

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

TIME IN 1000			TIME OUT 1130		
PAGE	1	of			

ESTABLISHMENT NAME: COUNTY DURISH	NEXT F	ROUTINE	INSPE	CTION, OR SU	Y, THE ITEMS NOTE ICH SHORTER PER CTIONS SPECIFIED	OD OF TIME AS	MAY BE	SPEC	IFIED	IN WR	ITING BY T	HE RE	R FACILITIES WHICH MUST BE CORRE GULATORY AUTHORITY. FAILURE TO DD OPERATIONS.	CTED B COMPL	Y THE Y
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CITY/E/ Kennet, MO 63857 PSS/F17-1100 FAX: P.H. PRIORITY: H M L. PAKEN P.H. PRIORITY: P.H. PRIORITY: H M L. PAKEN P.H	ADDI	RESS:	400	West Wa	ashington								COUNTY: Dunklin		
BASERY SCHOOL SENIOR CENTER SUMMER F.P. TAYERN SCHOOL SENIOR CENTER SCHOOL SCHOOL SENIOR CENTER SCHOOL	CITY	^{/ZIP:} K	enne	t, MO 63	857	PHONE: 573-717-	1100		FAX				P.H. PRIORITY : H	М] L
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573-888-9008 1647 Follow-up Date:	Visigle	ectel:	A.	, 101	1/	Tele 573-	phone 1	No. 9008).	Follow-up: Yes		No



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

TIME IN 1000		TIME OUT 1130				
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ESTABLISHMENT NAME Kennett School (Culinary School)	ADDRESS 1400 West Washi	ington	Kennet, MO 63857		
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCTA		TEMP. i	n ° F
Centerline	40	ne	1		
Prep Cooler	36	Dishwash	her	172	2
Cenerline	37				
Code Reference Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	PRIORITY I mination, prevention or reduction MMEDIATE ACTION within 72	TEMS n to an acceptable level, hazards a hours or as stated.	associated with foodborne illness	Correct by (date)	Initial
Code Reference Core items relate to general sanitation, o	CORE ITE perational controls, facilities or s	structures, equipment design, gene	eral maintenance or sanitation	Correct by (date)	Initial
standard operating procedures (SSOPs).	These items are to be confec	ted by the next regular inspects	OII VI 33 STATEG.		
Approved for opening					
	EDUCATION PROV	IDED OR COMMENTS			
			Date		
Person in Charge /Title: Don Franklin	1		Date: 09/25/20		
inspector:	Telephone No 573-888-900		Follow-up: Follow-up Date:	Yes	✓ No E6.37A