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: BEAUTY HIGH SCHOOL
OWNER: DON CHRISTENSEN
PERSON IN CHARGE: LESLIE LAYMAN
ADDRESS: 1554 OLD HWY 60, P. O. BOX 464, SPRINGFIELD, MO 65808
PHONE: 417-934-2020
FAX: 417-934-2020
PH. PRIORITY: H
FROZEN DESSERT: Approved
SEWAGE DISPOSAL: COMMUNITY
WATER SUPPLY: NON-COMMUNITY
PRIVATE: Date Sampled: 3/22/17

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 Management awareness; policy present
IN OUT Proper use of reporting, restriction and exclusion
IN OUT/N/A Good Hygienic Practices
IN OUT/N/A Proper eating, tasting, drinking or tobacco use
IN OUT/N/A No discharge from eyes, nose and mouth
IN OUT/N/A Preventing Consumption by Hands
IN OUT/N/A Hands clean and properly washed
IN OUT/N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
IN OUT/N/A Adequate handwashing facilities supplied & accessible
IN OUT/N/A Approved Source
IN OUT Food obtained from approved source
IN OUT/N/A Food received at proper temperature
IN OUT/N/A Food in good condition, safe and undamaged
IN OUT/N/A Required records available; shellstock tags, parasite destruction
IN OUT/N/A Protection from Contamination
IN OUT/N/A Food separated and protected
IN OUT/N/A Food-contact surfaces cleaned & sanitized
IN OUT/N/A 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
IN OUT Pasteurized eggs used where required
IN OUT Water and ice from approved source
IN OUT Food Temperature Control
IN OUT Adequate equipment for temperature control
IN OUT Approved thawing methods used
IN OUT Thermometers provided and accurate
IN OUT Food Identification
IN OUT Preventive of Food Contamination
IN OUT Food properly labeled; original container
IN OUT Physical Facilities
IN OUT In-use utensils; properly stored
IN OUT Utensils, equipment and linens: properly stored, dried, handled
IN OUT Single-use/single-service articles; properly stored, used
IN OUT Gloves used properly
IN OUT Utensils, Equipment and Vending
IN OUT Food and non-food-contact surfaces clean, properly designed, constructed, and used
IN OUT Warewashing facilities: installed, maintained, used; test strips used
IN OUT Nonfood-contact surfaces clean
IN OUT Physical Facilities
IN OUT Hot and cold water available; adequate pressure
IN OUT Plumbing installed; proper backflow devices
IN OUT Sewage and wastewater properly disposed
IN OUT Toilet facilities: properly constructed, supplied, cleaned
IN OUT Garbage/ refuse properly disposed, facilities maintained
IN OUT Physical facilities installed, maintained, and clean

Person in Charge /Title: Inspector:
Telephone No: 417-943-1
EPHS No: 940
Follow-up: No
Follow-up Date:

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DISTRIBUTION: WHITE - OWNER'S COPY
CANARY - FILE COPY
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<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Chicken / Ramekin</td>
<td>162°</td>
<td>160°</td>
</tr>
<tr>
<td>Baked Pita</td>
<td>158°</td>
<td></td>
</tr>
<tr>
<td>Turkey</td>
<td>135°</td>
<td></td>
</tr>
<tr>
<td>Milk Cooler</td>
<td>35°</td>
<td></td>
</tr>
<tr>
<td>Cottage Cheese / Salad Bar</td>
<td>38°</td>
<td></td>
</tr>
</tbody>
</table>

**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 CLOSED*

**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: 
Inspector: 
Telephone No. 967-4431
EPNS No. 920
Follow-up: Yes
Follow-up Date: 3/22/17