



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

TIME IN 11:06A TIME OUT 1:00P  
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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: Oak Hill R-1 School OWNER: Oak Hill R-1 School District PERSON IN CHARGE: Haleb Grimm  
ADDRESS: 6200 S. Hwy 19 COUNTY: Dent  
CITY/ZIP: Julem 65560 PHONE: 724-5618 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 Date Sampled \_\_\_\_\_ DNK Regulated  
WATER SUPPLY  
 COMMUNITY  NON-COMMUNITY  PRIVATE Date Sampled \_\_\_\_\_ DNK Regulated

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/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				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	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				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				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						
IN OUT N/A	Food separated and protected				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		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				N/A = not applicable		
					COS = Corrected On Site		
					OUT = not in compliance		
					N/O = not observed		
					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: 10-23-2024

Inspector: \_\_\_\_\_ Telephone No. 513-624-3106 EPHS No. 1160 Follow-up:  Yes  No  
Follow-up Date: 10-30-2024



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ESTABLISHMENT NAME		ADDRESS		CITY	ZIP
Oak Hill R-1 School		6200 S. Hwy 19		Salem	65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Hotdogs sug. line		150°	choc. milk milk cooler		41°
Beans " "		151°	white milk " "		38°
Orange slices True fridge		38°	choc milk walk in cooler		38°
Cheese stove top		149°	salsa " " "		38°
Italian dressing True fridge		34°			

**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.

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
4-601.11A	Obs: inside of True refrigerator with debris.	10-30-24	KG
5-200.13	Obs: spray arm hanging below flood rim of sink at dishwasher.		KG
4-601.11(A)	Obs: rubbermaid containers under sinks and microwave dirty on inside.		
4-601.11(A)	Obs: deep freezers in both storage rooms need cleaned and defrosted.		
4-601.11A	Obs: inside of Red metro warmer has debris.		
4-601.11A	Obs: Globe mixer with buildup of debris.		
5-501.111	Obs: mouse droppings on floor, shelf and food bar + meat slicer.	✓	KG

**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.

Code Reference	CORE ITEMS	Correct by (date)	Initial
4-601.11C	Obs: Pickle bucket in True refrigerator has debris on it.	10-30-24	KG
5-501.18	Obs: handsink dirty		
4-601.11C	Obs: inside of utensil drawer with oil and debris.		
4-601.11C	Obs: shelves under serving table has debris		
4-601.12(B)	Obs: inside microwave has debris all over inside.		
4-601.11C	Obs: Rubbermaid containers dirty on outside under sinks and microwave.		
4-601.11C	Obs: Frigidaire freezer in back storage room needs cleaned on outside.		
4-903.11	Obs: box of styrofoam food containers stored on floor storage room	✓	KG

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* Date: 10-23-2024  
 Inspector: *[Signature]* EPHS II Telephone No. 515-109-3106 EPHS No. 1168  
 Follow-up:  Yes  No  
 Follow-up Date: 10-30-2024

