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

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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Eminence High School
OWNER: Charles James Supt
PERSON IN CHARGE: Dana Phillips

ADDRESS: Box F
CITY/ZIP: Eminence, MO 65466
PHONE: 573-226-3252

ESTABLISHMENT TYPE
- [ ] BAKERY
- [ ] RESTAURANT
- [ ] C. STORE
- [ ] SCHOOL
- [ ] CATERER
- [ ] SENIOR CENTER
- [ ] DELI
- [ ] GROCERY STORE
- [ ] INSTITUTION
- [ ] SUMMER F.P.
- [ ] TAVERN
- [ ] TEMP.FOOD
- [ ] MOBILE VENDORS

PURPOSE
- [ ] Pre-opening
- [ ] Routine
- [ ] Follow-up
- [ ] Complaint
- [ ] Other

FROZEN DESSERT
[ ] Approved
[ ] Disapproved
[ ] Not Applicable

SEWAGE DISPOSAL
[ ] PUBLIC
[ ] PRIVATE

WATER SUPPLY
[ ] COMMUNITY
[ ] PRIVATE

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 | Employee Health | IN OUT N/A | Proper cooking, time and temperature | IN OUT N/A | Proper reheating procedures for hot holding
IN | Management awareness; policy present | IN/OUT N/A | Proper cooling time and temperatures | IN OUT N/A | Proper holding temperatures
IN | Proper use of reporting, restriction and exclusion | IN/OUT N/A | Proper cold holding temperatures | IN/OUT N/A | Proper date marking and disposal
IN | Good Hygiene Practices | IN OUT N/A | Time as a public health control (procedures / records) | IN OUT N/A | Prevented
IN | Proper eating, tasting, drinking or tobacco use | IN/OUT N/A | Prevented
IN | No discharge from eyes, nose and mouth | IN/OUT N/A | Prevented

Preventing Contamination by Hands

IN | Hands clean and properly washed | IN OUT N/A | Consumer advisory food items for raw or undercooked foods | IN OUT N/A | Prevented
IN | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | IN OUT N/A | Prevented
IN | Adequate handwashing facilities supplied | IN/OUT N/A | Prevented
IN | Adequate handwashing facilities supplied | IN/OUT N/A | Prevented

Approved Source

IN | Food obtained from approved source | IN OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food received at proper temperature | IN/OUT N/A | Prevented | IN OUT N/A | Prevented

Protection from Contamination

IN | Food in good condition, safe and unaltered | IN OUT N/A | Prevented | IN/OUT N/A | Prevented
IN | Records required; shelf life, expiration dates | IN OUT N/A | Prevented | IN OUT N/A | Prevented

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN | Safe Food and Water | COS | R | IN | Safe Food and Water | COS | R
---|---|---|---|---|---|---|---
IN | Pasteurized eggs used where required | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Water and ice from approved source | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food Temperature Control | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Adequate equipment for temperature control | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Approved thawing methods used | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Thermometers provided and accurate | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food Identification | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food properly labeled; original container | IN/OUT N/A | Prevented | IN OUT N/A | Prevented

Prevention of Food Contamination

IN | In-use utensils: properly stored | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Utensils, equipment and linens: properly stored, dried, - handled | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Single-use/single-service articles: properly stored, used | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Gloves used properly | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Utensils, Equipment and Vending | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food and non-food-contact surfaces cleanable, properly designed, constructed, and used | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Warewashing facilities: installed, maintained, used, test strips used | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food properly labeled; original container | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Non-food-contact surfaces clean | IN/OUT N/A | Prevented | IN OUT N/A | Prevented

Physical Facilities

IN | Physical Facilities | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | In-use utensils: properly stored | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Utensils, equipment and linens: properly stored, dried, - handled | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Single-use/single-service articles: properly stored, used | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Gloves used properly | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Utensils, Equipment and Vending | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food and non-food-contact surfaces cleanable, properly designed, constructed, and used | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Warewashing facilities: installed, maintained, used, test strips used | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Food properly labeled; original container | IN/OUT N/A | Prevented | IN OUT N/A | Prevented
IN | Non-food-contact surfaces clean | IN/OUT N/A | Prevented | IN OUT N/A | Prevented

Personal cleanliness: clean outer clothing, hair restraint, fingernails, and jewelry
IN | Personal cleanliness: clean outer clothing, hair restraint, fingernails, and jewelry | IN/OUT | Prevented | IN OUT | Prevented
IN | Wiping cloths: properly used and stored | IN/OUT | Prevented | IN OUT | Prevented
IN | Fruits and vegetables washed before use | IN/OUT | Prevented | IN OUT | Prevented

Person in Charge /Title: [Signature]
Date: 2/15/17
Inspector: [Signature]
### Establishment Name

**Emmeinece High School**

### Address

D.O. Box F

### City

Eminence, Mo.

### Zip

65466

### Food Product/Location

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
<th>Food Product/Location</th>
<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk / Cooler</td>
<td>41°</td>
<td>Fried Chicken / Steam Table</td>
<td>138 - 151°</td>
</tr>
<tr>
<td>Cottage Cheese / Salad Bar</td>
<td>38°</td>
<td>Cheese / Avocado 2 Dr.</td>
<td>39°</td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
<td></td>
<td>36°</td>
</tr>
</tbody>
</table>

### 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.

**No Violations**

### 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.

### Education Provided or Comments

Person in Charge / Title: [Signature]

Date: 2/15/17

 Inspector: [Signature]

Telephone No.: 967-9131

EPhS. No.: 1720

Follow-up: [ ] Yes  [ ] No

Follow-up Date: [ ]

DISTRIBUTION: WHITE - OWNER'S COPY

CANARY - FILE COPY