**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:** Summerfield Elementary School  
**OWNER:** Rick Stack (Supt)  
**PERSON IN CHARGE:** Lina Odom  
**ADDRESS:** 100 E. Maple St.  
**PHONE:** 417-961-9131  
**FAX:**  
**CITY/ZIP:** Springfield, Mo 65507  
**ESTABLISHMENT TYPE:**  
- [ ] BAKERY  
- [ ] RESTAURANT  
- [ ] C. STORE  
- [ ] CATERER  
- [ ] DELI  
- [ ] GROCERY STORE  
- [ ] INSTITUTION  
- [ ] SCHOOL  
- [ ] SENIOR CENTER  
- [ ] TEMP. FOOD  
- [ ] TAVERN  
- [ ] MOBILE VENDORS  
**PURPOSE:**  
- [ ] Pre-opening  
- [ ] Routine  
- [ ] Follow-up  
- [ ] Complaint  
- [ ] Other  
**FROZEN DESSERT**  
- [ ] Approved  
- [ ] Disapproved  
- [ ] Not Applicable  
**SEWAGE DISPOSAL**  
- [ ] PUBLIC  
- [ ] COMMUNITY  
- [ ] PRIVATE  
**WATER SUPPLY**  
- [ ] PUBLIC  
- [ ] PRIVATE  
- [ ] RESULTS

**RISK FACTORS AND INTERVENTIONS**

<table>
<thead>
<tr>
<th>Risk factors</th>
<th>Public Health Interventions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poor cleanliness</td>
<td>Consumer Advisory</td>
</tr>
<tr>
<td>Food handlers with foodborne illness</td>
<td>Consumer Advisory provided for raw or undercooked food</td>
</tr>
<tr>
<td>Food handlers with foodborne illness</td>
<td>Highly Susceptible Populations</td>
</tr>
<tr>
<td>Food handlers with foodborne illness</td>
<td>Pasteurized foods used, prohibited foods not offered</td>
</tr>
<tr>
<td>Food handlers with foodborne illness</td>
<td>Chemical</td>
</tr>
<tr>
<td>Food handlers with foodborne illness</td>
<td>Compliance with approved Specialized Process and HACCP plan</td>
</tr>
</tbody>
</table>

**Compliance**

<table>
<thead>
<tr>
<th>Item</th>
<th>Compliance</th>
<th>Risk</th>
<th>Probable 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>Proper cooking, time and temperature</td>
<td>IN OUT N/O N/A</td>
<td>Prop. reh. procedures for hot holding</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Management awareness, policy present</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>In-House Procedures</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>No discharge from eyes, nose and mouth</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Preventing Contamination by Hands</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Hands clean and properly washed</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>No bare-hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food obtained from approved source</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food received at proper temperature</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food in good condition, safe and unadulterated</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Required records available: shelfstock tags, parasite destruction</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Protection from Contamination</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food separated and protected</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**GOOD RETAIL PRACTICES**

- Safe Food and Water: Use approved source. 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. Food is properly refrigerated, reconditioned, and unsafe food handled.
- In-use utensils: Properly stored. Utensils, equipment and linens: Properly stored, dried, handled. Single-use/single-service articles: Properly stored, used. Gloves used properly. FOLLOW-UP DATES:
**Establishment Name:** Summerfield Elementary  
**Address:** 106 E. Maple St  
**City:** Summersville  
**State:** WV  
**Zip:** 25571

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
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<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk / Cookie</td>
<td>31°</td>
<td>Corn / Strain Top.</td>
<td>150°</td>
</tr>
<tr>
<td>Cheese / White Pasta</td>
<td>3.4°</td>
<td>Pizza / Serving Line</td>
<td></td>
</tr>
<tr>
<td>Yogurt / Walk / Salad</td>
<td>37°</td>
<td></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.

- Keep all PNF's at 135° through serving period.

**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.

- [ ] 4.90.11 - Storing tubs away wet/stacked

**Education Provided or Comments**

Person in Charge/Title:  
Inspector:  
Telephone No:  
EPHS-No:  
Follow-up:  
Follow-up Date:  
Date:  

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