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 on the next routine inspection, or such shorter period of time as may be specified in writing by the Regulatory Authority. Failure to comply within any time limits for corrections specified in this notice may result in cessation of your food operations.

Establishment Name: Wollin Nona School
Owner: Steven Aslin
Supt.

Person in Charge: Amanda FitzGerald

County: Shannon

Address: 625 N Hwy 19
Wollin, MO 65588

Phone: 573-325-452
Fax: —

P.H. Priority: 0 H M L

Establishment Type:
- Bakeery
- Restaurant
- C. Store
- Caterer
- Deli
- Grocery Store
- Institution
- Mobile Vendors
- Retail Store
- Senior Center
- Temp. Food
- Tavern

Purpose:
- Pre-opening
- Routine
- Follow-up
- Complaint
- Other

Frozen Dessert:
- Approved
- Disapproved
- Not Applicable

Sewage Disposal:
- Public
- Private

Water Supply:
- 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.

Compliance

- Personal Hygiene
  - Person in charge present, demonstrates knowledge, and performs duties
  - Employee Health
  - Management awareness of policy present
  - Proper use of reporting, restriction, and exclusion
  - Proper eating, tasting, drinking or tobacco use
  - No discharge from eyes, nose and mouth

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 life, tags, parasite destruction

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

Good Retail Practices

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

- Pasteurized eggs used when required
- 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
- Food and nonfood-contact surfaces clean, properly designed, constructed, and used
- Wiping cloths, properly used and stored
- Fruits and vegetables washed before use

- Physical Facilities
- Hot and cold water available: adequate pressure
- Plumbing installed: properly 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

Date: 3/13/19

Inspector: Tommy Harris

Telephone No: 417-415-7

Follow-up Phone: No

Follow-up Date: 3/13/19
**Missouri Department of Health and Senior Services**
**Bureau of Environmental Health Services**
**Food Establishment Inspection Report**

**Establishment Name:** Winona School  
**Address:** 8756 Hwy 19  
**City:** Winona, Mo  
**Zip:** 65589

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
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<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Patty/Steam Pot</td>
<td>137°</td>
<td>Lettuce/Salad Bar</td>
<td>40°</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>147°</td>
<td>Milk/Cottage Cheese</td>
<td>38°</td>
</tr>
<tr>
<td>Corn/Hot Unit</td>
<td>122-128°</td>
<td>Tuscan Chicken Soup/Crock Pot W/ Water</td>
<td>125°</td>
</tr>
<tr>
<td>St. Louis BBQ Sandwich</td>
<td>190°</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Priority Items**

- **Reference:** 8-301.4a  
  - Corn in hot holding unit at 122-128° C. 
  - Action is re-heat to 165° F hold at 135° +.

**Core Items**

- **Reference:** 4-107.11c  
  - Walk-in racks have some mold growth. Not clean

- **Reference:** 4-109.11c  
  - Need big fan to move air in dishwashing area. Very limited drain space.

**Education Provided or Comments**

- Cooling curve discussed.

**Person in Charge/Title:**

**Date:** 3/13/19

**Inspection:**

**Telephone No.:** 417-4131  
**EPHS No.:** 420  
**Follow-up:** No