

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

TIME IN 930			TIME OUT 1100	
PAGE	1	of	2	

F6.37

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 Candice Evans COUNTY: 069 ADDRESS: 500 S MAIN FAX: CITY/ZIP: CARDWELL, MO 63829 573-654-3574 P.H. PRIORITY: | H | ESTABLISHMENT TYPE ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS C. STORE ☐ BAKERY ☐ RESTAURANT □ CATERER ☐ DELI☐ SUMMER F.P. TEMP.FOOD TAVERN SENIOR CENTER SCHOOL PURPOSE ☐ Follow-up ☐ Complaint ☐ Other □ Pre-opening Routine WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL □ PRIVATE COMMUNITY □ NON-COMMUNITY □ PRIVATE □ Approved □ Disapproved □ PUBLIC 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 Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge OUT N/O N/A OUT and performs duties Proper reheating procedures for hot holding IN OUT NO N/A Employee Health OUT Management awareness; policy present IN OUT N/A Proper cooling time and temperatures OUT N/O N/A Proper hot holding temperatures Proper use of reporting, restriction and exclusion OUT Proper cold holding temperatures OUT N/A Good Hygienic Practices = IN OUT NO NA 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 I OUT N/O records) Preventing Contamination by Hands Consumer Advisory Consumer advisory provided for raw or Hands clean and properly washed OUT 400 OUT N/O undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or OUT N/O approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & OUT OUT N/O N/A accessible offered Chemical Approved Source Food additives: approved and properly used OUT N/A Food obtained from approved source OUT Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT N/A Conformance with Approved Procedures Food in good condition, safe and unadulterated OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT IN OUT N/O TEN 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 IN C N/A inspection. Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance OUT N/A N/A = not applicable N/O = not observed Proper disposition of returned, previously served, IN OUT 層 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. cos R IN OUT Proper Use of Utensils OUT cos R Safe Food and Water IN In-use utensils: properly stored × Pasteurized eggs used where required × Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × Single-use/single-service articles: properly stored, used × Food Temperature Control Adequate equipment for temperature control × Gloves used properly Utensils, Equipment and Vending X Approved thawing methods used 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 × Prevention of Food Contamination Physical Facilities X Hot and cold water available; adequate pressure Insects, rodents, and animals not present × Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × × and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × X fingemails and jewelry Toilet facilities: properly constructed, supplied, cleaned X 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: Candice Evans Date: 09/19/2024 Yes No  $\square$ EPHS No. Follow-up: 573-888-9008 1647 Follow-up Date:

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TIME IN 930	TIME OUT 1100		
PAGE 2	, 2		

ESTABLISHMENT NAME SOUTHLAND C-9 SCHOOL		ADDRESS 500 S MAIN	CARDWELL, MO	CARDWELL, MO 63829		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
	Walk in Cooler	37				
Koolmore 3 Door Walk in Freezer		39	Dishwas	her	160	0
		-5	Mac and Chees	se/Hothold	139	9
	Bev Air Left	37	Metro		148	В
	Bev Air Right	38				
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY I e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial
3-501.17	Multiple items not dated correctly in 3 door cooler (Mashed Potatoes, Chicken, Salad, Rice) All					ce
	ready to eat food shall be	COS	35			
7-204.11	Sanitizer well over 200 par	rts per million for in place	cleaning			
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE ITI n, operational controls, facilities or s Ps \ These items are to be correc	structures, equipment design, ger	neral maintenance or sanitation	Correct by (date)	Initial
6-501.11	Paint on kitchen floors pee				NRI	CE
6-501.16	Mops laying in bucket shall		se .		CIP	CE
3-302.114	I Ice build up on boxes in w	alk in freezer, creating po	otential for cross contan	nination	NRI	CE
	Discussed dented cans wi marking and the ability to r	th managment, Proper he nonitor the internal temp	ot hold and cold holding of dishwasher.	g temperatures, Date		
NRI	NEXT ROUTINE INSPECT	TION				
COS	CORRECTED ONSITE					
000	OOKKEOTED ONOTE					
		EDUCATION PROV	IDED OR COMMENTS			
Person in C						
	Charge /Title: Candice Evans	s Ca	oh car	Date: 09/19/202	24 Yes	III No