



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

TIME IN: 9:05 AM TIME OUT: 11:15 AM
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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: JUNIOR AND SENIOR HIGH SCHOOL DISTRICT
OWNER: SOUTH PEMISCOT
PERSON IN CHARGE: SHONTA SMITH
ADDRESS: 611 BEASLEY
CITY/ZIP: STEELE 63877
PHONE: 573-695-4450
FAX: -
COUNTY: PEMISCOT
P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT
 Approved Disapproved Not Applicable
 License No. _____

SEWAGE DISPOSAL
 PUBLIC PRIVATE

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

Person in Charge / Title: _____ Date: 10-25-22
 Inspector: _____ Telephone No. 573-359-1656 EPHS No. 1124
 Follow-up: Yes No
 Follow-up Date: _____



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SOUTH PEMISCOT

ESTABLISHMENT NAME JUNIOR AND SENIOR HIGH		ADDRESS 611 BEASLEY		CITY STEELE	ZIP 63877
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
MILK COKE FRIDGE (RIGHT)		33°F	BISCUITS METRO HOT HOLD		135°F
MILK COKE FRIDGE (LEFT)		40°F			
CHEESE WALK-IN COOLER		40°F (INSIDE)			
CHEESE 2-DOOR COKE FRIDGE		39°F	TOMATOES COLD HOLD BAR		41°F
WALK-IN COOLER		35°F (OUTSIDE)			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
	No priority items.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
6-30	all clean employee restroom for kitchen staff. Keep the toilet paper roll in the dispenser.	11-01-22	
	Note - wipe bottom of plastic ledge inside ice bin of ice maker with sanitizer once a week.		
	Dishwasher sanitize rinse cycle temperature on dishes - 167°F - this is fine.		

EDUCATION PROVIDED OR COMMENTS
 Sanitizer from 3-sink dispenser - 700 ppm DDPSA and 1805 ppm LACTIC ACID - this is fine.

Person in Charge/Title: *JNS* Date: *10-25-22*
 Inspector: *Jon Wofford* Telephone No. *575-359-1656* EPHS No. *1124* Follow-up: Yes No
 Follow-up Date: _____