



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

TIME IN 1030	TIME OUT 1130
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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: Kennett High School		OWNER: Kennett Public Schools	PERSON IN CHARGE: Jerry Donner
ADDRESS: 1400 W Washington		COUNTY: Dunklin	
CITY/ZIP: Kennett, MO 63857	PHONE: 573-718-1120	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input checked="" type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP. FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____
License No. _____			

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		Demonstration of Knowledge		COS	R	Compliance		Potentially Hazardous Foods		COS	R		
■	OUT	Person in charge present, demonstrates knowledge, and performs duties					IN OUT N/A	Proper cooking, time and temperature					
		Employee Health					IN OUT N/A	Proper reheating procedures for hot holding					
■	OUT	Management awareness; policy present					IN OUT N/A	Proper cooling time and temperatures					
■	OUT	Proper use of reporting, restriction and exclusion					■ OUT N/A	Proper hot holding temperatures					
		Good Hygienic Practices					■ OUT N/A	Proper cold holding temperatures					
■	OUT	N/O	Proper eating, tasting, drinking or tobacco use					■ OUT N/A	Proper date marking and disposition				
■	OUT	N/O	No discharge from eyes, nose and mouth					IN OUT N/A	Time as a public health control (procedures / records)				
		Preventing Contamination by Hands						Consumer Advisory					
■	OUT	N/O	Hands clean and properly washed					IN OUT N/A	Consumer advisory provided for raw or undercooked food				
■	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Highly Susceptible Populations				
■	OUT		Adequate handwashing facilities supplied & accessible					■ OUT N/A	Pasteurized foods used, prohibited foods not offered				
		Approved Source						Chemical					
■	OUT		Food obtained from approved source					■ OUT N/A	Food additives: approved and properly used				
IN OUT N/A			Food received at proper temperature					■ OUT	Toxic substances properly identified, stored and used				
IN	OUT		Food in good condition, safe and unadulterated			■			Conformance with Approved Procedures				
IN OUT N/A			Required records available: shellstock tags, parasite destruction					■ OUT N/A	Compliance with approved Specialized Process and HACCP plan				
		Protection from Contamination					The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable						
■	OUT	N/A	Food separated and protected										
■	OUT	N/A	Food-contact surfaces cleaned & sanitized										
IN	OUT		Proper disposition of returned, 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	Safe Food and Water			COS	R	IN	OUT	Proper Use of Utensils
<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
		Food Temperature Control					<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used
<input checked="" type="checkbox"/>		Adequate equipment for temperature control					<input checked="" type="checkbox"/>		Gloves used properly
<input checked="" type="checkbox"/>		Approved thawing methods used							Utensils, Equipment and Vending
<input checked="" type="checkbox"/>		Thermometers provided and accurate					<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
		Food Identification					<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used
<input checked="" type="checkbox"/>		Food properly labeled; original container					<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean
		Prevention of Food Contamination							Physical Facilities
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present					<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display							Plumbing installed; proper backflow devices
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored					<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use					<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained
							<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean

Person in Charge /Title: Jerry Donner		Date: 09/09/2024	
Inspector:	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: _____	



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