



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

TIME IN: 7:20 AM TIME OUT: 11:30 AM  
PAGE 1 of 2

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: CAROLINEVILLE ELEMENTARY SCHOOL  
OWNER: CAROLINEVILLE SCHOOL DISTRICT  
PERSON IN CHARGE: KRISTY JOYNER  
ADDRESS: 100 WASHINGTON AVENUE  
CITY/ZIP: CAROTHERSVILLE 63030  
PHONE: 513-350-6130  
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	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
	Employee Health			IN	Proper reheating procedures for hot holding		
IN	Management awareness; policy present			IN	Proper cooling time and temperatures		
IN	Proper use of reporting, restriction and exclusion			IN	Proper hot holding temperatures		
	Good Hygienic Practices			IN	Proper cold holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper date marking and disposition		
IN	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			IN	Consumer Advisory		
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	Highly Susceptible Populations		
IN	Adequate handwashing facilities supplied & accessible			IN	Pasteurized foods used, prohibited foods not offered		
	Approved Source			IN	Chemical		
IN	Food obtained from approved source			IN	Food additives: approved and properly used		
IN	Food received at proper temperature			IN	Toxic substances properly identified, stored and used		
IN	Food in good condition, safe and unadulterated			IN	Conformance with Approved Procedures		
IN	Required records available: shellstock tags, parasite destruction			IN	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	Food separated and protected			IN = in compliance			
IN	Food-contact surfaces cleaned & sanitized			OUT = not in compliance			
IN	Proper disposition of returned, previously served, reconditioned, and unsafe food			N/A = not applicable			
				COS = Corrected On Site			
				R = Repeat Item			

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: 11-16-22  
 Inspector: Jon Wofford Telephone No. 513-250-4566 EPHS No. 1124  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_



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PAGE 2 of 2

CARUTHERSVILLE

ESTABLISHMENT NAME ELEMENTARY SCHOOL		ADDRESS 100 WASHINGTON AVE.		CITY CARUTHERSVILLE	ZIP 63830
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
POTATOES METRO HOT HOLD		149°F	BISCUITS AVANTCO HOT HOLD		140°F
GREEN BEANS HOT HOLDING		179°F	APPLES WALK-IN COOLER		39°F
GRAPES 3-DOOR TRUE FRIDGE		30°F	GREEN BEANS HOT HOLD (NORTH)		149°F
MILK AVANTCO FRIDGE		38°F	GRAPES 3-DOOR AVANTCO FRIDGE		41°F
			MILK AVANTCO FRIDGE (NORTH)		37°F

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
4-703.11	Dishwasher on right had a sanitizing rinse cycle temperature on dishes of 157°F. While this is not enough to sanitize the temperature is normally 160°F or higher. During the wash part of cycle the temperature gauge had 137°F and it should be around 150°F so one of the heating elements inside the washer may be out. Repair or replace heating elements. 12-01-23		
	Dishwasher (left) sanitizing rinse cycle temperature on dishes 170°F - this is fine.		

EDUCATION PROVIDED OR COMMENTS  
Quaternary ammonia sanitizing concentration from dispenser - 400 ppm - this is fine.

Person in Charge / Title: *[Signature]* Date: 11-16-22  
Inspector: *[Signature]* Telephone No. 573-359-1656 EPHS No. 1124 Follow-up:  Yes  No  
Follow-up Date: -