

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

TIME IN 900	TIME OUT 1015	
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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. PERSON IN CHARGE: ESTABLISHMENT NAME:
MASTERSON ELEMENTARY OWNER KENNETT PUBLIC SCHOOL Dale Jackson COUNTY: 069 ADDRESS: 1600 ELY ROAD CITY/ZIP: KENNETT, MO 63857 PHONE: 573-717-1115 FAX: H M P.H. PRIORITY: ESTABLISHMENT TYPE BAKERY
RESTAU ■ MOBILE VENDORS C. STORE ☐ DELI☐ SUMMER F.P. **GROCERY STORE** ■ INSTITUTION ☐ CATERER
☐ SENIOR CENTER **TAVERN** TEMP.FOOD RESTAURANT SCHOOL PURPOSE ☐ Complaint ☐ Other ☐ Follow-up □ Pre-opening Routine SEWAGE DISPOSAL WATER SUPPLY FROZEN DESSERT **PRIVATE** ■ Approved ■ Disapproved PUBLIC □ PRIVATE COMMUNITY ■ NON-COMMUNITY **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 Potentially Hazardous Foods COS Demonstration of Knowledge Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge OUT OUT N/O N/A and performs duties IN OUT N/A Proper reheating procedures for hot holding Employee Health N/A Proper cooling time and temperatures OUT Management awareness; policy present IN OUT OUT Proper use of reporting, restriction and exclusion N/O N/A Proper hot holding temperatures OUT N/A Proper cold holding temperatures Good Hygienic Practices Proper date marking and disposition OUT N/O N/A OUT N/O Proper eating, tasting, drinking or tobacco use Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O N/O OUT records) Consumer Advisory Preventing Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed Alleri N/O IN OUT OUT undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or N/O OUT approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not OUT **OUT** N/O N/A offered accessible Approved Source Chemical OUT N/A Food additives: approved and properly used OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature N/A OUT IN OUT NED OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT N/A OUT N/O IN and HACCP plan destruction Protection from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OWT N/A IN inspection. Food-contact surfaces cleaned & sanitized (書) N/A OUT = not in compliance IN IN = in compliance N/A = not applicable N/O = not observed Proper disposition of returned, previously served, IN OUT 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. R IN OUT Proper Use of Utensils cos R cos ĪN OUT Safe Food and Water In-use utensils: properly stored Pasteurized eggs used where required X × Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × × handled Single-use/single-service articles: properly stored, used × Food Temperature Control Gloves used properly X Adequate equipment for temperature control Utensils, Equipment and Vending Approved thawing methods used Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Identification × strips used Nonfood-contact surfaces clean X × Food properly labeled; original container Physical Facilities Prevention of Food Contamination × Hot and cold water available; adequate pressure × Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × × and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × X fingernails and jewelry Toilet facilities: properly constructed, supplied, cleaned Wiping cloths: properly used and stored Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Dale Jackson Date: 01/11/2023 Yes No Telephone No EPHS No. Follow-up: inspector 573-888-9008 1647 Follow-up Date: E6.37 CANARY - FILE COPY

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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ESTABLISHMEN'	TNAME	ADDRESS		CITY/ZIP		
MASTER	ERSON ELEMENTARY 1600 ELY ROAD KENNETT, MO		KENNETT, MO 63	3857		
FO	FOOD PRODUCT/LOCATION		FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Bev Air		36	Mashed Potatoe		138	
	Dishwasher	171	Hobart 2 D		40	
Metro Warmer 158 Salad Bar/Eggs		ggs	40			
	Walk in Cooler	40				
Walk in Freezer 15 PRIORITY ITEMS					Correct by	Initial
Code Reference PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illn or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.					(date)	
	1A Onion slicer on rack with clean dishes, soiled with food and debris					M3
	1A At time of inital inspection no sanitizer in place in kitchen for proper sanitizing				COS	DI
4-501.114	No sanitizer deteced in bucket in rear prep area					DI
						-
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)	Initial
4-601.11C	shelving below prep table soil				NRI	Di
	Ready to eat chicken in walk i			ation	COS	P5
						Ø
						-
000	On the desire					
cos	Corrected Onsite					
	1					
		EDUCATION	PROVIDED OR COMMENTS		-	
	Disc		asures for controlling flys and went over dented co	ans		
Person in Ch	arge /Title: Dala Jackson // 1	do - A		Date: 01/11/2	U33	
7	arge /Title: Dale Jacksor ✓ 🏻		EDUO No			□ No
Inspector	Anh of	Telepho 573-88	one No. EPHS No. 1647	Follow-up: Follow-up Date:	Yes	□ No
MO 500-1814 (9-13)	- up - o - u - u - u - u - u - u - u - u - u	DISTRIBUTION: WHITE - OWN				E6.37A