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

TIME IN 815	TIME OUT 945
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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:	OWNER:	PERSON IN CHARGE:
CAMPBELL R-2 SCHOOL	CAMPBELL R-2 SCHOOL DISTRICT	Gayla Wyman
ADDRESS: HWY 53 SOUTH		COUNTY: 069
CITY/ZIP: CAMPBELL, MO 63933	PHONE: 573-246-3109	FAX:
P.H. PRIORITY : ■ H ☐ M ☐ L		

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ■ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved	■ PUBLIC ☐ PRIVATE	■ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
License No. NA		Date Sampled _____ Results _____

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
■ OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
■ OUT	Management awareness; policy present		
■ OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
■ OUT N/O	Proper eating, tasting, drinking or tobacco use		
■ OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
■ OUT N/O	Hands clean and properly washed		
■ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
■ OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
IN OUT	Food obtained from approved source		
IN OUT ■ N/A	Food received at proper temperature		
IN ■UT	Food in good condition, safe and unadulterated	■	
IN OUT N/O ■/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
■ OUT N/A	Food separated and protected		
IN ■UT N/A	Food-contact surfaces cleaned & sanitized	■	
IN OUT ■	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
■ OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ■ N/A	Proper reheating procedures for hot holding		
IN OUT ■ N/A	Proper cooling time and temperatures		
■ OUT N/O N/A	Proper hot holding temperatures		
IN ■UT N/A	Proper cold holding temperatures		
■ OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O ■/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ■/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
■ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
■ OUT N/A	Food additives: approved and properly used		
■ OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
■ OUT N/A	Compliance with approved Specialized Process and HACCP plan		

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 N/O = not observed

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
		Pasteurized eggs used where required		
×		Water and ice from approved source		
		Food Temperature Control		
×		Adequate equipment for temperature control		
×		Approved thawing methods used		
×		Thermometers provided and accurate		
		Food Identification		
×		Food properly labeled; original container		
		Prevention of Food Contamination		
×		Insects, rodents, and animals not present		
×		Contamination prevented during food preparation, storage and display		
×		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
×		Wiping cloths: properly used and stored		
×		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
×		In-use utensils: properly stored		
×		Utensils, equipment and linens: properly stored, dried, handled		
×		Single-use/single-service articles: properly stored, used		
×		Gloves used properly		
		Utensils, Equipment and Vending		
×		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
×		Warewashing facilities: installed, maintained, used; test strips used		
×		Nonfood-contact surfaces clean		
		Physical Facilities		
×		Hot and cold water available; adequate pressure		
×		Plumbing installed; proper backflow devices		
×		Sewage and wastewater properly disposed		
×		Toilet facilities: properly constructed, supplied, cleaned		
×		Garbage/refuse properly disposed; facilities maintained		
×		Physical facilities installed, maintained, and clean		

Person in Charge /Title: Gayla Wyman			Date: 09/02/2026
Inspector:	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: ☐ Yes ☑ No Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
CAMPBELL R-2 SCHOOL	HWY 53 SOUTH	CAMPBELL, MO 63933

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Left Dairy Cooler	40	Walk in freezer	-4
Right Dairy Cooler	37	Dishwasher	164
McCall Hot Hold	178	Walk in Cooler	34
corndogs/Hot hold	138		
McCall Cooler	53	Greenbeans/Hot Hold	210

Code Reference	**PRIORITY ITEMS** Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**	Correct by (date)	Initial
3-501.16B	Multiple ready to eat food not being held below 41 degrees in McCall Cooler (lettuce 47, Tomatoes		
	48) All food moved to walk in cooler until McCall cooler can maintain temp of 41 degrees or below	COS	
4-601.11A	Can opener soiled with food and debris, wash, rinse and sanitize	COS	

Code Reference	**CORE ITEMS** Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**	Correct by (date)	Initial
4-301.11	McCall cooler not maintaining temp of 41 degrees or below, Ambient temp of 53 degrees	CIP	
NRI	Next Routine Inspection		
CIP	Correction in progress		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Gayla Wyman			Date: 09/02/2026
Inspector:	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: ☐ Yes ☑ No Follow-up Date: