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: Winona School
OWNER: Jan Aspin
PERSON IN CHARGE: Jan Aspin
ADDRESS: PO BOX 2481
8254 State Hwy 19
WINONA, MO 65588
PHONE: 573-325-4527
FAX:
COUNTY: SHANNON
CITY/ZIP: WINONA, MO 65588

ESTABLISHMENT TYPE: C. STORE
PURPOSE: Warm Meals

FROZEN DESSERT
☑ Approved ☐ Disapproved ☐ Not Applicable

SEWAGE DISPOSAL
☐ PUBLIC ☐ PRIVATE

WATER SUPPLY
☐ COMMUNITY ☐ NON-COMMUNITY

DATE OF INSPECTION: 11/17/17

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

Person in charge present, demonstrates knowledge, and performs duties
Employee Health
Management awareness; policy present
Proper use of reporting, restriction and exclusion
Good Hygienic Practices
Proper eating, tasting, drinking or tobacco use
No discharge from eyes, nose and mouth
Provening 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: shelfstock logs, parasite destruction
Protection from Contamination
Food separated and protected
Food-contact surfaces cleaned & sanitized
Proper disposition of returned, previously served, reconditioned, and unsafe food

Potentialy Hazardous Foods

Proper cooking, time and temperature
Proper reheating procedures for hot holding
Proper cooling time and temperatures
Proper hot holding temperatures
Proper cold holding temperatures
Proper date marking and disposition
Time as a public health control (procedures / record)
Consumer Advisory
Consumer advisory provided for raw or undercooked food
Highly Susceptible Populations
Pasteurized foods used, prohibited foods not offered
Chemical
Food additives; approved and properly used
Toxic substances properly identified, stored and used
Conformance with Approved Procedures
Compliance with approved Specialized Process and HACCP plan

GOD RETAIL PRACTICES

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

IN OUT
Safety Food and Water
Safe water and water from 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
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

IN OUT
Proper Use of Utensils
In-use utensils: properly stored
Utensils, equipment and linens: properly stored, dried, "handled"
Gloves used properly
Gloves, Equipment and Vending
Food and non-food-contact surfaces cleanable, properly designed, constructed, and used
Washing facilities: installed, maintained, used; test strips used
Nonfood-contact surfaces clean
Physical Facilities
Physical facilities installed, maintained, and clean

Date: 11/17/17

Person in Charge /Title: Jan Aspin
Inspector:
Telephone No. 573-325-4527
EPHS No. 567-1131
Follow-up: ☐ Yes ☐ No
Follow-up Date: ☐

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MO 567-1131
DISTRIBUTION: WHITE - OWNER'S COPY
CANARY - FILE COPY
66.37
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### 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 PRIORITY**

### 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.

- 140.11 - PANS STORED AWAY WET & AIR DRY
- 140.11 - FCEP - FOOD DEBRIS