



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

TIME IN: 11:01A TIME OUT: 12:50p
PAGE 1 of 3

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: Oak Hill R-1 School OWNER: Oak Hill R-1 School District PERSON IN CHARGE: Melinda Dreisewerd
 ADDRESS: 6200 S. Hwy 19 COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 661-5618 FAX: 729-6982 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 DNR Regulated
 WATER SUPPLY
 COMMUNITY NON-COMMUNITY PRIVATE DNR Regulated
 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	Proper cooking, time and temperature		
		Employee Health			IN	OUT	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present			IN	OUT	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper hot holding temperatures		
		Good Hygienic Practices			IN	OUT	Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands					Consumer Advisory		
IN	OUT	Hands clean and properly washed			IN	OUT	Consumer advisory provided for raw or undercooked food		
IN	OUT	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	Pasteurized foods used, prohibited foods not offered		
		Approved Source					Chemical		
IN	OUT	Food obtained from approved source			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated					Conformance with Approved Procedures		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	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/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item				
IN	OUT	Food separated and protected							
IN	OUT	Food-contact surfaces cleaned & sanitized							
IN	OUT	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: Melinda Dreisewerd Date: 12-1-2022
 Inspector: Thomas Jones Telephone No. 661-3106 X1016 EPHS No. 1108 Follow-up: Yes No
 Follow-up Date: 12-12-2022



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PAGE 2 of 3

ESTABLISHMENT NAME Oak Hill R-1 School		ADDRESS 6200 S. Hwy 19		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Brown Beans svq. line		138°	Tacos True Fridge		33°
Chicken patty svq. line		127°/207°	milk carton " "		38°
Cannos svq. line		153°	milk carton walk in cooler		38°
milk cartons milk cooler		36°-44°			
frozen choc. milk pretable		32°			

PRIORITY ITEMS
Code Reference 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

3-501.16(A)	Obs: chicken patty not held at 135° - reheated to 207°	CO5	MKT
4-601.11(A)	Obs: utensils in utensil drawer with debris	CO5	
4-202.11	Obs: two spatulas with cracked, broken edges. Voluntarily thrown away.	CO5	
3-501.17	Obs: tacos not date labeled. - Voluntarily thrown away	CO5	
3-302.11	Obs: shell eggs above peaches + milk cartons in True refrig.	CO5	
4-601.11(A)	Obs: containers in storage room debris on inside.	OK	12-12-22
4-601.11(A)	Obs: all 3 chest freezers with frost and debris inside.	OK	12-12-22
7-201.11	Obs: cleaning supplies on shelf with muffin tins and storage container in storage room.	CO5	MKT

CORE ITEMS
Code Reference 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

4-901.11	Obs: pans stacked straight from dishwasher and put away wet.	CO5	MKT
3-101.11	Obs: tacos in True refrig. not in food grade container, lots of containers i.e. cottage cheese container not a recycle # 1 or 2 - cannot reuse these containers.	OK	12-12-22
4-601.11C	Obs: debris on shelf above stove.	OK	12-12-22
4-903.11	Obs: container of pan lids sitting on floor in corner of kitchen	OK	12-12-22
4-601.11C	Obs: handles of True refrig sticky to touch	OK	12-12-22
4-101.19	Obs: liner on shelves and inside drawers throughout kitchen	OK	12-12-22
4-601.11C	Obs: containers in storage room with debris on outside.	OK	12-12-22

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Melinda [Signature] / cook Date: 12-1-2022
 Inspector: Amie Jones EPHS II Telephone No. 724-3106 x106 EPHS No. 11108
 Follow-up: Yes No Follow-up Date: 12-12-2022



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ESTABLISHMENT NAME Oak Hill R-1 School		ADDRESS 6200 S. Hwy 19		CITY Salem	ZIP 65560
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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

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
3-000.11	Dhs! boxes of food sitting on floor in walk in cooler and freezer.	12-12-22 MKJ	[Signature]

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: [Signature] / cook		Date: 12-1-2022
Inspector: [Signature] EPHS II	Telephone No. 64-3106 X106	EPHS No. 1168
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 12-12-2022



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CITY/ZIP: Salem 65560		PHONE: 729-5618	FAX: 729-6982	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 type="checkbox"/> Routine <input checked="" 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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled _____ Results _____	

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		Employee Health				IN	OUT	N/O	N/A		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices				IN	OUT	N/A			
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/O	N/A		
IN	OUT	N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O	N/A		
		Preventing Contamination by Hands				IN	OUT	N/A			
IN	OUT	N/O	Hands clean and properly washed			IN	OUT	N/A			
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		
		Approved Source						Chemical			
IN	OUT		Food obtained from approved source			IN	OUT	N/A			
IN	OUT	N/O	Food received at proper temperature			IN	OUT				
IN	OUT		Food in good condition, safe and unadulterated					Conformance with Approved Procedures			
IN	OUT	N/O	Required records available: shellstock tags, parasite destruction			IN	OUT	N/A			
		Protection from Contamination									
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Person in Charge / Title: Melissa Dreisewerd / Cook			Date: 12-12-2022			
Inspector: Thomas Jones EPHS II	Telephone No. 729-3106 x106	EPHS No. 1168	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date:		