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

**Establishment Name:** Middle School  
**Owner:** Don Christenson  
**Person in Charge:** Cindy Marker  
**City/Zip:**  
**Telephone:** 917-934-518  
**Fax:**  
**P.H. Priority:** M  
**Purpose:** Routine  
**FROZEN DESSERT:** Approved  
**SEWAGE DISPOSAL:** PRIVATE  
**WATER SUPPLY:** COMMUNITY  

#### 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>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Employee Health</td>
<td></td>
<td></td>
<td>Proper cooking, time and temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Management awareness; policy present</td>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
<td></td>
<td>Proper cooking time and temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper hot holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT NO</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td></td>
<td></td>
<td>Proper food holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT NO</td>
<td>No discharge from eyes, nose and mouth</td>
<td></td>
<td></td>
<td></td>
<td>Proper date marking and disposition</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Preventing Contamination by Hands:**
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible

**Approved Source:**
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe and unadulterated
- Required records available: shelf-stocks tags, parasite destruction

**Protection from Contamination:**
- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconstituted, and unsafe food

#### GOOD RETAIL PRACTICES

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

<table>
<thead>
<tr>
<th>IN OUT</th>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
<th>IN OUT</th>
<th>Proper Use of Utensils</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>Pasteurized eggs used where required</td>
<td></td>
<td></td>
<td></td>
<td>In-use utensils, properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
<td></td>
<td>Utensils, equipment and lines: properly stored, dried, handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>Food Temperature Control</td>
<td></td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>Adequate equipment for temperature control</td>
<td></td>
<td></td>
<td></td>
<td>Gloves used properly</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>Approved thawing methods used</td>
<td></td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>Thermometers provided and accurate</td>
<td></td>
<td></td>
<td></td>
<td>Washing facilities: installed, maintained, used; test strips used</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Food Identification:**
- Food properly labeled, original container

**Prevention of Food Contamination:**
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping cloths: properly used and stored
- Fruits and vegetables washed before use

**Physical Facilities:**
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/reuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

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**Person in Charge/Title:**  
**Telephone No.:** 917-934-518  
**EPHS No.:** 920  
**Follow-up: Yes □ No **  
**Follow-up Date:** 3/22/17  
**Date:** 3/10/17  

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**MO 600-1574 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY**  
**CANARY - FILE COPY**  
**66.37**
FOOD PRODUCT/LOCATION  TEMP.  FOOD PRODUCT/LOCATION  TEMP.
Taco Hamburger / Steam 103° LS  Milk / Container 37°
" Chicken 122° LS  Hamburger 1 Steam Table 2 125°
Hamburgers 1 168° RS  Cheese / Walk in 37°
P.22A / Hot Cab 140° RS  Gravy 1 107°

3-501.14 c) pH's not at 135°F through serving / steam table left side
set on 4.

3-501.14 e) Gravy in walk-in 6" deep covered at 107°F - not
following cooling chart or proper methods.

5-201.11 Wall peeling surface poor repair - utensil storage