to th	e Cente	ers for Dis-	ease Contro	ol and Prevention as contributing fa	ctors in	
foodborne illness of Compliance	outbreaks. Public hea	nonstration of Kno	wiedge.	COS R	Cor	npliance	SS OF HIJBITY		Poter Bally Hazardous Posts	COS R	
■ OU*	Darcan in abara	je present, demons	trates knowledge,		OUT N/O N/A Proper cooking, time and temperature						
	and pendims di	Employee Heat	t				N/A		heating procedures for hot holding		
TUO	Management at	wareness; policy pr eporting, restriction	esent				N/A N/A		oling time and temperatures t holding temperatures		
	3	ood Hydlenic Prac	lices:			OUT		Proper col	ld holding temperatures te marking and disposition		
	N/O Proper eating, t N/O No discharge fr	asting, drinking or t om eyes, nose and	mouth	1 1			WO IM	Time as a	public health control (procedures /		
TUQ		nna Centaminanor	b Hanss			,		records)	COTIS INTEL AUDISOLV		
OUT N	N/O Hands clean an	d properly washed			IN	IN OUT Consumer advisory provided for raw or undercooked food					
■ OUT N		ontact with ready-to ate method proper							ignly Susceptible Populations		
TUO I	accessible	washing facilities s			OUT N/O N/A Pasteurized foods used, prohibited foods not offered						
■ OUT	Food obtained t	from approved soul	ti :			OUT	Γ N/A	Food addi	tives: approved and properly used	///////	
IN OUT I	Food to column to	at proper temperatu				ı	OUT	used	stances properly identified, stored a		
OUT Food in good condition, safe and unadulterated								mance with Approved Procedures			
IN OUT N/O Required records available, shell stock tags, parasite destruction Required records available, shell stock tags, parasite destruction Repeat Required records available, shell stock tags, parasite destruction Repeat Required records available, shell stock tags, parasite destruction Repeat Required records available, shell stock tags, parasite destruction Requir					OUT N/A Compliance with approved Specialized Process and HACCP plan						
■ OUT N	Fred executed and protected				The letter to the left of each item indicates that item's status at the time of the						
OUT N/A Food-contact surfaces cleaned & sanitized				inspection. IN = in compliance OUT = not in compliance							
IN OUT 1	IN OUT Proper disposition of returned, previously served.				N/A = not applicable N/O = not observed						
				XOB RETAIL							
IN LOUT IIII	Good Retail Prac	tices are preventat	ive measures to co	ntrol the intro	duction IN	of path	ogens, ch	emicals, and	d physical objects into foods.	COS R	
IN OUT	Pasteurized eggs used	where required		000	×		In-use u	tensils: prop	perly stored		
	Nater and ice from app	roved source			×		Utensils, handled		and linens: properly stored, dried,		
		emperature Contro			×		Single-u	se/single-se	ervice articles: properly stored, used	1	
	Adequate equipment fo Approved thawing meth		rol		×		Gloves	used proper	Equipment aux Vendiru	: 111	
	Thermometers provided				×		Food an	d nanfaod-c	contact surfaces deanable, properly ed, and used	/	
		o identification				ж	Warewa	shing faciliti	ed, and used ies: installed, maintained, used; tes	t	
× F	-cod properly labeled;	oricinal container			×		strips us Nonfood	l-contact su	rfaces dean		
	Prevention	of Foue Contenies							Yi wikai Facilities		
	nsects, rodents, and a Contamination prevente	nimals not present ed during food prer	paration, storage		X				available: adequate pressure proper backflow devices		
^ a	and display				×		Sources	and wester	water properly disposed		
Personal deanliness: clean outer clothing, hair restraint, fingernails and jewelry				×							
Wilping doths: properly used and stored Fruits and vegetables washed before use				×		Garbage	e/refuse pro	erly constructed, supplied, deaned perly disposed; facilities maintained			
						×		facilities in	stalled, maintained, and clean		
Person in Charge /Title: MARGARET WEBB Date: 09/14/2021											
Inspector:	1//1.	1/1/	Telep	hone No.			EPHS N	o. Fo	ollow-up: ☑ Yes	☐ No	
MO 580-181	alfa,	HILL	DISTRIBUTION: WHITE	388-9008 - OWNER'S COP	Y		1647 CANARY – FI		ollow-up Date: 9/27/2021	E6.37	



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PAGE 2 of	2			

ESTABLISHMEN	T MIDDLE SCHOOL	ADDRESS 510 COLLEGE		CITY/ZIP KENNETT, MO 638	357	
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/		TEMP. ii	n ° F
		186	ier	165		
	WIN HOT HOLD WALK IN COOLER	38	True DIARY Co		33	
	Hamburgers/HOT HOLD	142		35		
	2 Door True Cooler	38				
	2 Door True October		Walk in Fre		-5	
Code			TEMS		Coreany	#14
Reference	Populy tens contibute directly to the e	ilminator, prevention of feel folio FEMBERIATE ACTION within 72	y to an acceptable level, nazaros a ! Incurs on as stated:	SSOCIATION WITH TURN DEP 18 18 1855	(cate)	
4-601/11A	Repeat: Vent hood soiled w				9/27/21	nw
		-				
	N					
			EMS:		Clornect by	Initial
Code Reference	Core tems relate to general sentiation.	CORE II peral shall controls facilities of These deins are folds corre	e Ma structures requipment cestign garle stevi by the next regular megacik	(Alima merance or sa itator In kirjas stated.	Kale:	
4-301.12B	Repeat for past 5 inspection	s: 3 compartment sink	not large enough to prop	erly wash, rinse and sa	NRI	nw
		•				
COS	Corrected onsite Next Routine Inspection					
NRI	Next Routine inspection					
		EDUCATION PROV	IDED OF COMMENTS			
Person in C	harge /Title: MARGARET W	EBB Ma		Date: 09/14/2	021	
Inspector	16 6 11 1111	Telephone No. 573-888-900	D. EPHS No. 1647	Follow-up: Follow-up Date: 9/2	Yes	□ No
MD 580- 14 (9-1	July 11 11 11	DISTRIBUTION: WHITE - OWNER'S CO		1 0/2		E6.37A