

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

TIME IN	90	0	TIME OUT 1130	
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. PERSON IN CHARGE: ESTABLISHMENT NAME: SOUTHLAND C-9 SCHOOL OWNER: SOUTHLAND C-9 SCHOOL DISTRICT Debbie Dorris county: 069 ADDRESS: 500 S MAIN PHONE: 573-654-3574 FAX: CITY/ZIP: CARDWELL, MO 63829 P.H. PRIORITY: III H M L ESTABLISHMENT TYPE BAKERY
RESTAIL ☐ DELI☐ SUMMER F.P. ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS GROCERY STORE C. STORE □ CATERER RESTAURANT SENIOR CENTER ☐ TAVERN SCHOOL ☐ Follow-up □ Other ☐ Complaint Pre-opening Routine FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY □ NON-COMMUNITY □ PRIVATE ■ Approved ■ Disapproved □ PUBLIC **PRIVATE** 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 cos Compliance Potentially Hazardous Foods Compliance Demonstration of Knowledge R Proper cooking, time and temperature Person in charge present, demonstrates knowledge, OUT OUT N/O N/A and performs duties Employee Health IN OUT Proper reheating procedures for hot holding IN OUT NO N/A Proper cooling time and temperatures OUT Management awareness; policy present OUT N/O N/A
OUT N/A Proper hot holding temperatures OUT Proper use of reporting, restriction and exclusion Proper cold holding temperatures Good Hygienic Practices IN OMIT N/O N/A Proper date marking and disposition 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) Preventing Contamination by Hands Consumer Advisory Consumer advisory provided for raw or Hands clean and properly washed IN OUT OUT N/O undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations OUT N/O approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & de l' OUT N/O N/A IN offered accessible Approved Source Chemical Food additives: approved and properly used OUT N/A OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT N/A used Conformance with Approved Procedures IN Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite Compliance with approved Specialized Process OUT N/A OUT N/O 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 OUT N/A inspection. Food-contact surfaces cleaned & sanitized N/A OUT = not in compliance OUT IN = in compliance N/O = not observed N/A = not applicable Proper disposition of returned, previously served, IN OUT P 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 Proper Use of Utensils cos R IN OUT Safe Food and Water cos R IN OUT X In-use utensils: properly stored × Pasteurized eggs used where required Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled Food Temperature Control × Single-use/single-service articles: properly stored, used Gloves used properly Adequate equipment for temperature control × × Approved thawing methods used Utensils, Equipment and Vending 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 × × 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 × X and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × × fingernails and jewelry × Toilet facilities: properly constructed, supplied, cleaned Wiping cloths: properly used and stored Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Debbie Dorris Date: 09/15/2023 EPHS No. Follow-up: \square No Inspecto/ Telephone No 573-888-9008 1647 Follow-up Date:

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TIME IN 900 TIME OUT 1130 of 2 PAGE 2

ESTABLISHMENT NAME SOUTHLAND C-9 SCHOOL		ADDRESS CITY/ZIP CARDW		CARDWELL, MO 6	WELL, MO 63829		
FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT/ LOCATION		OCATION	TEMP. in ° F		
	Walk in Cooler	39					
True 3 Door		40	Dishwasher		163	3	
	Walk in Freezer	9					
	Bev Air Left	36	Turkey Sandwich/	Hot hold	137	7	
Bev Air Right		32 Corndogs/Hot hold		137			
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY IT e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	to an acceptable level, hazards ass	ociated with foodborne illness	Correct by (date)	Initial	
3-501.18	Sliced deli meat out of date	e (8/27/2023) Voluntarily (discarded		COS	101	
1-302.14 1-601.11C	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. 11 B Mop bucket press laying in handsink, this sink is for handwashing only 14 No test strips for checking sanitizer 11C Fan gaurds in walk in cooler soiled with dust and debris					Initial	
4-601.11C	Cardboard laying on shelv easily cleanable	ing for dishes to sit on, su	irface shall be smooth, no	n absorbent and	NRI	ØĎ	
NRI COS	NEXT ROUTINE INSPECTIO	N					
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	narge /Title: Dabbia Darria	RIMAN	2	Date: 09/15/2	N23		
Inspector.	10. 11/1	Telephone No.	EPHS No.	Follow-up:	Yes	₩ No	