

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

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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.								
Solen K-80 Itian School Salem R-80 School District Person in Charge:							)	
ADDRESS: 1400 W. Tiger Pride Drive COUNTY: Dent								
CITATION 65560 PHONE: 6350				FAX: 9-8493 P.H. PRIORITY: SH 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   Comple	aint						
FROZEN DESSERT    Approved   Disapproved   Not Applicable   License No.   PRIVATE								
Pick factors are food		K FACTORS A						
1000borne iliness outbr	eaks. Public health interventions are control r	nost commonly re neasures to preve	porte ent fo	odborne illnes	ers for Dise ss or injury.	ease Control and Prevention as contributing facto	s in	
Compliance IN OUT	Demonstration of Knowledge	COS	R	Compliance		Potentially Hazardous Foods	cos	R
IN OUT	Person in charge present, demonstrates know and performs duties	/ledge,		IN OUT N	I/O N/A	Proper cooking, time and temperature		
IN OUT	Employee Health			IN OUT N	ALC: NO.	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present  Proper use of reporting, restriction and exclus	ion		IN OUT N		Proper cooling time and temperatures  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 No discharge from eyes, nose and mouth		-	IN OUT N	A STATE OF THE PARTY OF THE PAR	Proper date marking and disposition  Time as a public health control (procedures /		
				IIN OUT IN	I/O IN/A	records)		
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed	· · · · · · · · · · · · · · · · · · ·		IN OUT	(N/A	Consumer Advisory Consumer advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods				( Constant	undercooked food		
7	approved alternate method properly followed	or				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible		-	IN OUT N	/O N/A	Pasteurized foods used, prohibited foods not offered		
and it	Approved Source					Chemical		
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature			IN OUT	N/A	Food additives: approved and properly used		
				IN OUT		Toxic substances properly identified, stored and used		
IN OUT N/O N/A	Food in good condition, safe and unadulterate Required records available: shellstock tags, page 1975.			IN OUT	Alla	Conformance with Approved Procedures		
11 001 100 10A	destruction	arasite		IN OUT	N/A	Compliance with approved Specialized Process and HACCP plan		
IN OUT N/A	Protection from Contamination Food separated and protected			The letter to	the left of	each item indicates that item's status at the time	of the	
Something				inspection.		OUT		
IN OUT N/A Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed ON Site OF Constitution of returned, previously served.								
reconditioned, and unsafe food  COS = Corrected On Site  R = Repeat Item								
	Cood Data'l Destination	GOOD RETA						
IN OUT	Good Retail Practices are preventative measure Safe Food and Water	cos F		IN OUT	ogens, chei	Proper Use of Utensils	cos	R
Paste	urized eggs used where required	000		100	In-use ute	ensils: properly stored	000	11
Water	and ice from approved source			V		equipment and linens: properly stored, dried,	1	
	Food Temperature Control		1.0	100	handled Single-use	e/single-service articles: properly stored, used		
	uate equipment for temperature control			1		sed properly		
	ved thawing methods used nometers provided and accurate				Food and	Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly		
					designed,	constructed, and used		-
	Food Identification			1	Warewasl strips use	hing facilities: installed, maintained, used; test		
Food	properly labeled; original container			L		contact surfaces clean		
Insect	Prevention of Food Contamination s, rodents, and animals not present			1	Hot and c	Physical Facilities old water available; adequate pressure		
Conta	mination prevented during food preparation, stor	rage		100		installed; proper backflow devices		
and di Perso	splay nal cleanliness: clean outer clothing, hair restrair	nt,		1	Sewage a	and wastewater properly disposed		
finger	nails and jewelry g cloths: properly used and stored							
	and vegetables washed before use			-	Garbage/i	lities: properly constructed, supplied, cleaned refuse properly disposed; facilities maintained		
AAA	14			1	Physical f	acilities installed, maintained, and clean		
Person in Charge /Title: Date: 12-4-2024								
Inspector:	non EPIBAR	Telephone No.	Yn	XIDA	EPHS No.	Follow-up: Yes Follow-up Date:	D No	0
MO 580-1814 (11-14)	DISTRIBUTION	: WHITE - OWNER'S C	OPY	1000	CANARY - FILE		10	E6.37



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ESTABLISHME	NT NAME - SO High School ADDRESS LOON W. Tippy Pride Drive CITY So Loon	ZIP/-55	10
FC	OOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION	TEM	NOU
Sua, li	ne#1 chix patty 135° chacmile, milk cooler #2	72/	0
ava.1	Phe #1 mashed potatos 143° babucarros salad bar	1	10
800	ino #2 gravey 138° Whitemilk milk cooler #1.	3	70
W	In metshod potatoes 1490, pizza oven	23	6
	1 " Chix patty 135" hotham+cheese oven	20	5°
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
4-601,11A	Obs: bottom of small Ince retrigerator with debis	COS	460
		11 12	
Code	CORE ITEMS	Correct by	Initial
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.	(date)	muai
4-101.19	phs: unspaled board holding Clean mens	1-7-25	A6
	the state of the s	8 8 W.J	110
4-601,11C	Obs! heung with debn's all over outside surface	CD5	120
FOREIT	to Obelica machine la		10
0-200,15	(B) Obs: Ice machine leaking on floor.	1-7-a5	140
		7.1	
			747
			7.5
	EDUCATION PROVIDED OR COMMENTS		
Person in Ch	arge /Title: Date: 2 - 4	-2021	
Inspector:	Telephone No. EPHS No. Follow-up:	Yes [	] No
MO 580-1814 (11-14	DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY	-11-a	E6.37A