

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

TIME IN 855			TIME OUT 1000
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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. PERSON IN CHARGE ESTABLISHMENT NAME: SENATH SCHOOL CAFETERIA OWNER: SENATH-HORNERSVILLE PUBLIC SC Amanda Dogoli COUNTY: 069 ADDRESS: 801 S STATE STREET PHONE: 573-738-2661 FAX: CITY/ZIP: SENATH, MO 63876 P.H. PRIORITY: | H M L ESTABLISHMENT TYPE INSTITUTION ☐ GROCERY STORE☐ TAVERN CATERER
SENIOR CENTER ☐ DELI ☐ SUMMER F.P ☐ MOBILE VENDORS □ BAKERY□ RESTAURANT C. STORE TEMP.FOOD SCHOOL PURPOSE Routine ☐ Follow-up □ Complaint ☐ Other Pre-opening WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL □ PRIVATE ■ NON-COMMUNITY COMMUNITY ☐ Approved ☐ Disapproved PUBLIC □ PRIVATE Results **Date Sampled** 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 COS Compliance Potentially Hazardous Foods Demonstration of Knowledge R Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge OUT N/O N/A OUT and performs duties IN OUT NO N/A Proper reheating procedures for hot holding **Employee Health** IN OUT N N/A Proper cooling time and temperatures OUT Management awareness; policy present JT N/O N/A OUT N/A Proper hot holding temperatures OUT Proper use of reporting, restriction and exclusion OUT Proper cold holding temperatures Good Hygienic Practices OUT OUT N/O N/A Proper date marking and disposition 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 OUT N/O records) Consumer Advisory Preventing Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed MILA OUT IN OUT N/O undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or OUT N/O approved atternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & IN C OUT N/O N/A offered accessible Approved Source 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 N/A OUT IN NEED used Conformance with Approved Procedures Food in good condition, safe and unadulterated OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT N/A IN OUT N/O PER I 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 OUT = not in compliance IN = in compliance OUT N/A N/A = not applicable N/O = not observed Proper disposition of returned, previously served, OUT IN 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 cos IN OUT Proper Use of Utensils COS R ΙN OUT Safe Food and Water × In-use utensils: properly stored × Pasteurized eggs used where required Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × X handled Single-use/single-service articles: properly stored, used Food Temperature Control × Gloves used properly Adequate equipment for temperature control Utensils, Equipment and Vending × Approved thawing methods used Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate X 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 X Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage X 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 Garbage/refuse properly disposed; facilities maintained Fruits and vegetables washed before use Physical facilities installed, maintained, and clean Person in Charge /Title: Amanda Dogoli Date: 09/18/2024 Yes EPHS No. Follow-up: 4 No Telephone No. 573-888-9008 1647 Follow-up Date: CANARY - FILE COPY



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ESTABLISHMENT NAME SENATH SCHOOL CAFETERIA		801 S STATE ST	SENATH, MO 638	, АТН, МО 63876		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Warmer			Lettuce/Fruit Bar		39	
	Cottage Cheese	38	True Freez	er	5	
			Avantico		39	
Left Milk Cooler		33 Walk in Cooler		oler	37	
Right Milk Cooler		34 Dishwasher		er	175	
Code Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	PRIORITY I	n to an acceptable level, hazards a	associated with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitation, or	CORE ITE	structures, equipment design, gene	oral maintenance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOPs).	These items are to be correct	ted by the next regular inspection	on or as stated.		
6-501.11	Lower shelving on prep table	next to stove broken	renair or replace		NRI	AND
5-501.11	Repeat: Lids broken or missir	NRI	125			
6-501.11		NRI	27			
6-501.11	Paint chipping on floor in rear stock room, repair Repeat: Handwashing sink in kitchen sagging allowing seal to break, repair or replace					
5-501.15						
		<u>_</u>			NRI	AUD
6-501.11	Repeat: Shelving below ware	се	NRI	Au		
		EDUCATION PROVI	IDED OR COMMENTS			
		<i>A</i> 1 1 =		I Date:		
Person in C	harge /Title: Amanda Dogolif	and & To	redi	Date: 09/18/202	24	
spector	lody O Pak	Telephone No 573-888-900	EPHS No.	Follow-up:	Yes	✓ No E6.37A