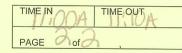
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

| Extra Lish Mehr NAME OVNER PROVER PROVE COUNTY CVV22P CVV22P PL PLONE FX PL PL PL CVV22P CVV22P PL CVV2P PL | 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. | | | | | | | | | | | | | | |
|---|---|---|------------|---|----------------------|----------|---|--|----------------------------|---|----------------|--|-----------|-------|--|
| CTV22E: Control Control Phil PRIONE Phil | establishment NAME: Oak Hill K-1 School Owner: Oak Hill K-1 School Owner: | | | | | | | 151, P | rd | | | | | | |
| Balance Provided | | Dave S. MWV19 | | | | | | | | 1 13 | | | | | |
| BAREENT STUTION BAREENT STUTION BAREENT STUTION BAREENT STUTION BAREENT STUTION BAREENT BAREENT | | ĩ | <u>pla</u> | em 65560 | PHONE: 5 | 618 | 3 | FAX | 129 | -69 | 82 | P.H. PRIORITY : M | и п | L | |
| Construct Construct <t< td=""><td></td><td>KERY STAU</td><td></td><td></td><td></td><td></td><td>OD</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<> | | KERY STAU | | | | | OD | | | | | | | | |
| Description Display | Pre- | -openi | | | | | her | | | | | | | | |
| Risk factors are locg persuited backets for Desses Circle and Prevention as contributing factors in condominations of horizontal persuit. Consome lines of up. Construction | Approv | Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRIVATE License No. PRIVATE PRIVATE Date Sampled Results | | | | | | | | | | | | | |
| Decompanie Development Development <thdevelopment< th=""> <thdevelopment< th=""></thdevelopment<></thdevelopment<> | Risk fact | ors ar | e food r | reparation practices and employe | | | | | | | | abad and Decombine an extribution | 0 | | |
| IN OUT Person in drarp present, demossibilities knowledge, and perform duiles. IN OUT NO NA Proper cooking, line and temperature and temperature and temperature and temperatures. IN OUT NO NA Proper cooking, line and temperatures. IN OUT NO NA IN OUT Proper use of reporting, resirvicion and exclusion IN OUT NO NA Proper cooking, line and temperatures. IN IN IN IN OUT NO NA Proper cooking, line and temperatures. IN IN IN IN IN OUT NO NA Proper cooking, line and temperatures. IN IN IN IN OUT NO NA Description and temperatures. IN | Toodborne | e illnes | e lood p | eaks. Public health intervention | s are control measur | es to pr | event fo | odbo | ne illne | ess or injury | ease Cor /. | | | | |
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| IN OUT Proper use of reporting. Proper u | IN OUT | | | | | | | - | | | | |] | | |
| IN OUT No Proper caling, tasking or tobacco use IN OUT NO No Proper caling, tasking or tobacco use IN OUT NO No Proper caling, tasking or tobacco use IN OUT NO Time as a public health control (procedures) IN IN OUT NO Hands clean and properly washed IN OUT NO Consumer Atking or tobacco IN OUT NO Consumer Atking or tobacco IN IN OUT NO Adapted handsonback with response or tobacco IN OUT NO Adapted handsonback with response or tobacco IN IN IN OUT NO Adapted handsonback with response or tobacco IN | | | | Proper use of reporting, restricti | on and exclusion | | | IN | OUT I | V/O N/A Proper hot holding temperatures | | | | | |
| Image: Containington by Hambours Image: Containington Hambours Image: Containington Hambo | | | | Proper eating, tasting, drinking of | or tobacco use | | | IN | I TUO | V/O N/A | Proper | date marking and disposition | | | |
| IN OUT No No Dut NA Consume advisor provided for raw or undercocked food Im Out NA Descent advisor provided for raw or undercocked food Im Out No Data is a set of the s | IN OUT | N/O | | | | | | IN | I TUO | N/O N/A | | | / | | |
| IN OUT No bare hand contact with ready-to-eat foods or approved stemate method properly followed accessible IN OUT Pasteurized foods used, prohibited foods not decrease approved source IN OUT NO N/A Pasteurized foods used, prohibited foods not decrease approved source IN OUT NO N/A Poot additions, sproperly used In IN OUT NO dot N/A Food cotatiend from approved source IN OUT N/A Food additives, approved and properly used In IN OUT N/A Food additives, approved Specialized Proceedings In In IN OUT N/A Food additives, approved Specialized Proceedings In In IN OUT N/A Food additives, approved Specialized Proceedings In In IN OUT N/A Food additives, approved Specialized Proceedings In In IN OUT N/A Food additives, approved Specialized Proceedings In | | | | | IN | OUT | N/A Consumer advisory provided for raw or | | | | | | | | |
| IN OUT Adequate handwashing facilities supplied & accessible IN OUT NO N/A Pesteurzed food suesd, prohibited foods not accessible In Out No N/A Pesteurzed food additives: supplied food additives: supported ad properly used In Out NO N/A Pesteurzed food additives: supplied food additives: supported ad properly used In Out NO N/A Pesteurzed food additives: supplied food additives: supported ad properly used In Out NO N/A Pesteurzed food additives: supplied food additives: supported approved Specialized Process and HACCP plan In Out N/A Pesteurzed food additives: supplication food condition, safe and unadulterated In Out N/A Pesteurzed food additives: supplication food condition, safe and unadulterated In Out N/A Pesteurzed food additives: supplication food condition, safe and unadulterated In Out N/A Pesteurzed food additives: supplication food condition, safe and unadulterated In In Out N/A Pesteurzed food additives: supplication food condition, safe and unadulterated In In <thin< th=""> In In In</thin<> | IN OUT | N/O | | | | | | | | | | | | | |
| Approved Source Difference Chemical Chemical IN OUT Food botthend from approved source IN OUT N/A Food additives: approved and poperly used In OUT Food additives: approved additives: approved and poperly used In OUT Food additives: approved additives: additives: additives: additives: additives: addi | IN OUT | | | Adequate handwashing facilities | | | | IN | 1 TUO | | | t | | | |
| IN OUT NO No Toxic custances property identified, stored and used IN OUT Food received at proper temperature IN OUT Toxic custances property identified, stored and used IN OUT NO NA Required records available: shellstock tags, parasite destruction IN OUT NA Compliance with approved Specialized Process IN IN OUT NA Food received at proper temperature IN OUT NA Compliance with approved Specialized Process IN OUT NA Food separated and protected In NUT NA Food separated and protected IN OUT NA Food separated and protected Status at the time of the infordicates that item's status at the time of the infordicates IN OUT NA Food constatured, previously served, received and values COS = Corrected On Site R = Repeat Item COOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN In use thensits: property stored, dried, handide In use thensits: property stored, dried, handide In use thensits: property stored, dried, handide In use thensits: property stored, used | | | | Approved Sou | | | | | | | and and | Chemical | | | |
| IN OUT Food in good condition, safe and unadulterated in our provided procedures in and the conditioner with approved Procedures in and HACCP plan. IN Out T N/A Compliance with approved Specialized Process and HACCP plan. In Out T N/A Compliance with approved Specialized Process and HACCP plan. In Out T N/A Food separated and protected In The letter to the left of each item indicates that item's status at the time of the inspection. In Out T N/A Food separated and protected In In Properties of the conditioner of the conditio | | N/O | N/A | | | | | and the second division of the second divisio | | N/A | Toxic si | | | | |
| destruction model model <thmodel< th=""> model <thmodel< th=""></thmodel<></thmodel<> | | N/O I | | | | | | IN | OUT | NI/A | Cor | | | | |
| IN OUT N/A Food separated and protected In The letter to the left of each item indicates that item's status at the time of the inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized In In compliance OUT = not in compliance IN OUT N/O Proper disposition of returned, previously served, and unsafe food COS COS Food separated and protected NI = n compliance OUT = not in compliance NIX = n n complian | | | | destruction | 5.,1 | | | | 001 | N/A | | | ess | | |
| IN OUT N/A Food-contact surfaces cleaned & sanitized IN IN IN IN IN Proper disposition of returned, previously served, recorditioned, and unsafe food IN IN IN OUT N/D not on policible with applicable with a | IN OUT | ١ | N/A | | ammauon | | | | | o the left of | f each ite | m indicates that item's status at the t | me of the | | |
| Involution Proper disposition of refurned, previously served, COS = Corrected On Site R = Repeat Item COOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Noutine Safe Food and Water COS R N OUT Properduse of Utensils COS R Noutine Safe Food and Water COS R N OUT Properduse of Utensils COS R Note Water and lee from approved source In-use utensils; properly stored, dried, handled In-use utensils; equipment and linens; properly stored, dried, handled In-use utensils; Equipment and Vending In-use Adequate equipment for themperature control In-use used properly In-use In-use used properly In-use Approved thawing methods used In-use used properly In-use In-use used properly In-use Pood Identification In-use used properly In-use In-use used properly In-use Provention of Food Contamination In-use used properly In-use In-use used properly In-use In-use used properly labeled; original container In-use used properly <t< td=""><td></td><td>199-11-1</td><td>N/A</td><td>Food-contact surfaces cleaned &</td><td>sanitized</td><td></td><td></td><td></td><td>IN = in</td><td colspan="6">I = in compliance OUT = not in compliance</td></t<> | | 199-11-1 | N/A | Food-contact surfaces cleaned & | sanitized | | | | IN = in | I = in compliance OUT = not in compliance | | | | | |
| 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 IN Out Safe Food and Water COS R In-use utensils; properly stored In In-use utensils; properly stored In-use utensils; properly stored, dried, handled In-use utensils; properly stored, dried, handled In-use utensils; properly stored, dried, handled In-use utensils; properly stored, used In In IN Adequate equipment for temperature control In | | | | | | cc | COS = Corrected On Site R = Repeat Item | | | | | | | | |
| IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R Image: State Product of the state o | | | | Good Rotail Practices are proven | | | | | | | | | | | |
| Pasteurized eggs used where required In-use utensils: properly stored In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled In-use utensils: properly stored dried, handled Adequate equipment for temperature control Single-use/single-service articles: properly stored, used In-use utensils: properly stored, used Approved thawing methods used Gloves used properly In-use utensils: properly stored, used In-use utensils: properly stored, used Proved thawing methods used Utensils, Equipment and Vending In-use utensils: properly stored, used In-use utensils: properly stored, used In-use utensils: properly stored, used Proved thawing methods used Utensils, Equipment and Vending In-use utensils: properly stored, used In-use utensils: properly constructed, and used; used In-use utensils: properly constructed, used; used In-use utensils: properly constructed, used; used; eacluse properly disposed | IN C | | | | | | | | | logens, che | | | COS | R | |
| Image: Sector of the sector | | | | | | | | | | | tensils: pr | roperly stored | | | |
| Adequate equipment for temperature control Gloves used properly Image: Control of | | | Water | | | | | | | handled | handled | | | | |
| 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: installed, maintained, and clean Person in Charge /Title: Date: Inspector: Telephone No. | | | Adequ | Food Temperature Cont ate equipment for temperature co | ntrol | | | | | | | | d | | |
| Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed and used Image: Constructed during food preparation, storage and display Image: Constructed and used Image: Constructed, supplied, cleaned Image: Constructed, and used Image: Constructed, and used Image: Constructed, and used Image: Constructed, and used Image: Constructed, supplied, cleaned | | | Approv | ved thawing methods used | | | | | | | Utensi | ils, Equipment and Vending | | | |
| Image: strips used strips used strips used strips used Image: strips used Prevention of Food Contamination Nonfood-contact surfaces clean Image: strips used Image: strips used Prevention of Food Contamination Prevention of Food Contamination Image: strips used Image: strips used: strips used Image: strips used: strips | 1 | V | | | | | | | | | У | | | | |
| Prevention of Food Contamination Physical Facilities Image: Contamination prevented during food preparation, storage and display Hot and cold water available; adequate pressure Image: Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food | | | | | | 1 | | strips us | strips used | | | | | | |
| Insects, rodents, and animals not present Image: contamination prevented during food preparation, storage and display Hot and cold water available; adequate pressure Image: contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and display Image: contamination prevented during food preparation, storage and stored Image: contamination prevented during food preparation, storage and stored Image: contamination prevented during food preparation, storage and stored Image: contamination prevented during food preparation, storage and stored Image: contamination prevented during food prevent | | | | | | ~ | | Nonfood | -contact s | | | | | | |
| and display | | | | | | | - | | | er available; adequate pressure | - | | | | |
| fingernails and jewelry Image: Constructed and stored Image: Constructed and stored Wiping cloths: properly used and stored Image: Constructed and stored Image: Constructed and stored Fruits and vegetables washed before use Image: Constructed and stored Image: Constructed and stored Person in Charge /Title: Image: Constructed and stored Image: Constructed and stored Inspector: Telephone No. EPHS No. Follow-up: Image: Constructed and stored | and display | | | | - | | | | | | | | | | |
| Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Person in Charge /Title: Date: Inspector: Telephone No. EPHS No. Follow-up: Follow-up Date: | fingernails and jewelry | | | | | | Sewage | and wast | tewater properly disposed | | | | | | |
| Person in Charge /Title: Physical facilities installed, maintained, and clean Inspector: Date: Justice Justice Person in Charge /Title: Date: Justice Justice Justice Person Inspector: Justice Justice Person Person Person | Wiping cloths: properly used and stored | | | | | | | | | | | | | | |
| Inspector: Telephone No. EPHS No. Follow-up: Yes No. Follow-up Date: | | Physical facilities installed, maintained, and clean | | | | | | | | | | | | | |
| ADMA AMONTHERST THE THE THE THE THE THE THE THE THE TH | Person in | n Cha | rge /Ti | tle: | 2 7 | | | | | | [| Date: 3-8-202 | 44 | | |
| | Inspecto | ind | In | NEDIKT | Telep | hone N | lo. | IN | | EPHS No | 5 2 | and the second | 90 | No | |
| | MO 580-1814 | (11-14) | P | STILL ST | DISTRIBUTION: WHITE | - OWNER | 'S COPY | IL AL | 2 | CANARY - FIL | | ronow-up Date. | | E6.37 | |



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



| ESTABLISHME | IR-15 tool District | ADDRESS | 5. Hw 19 | Salem | Lossie | 0 | |
|-------------------|--|----------------------------|---|----------------------------------|-------------------|---------|--|
| FC | OOD PRODUCT/LOCATION | TEMP. | FOOD PRODUCT/ | LOCATION | TEMP. | | |
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| | | | | | | | |
| Code Reference | Priority items contribute directly to the alig | PRIC | ORITY ITEMS reduction to an acceptable level, hazards a | | Correct by | Initial | |
| | or injury. These items MUST RECEIVE II | MMEDIATE ACTION w | ithin 72 hours or as stated. | ssociated with foodborne illness | (date) | | |
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| | | | | | | | |
| Code | | | | | | | |
| Reference | Core items relate to general sanitation, ope standard operating procedures (SSOPs). | erational controls facilit | DRE ITEMS lies or structures, equipment design, genera corrected by the next regular inspection | al maintenance or sanitation | Correct by (date) | Initial | |
| | Provoduppila | 0 | 11000000 | D | | | |
| | 1 Alexander go | unit | WWWIBD W A | reping | | - | |
| | are women | pet y | o BW alexel | gan . | | | |
| | Of water to | help k | 200 LOODS M | ast and | | | |
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| | above. | | 0.0 | | | | |
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| | Must use TI | AIS DIO | leave to u | x uumur. | MRD | | |
| | | | | | | - | |
| | | EDUCATION P | PROVIDED OR COMMENTS | | | | |
| | | | | | | | |
| Person in Ch | arge /Title: | | | Date: 2-Q | - 2001 | - | |
| Inspector: | Opino Flesseres | Telephor | ne No. EPHS No. | Follow-up: | Yes I | L No | |
| DI IIYI | | | | | ies i | | |