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: Liberty High School
OWNER: DON CHRISTENSEN (Supt.)
PERSON IN CHARGE: LESLIE LAYMAN
ADDRESS: 805 S. Evy St NW, TEN AY 65547
PHONE: 417-936-2024
FAX:
PHONE:
COUNTY:

FOOD ESTABLISHMENT TYPE
- [ ] BAKERY
- [ ] RESTAURANT
- [ ] C. STORE
- [ ] S. CENTER
- [ ] SCHOOL
- [ ] DELI
- [ ] TEMP FOOD
- [ ] TAVERN
- [ ] GROCERY STORE
- [ ] INSTITUTION
- [ ] MOBILE VENDORS

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

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

SEWAGE DISPOSAL
- [ ] PUBLIC
- [ ] PRIVATE

WATER SUPPLY
- [ ] COMMUNITY
- [ ] NON-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.

<table>
<thead>
<tr>
<th>Deceitful</th>
<th>Person in charge present, demonstrates knowledge, and performs duties.</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN / OUT</td>
<td>Employee Health</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Management awareness, policy present</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>No discharge from eyes, nose and mouth</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Preventing contamination by hands</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Hands clean and properly washed</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>No bare hand contact with ready-to-eat foods or approved method</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Adequate handwashing facilities supplied &amp; accessible.</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food received at proper temperature</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food in good condition, safe and unadulterated</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Protection from contamination</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper disposal of returned, previously served, reconditioned, and unsafe food</td>
</tr>
</tbody>
</table>

GOOD RETAIL PRACTICES

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

Pasteurized eggs used where required
Utensils, equipment and linens; properly stored, ned, handled

Food Preparation Controls
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Food Identification
Food properly labeled; original container

Prevention of Food Contamination
Insects, rodents, and animals not present

Person in Charge /Title:

Date: 1/18/18

Inspector:

Telephone No.

EPHS No.

Follow-up:

Follow-up Date:

MD 562/614 (11/14)

DISTRIBUTION: WHITE – ORIGNER'S COPY

CANARY – FILE COPY

ER:31
<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>PRIORITY ITEMS</th>
<th>Correct by</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td>(date)</td>
<td></td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>CORE ITEMS</th>
<th>Correct by</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td>(date)</td>
<td></td>
</tr>
</tbody>
</table>

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**Fruit Flies Much Improved! Still have a few. If population ticks back up - you better 'find the source'**

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**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title: 

Inspector: 

Date: 1/18/18