

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

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SENATH-HORNERSVILLE PUBLIC SCI Amanda Dogoli DORESS 80 1 S STATE STREET CTYYZIP SENATH, MO 63876	NEXT ROUTINE WITH ANY TIME	INSPEC LIMITS	TION, OR SUF FOR CORREC	Y, THE ITEMS NOTI CH SHORTER PER CTIONS SPECIFIED	IOD OF TIME AS IN THIS NOTICE	MAY BE	SPECI SULT	FIED II IN CES	N WRI	TING BY T	HE REGULA JR FOOD OF	PERSON IN CHARGE:	TED BY	THE /
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 830	TIME OUT 1000			
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ESTABLISHME SENATH	NT NAME H SCHOOL CAFETERIA	801 S STATE ST	SENATH, MO 6387	I, MO 63876			
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	LOCATION	TEMP. in ° F		
Warmer							
			True Free				
	Lati Milla Carden		Avantic				
	Left Milk Cooler Right Milk Cooler		Walk in Co				
Code		PRIORITY	Correct by	Initial			
Reference	Priority items contribute directly to the elior injury. These items MUST RECEIVE	mination, prevention or reductivismmeDIATE ACTION within 7	on to an acceptable level, hazards 2 hours or as stated.	associated with roodborne liliness	(date)		
Code Reference 6-501.11 5-501.15	Core items relate to general sanitation, o standard operating procedures (SSOPs). Repeat: Paint chipping on flo Repeat: Lids broken or missing the standard operation of the standard operation operation of the standard operation operation of the standard operation operation operation operation operation operation operation of the standard operation ope	These items are to be corre or between walk in co	structures, equipment design, gen- icted by the next regular inspecti oler and freezer	eral maintenance or sanitation ion or as stated.	Correct by (date) TBD TBD	Initial	
S-501.11	Repeat: Handwashing sink in	kitchen sagging allov	ving seal to break, repair	r or replace	TBD TBD	ARD)	
5-501.15	Repeat: No lid on dumpster next to north facing door, repair or replace						
3-501.11	1 Repeat: Missing ceiling mulitple tiles above 3 door cooler and walk in freezer						
3-501.11	Repeat: Shelving below ware	waching area is heav	ily rueted repair or repla	CO	TBD (ACID	
1-302.14	Repeat: No test strips for che		, , , , , , , , , , , , , , , , , , ,		TBD	ŊĊ	
		EDUCATION PROV	/IDED OR COMMENTS				
Person in C	^{tharge /⊺itle:} Amanda Dogoli d		Del 1	Date: 10/05/2			
Ipspector	Bghill Kal	Telephone N 573-888-90 DISTRIBUTION: WHITE - OWNER'S CO	08 1647	Follow-up: Follow-up Date: TB		✓ No E6.37A	