



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

TIME IN 915 TIME OUT 1100
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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: SOUTH ELEMENTARY SCHOOL OWNER: KENNETT PUBLIC SCHOOLS PERSON IN CHARGE: Joyce Jackson
ADDRESS: 920 KENNETT STREET COUNTY: 069
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-717-1130 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 _____
License No. NA

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

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Description	COS	R	IN	OUT	Description	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Joyce Jackson Date: 09/08/2022
Inspector: [Signature] Telephone No. 573-888-9008 EPHS No. 1647
Follow-up: Yes No
Follow-up Date: 9/12/2022



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ESTABLISHMENT NAME: SOUTH ELEMENTARY SCHOOL ADDRESS: 920 KENNETT STREET CITY/ZIP: KENNETT, MO 63857

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Beans/Stovetop	210	Left Dairy Cooler	37
Ground beef/Stovetop	218	Right Dairy Cooler	34
Chicken Sandwich/Warmer	91	Walk in Freezer 2	5
Dishwasher	174	Walk in Cooler 1	39
/Masterbuilt	39	Walk in Cooler 4	34

PRIORITY ITEMS
 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	Description	Correct by (date)	Initial
7-102.11	Unlabeled spray bottle below 3 vat sink and below slicer, if not in original container shall be labeled	9/12/22	JJ
7-202.129	Raid ant killer below slicer, shall be approved for food establishments	9/12/22	JJ
3-501.16A	Chicken sandwich in metro warmer has a internal temp of 91 degrees, shall be maintained 135 or a	9/12/22	JJ

CORE ITEMS
 Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance, sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

Code Reference	Description	Correct by (date)	Initial
4-301.12B	3 compartment sink not large enough to properly wash, rinse and sanitize	NRI	JJ
3-304.14	Wiping cloths laying on countertops, shall be placed in sanitizer when not in use	9/12/22	JJ
4-601.11C	Floors soiled with debris in walk in freezer #3	9/12/22	JJ

NRI Next Routine Inspection

EDUCATION PROVIDED OR COMMENTS:

Person in Charge /Title: Joyce Jackson *Joyce Jackson* Date: 09/08/2022
 Inspector: *Cheryl D. [Signature]* Telephone No. 573-888-9008 EPHS No. 1647
 Follow-up: Yes No
 Follow-up Date: 9/12/2022