# Missouri Department of Health and Senior Services
## Bureau of Environmental Health Services
### Food Establishment Inspection Report

**Establishment Name:** Liberty Middle School  
**Owner:** Mr. Christenson  
**Person in Charge:** Cindy Mayer  
**County:** Shannon

**Address:** 1054 Old Hwy 60  
**Phone:** 417-434-5412  
**Fax:**  
**P.H. Priority:** H

**Type:** Bakery  
**Purpose:** Pre-opening

**Frozen Dessert:** Approved  
**Sewage Disposal:** Public  
**Non-Community:** Date Sampled

## 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

<table>
<thead>
<tr>
<th>IN OUT</th>
<th>Compliance</th>
<th>Precedently Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/O</td>
<td>Proper cooking, time and temperature</td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Proper cooling time and temperatures</td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Proper hot holding temperatures</td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Proper date marking and disposition</td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Time as a public health control (procedures / records)</td>
<td></td>
</tr>
</tbody>
</table>

### Preventing Cross-Contamination

- In Out N/O: Hands clean and properly washed
- In Out N/O: No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- In Out: Adequate handwashing facilities supplied & accessible

### Approved Source

- In Out: Food obtained from approved source
- In Out N/O: Food received at proper temperature
- In Out N/O: Food in good condition, safe and unadulterated
- In Out N/O: Required records available: shellstock tags, parasite destruction

### Protection from Contamination

- In Out N/A: Food separated and protected
- In Out N/A: Food-contact surfaces cleaned & sanitized
- In Out N/O: Proper disposition of returned, previously served, reconditioned, and unsafe food

### Good Retail Practices

- Pasteurized eggs used where required
- Water and ice from approved source
- Food Temperature Control
- Adequate equipment, for temperature control
- Approved thawing methods used
- Thermometers provided and accurate
- Food Identification
- Food properly labeled, original container
- Prevention of Food Contamination
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use single-service articles: properly stored, used
- Gloves used properly
- Utensils, Equipment and Utensil Storage
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces clean
- 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/refuse properly disposed: facilities maintained
- Physical facilities installed, maintained, and clean

**Person in Charge:**

**Inspector:**

**Date:** 9/11/19

**Telephone No.:** 417-434-5412  
**EPHS No.:** 920  
**Follow-up:** Yes  
**Follow-up Date:**

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**Risk Factors:**

- Employer Health
- Consumer Advisory
- Highly Susceptible Populations
- Chemicals
- Conformance with Approved Procedures

**Non-Community Status:**

- Date Sampled:
- Results:

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**Risk Factors:**

- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping clothes: properly used and stored
- Fruits and vegetables washed before use

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**Risk Factors:**

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Physical facilities installed, maintained, and clean

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**Risk Factors:**

- Hot and cold water available: adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed: facilities maintained
- Physical facilities installed, maintained, and clean
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Potatoes/Steam</td>
<td>130°</td>
<td>Beans Gr. / Steam Table</td>
<td>163°</td>
</tr>
<tr>
<td>Mac N Cheese / Table</td>
<td>154°</td>
<td>Chicken /</td>
<td>157°</td>
</tr>
<tr>
<td>Mashed Pot. /</td>
<td>147°</td>
<td>Cheese / Walk-In</td>
<td>35°</td>
</tr>
<tr>
<td>Chicken / Green Cook.</td>
<td></td>
<td>Lettuce / Salad Bar</td>
<td>36°</td>
</tr>
<tr>
<td>Cheese / Del.</td>
<td>39°</td>
<td>Dressing</td>
<td>38°</td>
</tr>
</tbody>
</table>

**Code Reference**: 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.

3-302.11+2 Pcs of Uncooked Chicken on Top Shelf of Walk-In Freezer
Products w/ Lower Cooking Temp Stored Below - Corrected

**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.

**Person in Charge / Title**: [Signature]
**Telephone No**: 967-4181
**EPH No**: 970

**Follow-up**: [ ] Yes [ ] No
**Follow-up Date**: 9/11/19

**Distribution**: WHITE - OWNER'S COPY  CANARY - FILE COPY