



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

TIME IN 11:00A TIME OUT 12:10P
PAGE 1 of 1

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: CENTRAL ELEMENTARY		OWNER: DEXTER SCHOOL DIST	PERSON IN CHARGE: CATHY STODDARD		
ADDRESS: 1213 CENTRAL DRIVE			COUNTY: STODDARD		
CITY/ZIP: DEXTER 63841		PHONE: 614-1020	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> RESTAURANT <input checked="" type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other					
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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	Management awareness; policy present			IN	Proper reheating procedures for hot holding		
IN	Proper use of reporting, restriction and exclusion			IN	Proper cooling time and temperatures		
				Good Hygienic Practices			
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper hot holding temperatures		
IN	No discharge from eyes, nose and mouth			IN	Proper cold holding temperatures		
				Preventing Contamination by Hands			
IN	Hands clean and properly washed			IN	Proper date marking and disposition		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	Time as a public health control (procedures / records)		
IN	Adequate handwashing facilities supplied & accessible			Consumer Advisory			
				Highly Susceptible Populations			
IN	Food obtained from approved source			IN	Consumer advisory provided for raw or undercooked food		
IN	Food received at proper temperature			Chemical			
IN	Food in good condition, safe and unadulterated			IN	Food additives: approved and properly used		
IN	Required records available: shellstock tags, parasite destruction			IN	Toxic substances properly identified, stored and used		
				Conformance with Approved Procedures			
IN	Food separated and protected			IN	Compliance with approved Specialized Process and HACCP plan		
IN	Food-contact surfaces cleaned & sanitized			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 COS = Corrected On Site R = Repeat Item			
IN	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					
✓		Adequate equipment for temperature control			✓		Single-use/single-service articles: properly stored, used		
✓		Approved thawing methods used			✓		Gloves used properly		
✓		Thermometers provided and accurate			Utensils, Equipment and Vending				
✓					✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
				Food Identification					
✓		Food properly labeled; original container			✓		Warewashing facilities: installed, maintained, used; test strips used		
				Prevention of Food Contamination					
✓		Insects, rodents, and animals not present			✓		Nonfood-contact surfaces clean		
✓		Contamination prevented during food preparation, storage and display			✓		Physical Facilities		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Hot and cold water available; adequate pressure		
✓		Wiping cloths: properly used and stored			✓		Plumbing installed; proper backflow devices		
✓		Fruits and vegetables washed before use			✓		Sewage and wastewater properly disposed		
				Person in Charge / Title: Cathy Stoddard					
				Date: February 20, 2020					
Inspector: William A. Brandel				Telephone No.: 568-4593		EPHS No.: 1582		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
				Follow-up Date: FALL 2020					