

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

TIME IN	TIME OUT
PAGE of	Z

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 CESSATION OF YOUR FOOD OPERATIONS.							
ESTABLISHMENT NAME: Liberty Middle School OWNER: Don Christen sur				PERSON IN CHARGE:			
ADDRESS: ACCURATE AND ACCURATE							
OLIVIZID: FAV.					P.H. PRIORITY : H H M		
ESTABLISHMENT TYPE BAKERY RESTAURANT	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION						
PURPOSE Pre-opening			LI IVIVEIN	11.160	black as 712°C is reached		
FROZEN DESSERT	Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRIVATE						
	RISK FACTO	RS AND					
Risk factors are food p foodborne illness outbre	reparation practices and employee behaviors most commeaks. Public health interventions are control measures to	only reporte o prevent fo	odborne illne	ess or injury.	se Control and Prevention as contributing factors		
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge, and performs duties	COS R	Complianc IN OUT	CANA CONTRACTOR OF THE PERSON	Potentially Hazardous Foods Proper cooking, time and temperature	COS R	
IN OUT	Employee Health Management awareness; policy present		IN OUT		Proper reheating procedures for hot holding Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion		IN OUT	N/O N/A F	Proper hot holding temperatures		
IN OUT N/O	Good Hygienic Practices Proper eating, fasting, drinking or tobacco use		IN OUT	N/O N/A F	Proper cold holding temperatures Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth		TN OUT		Fime as a public health control (procedures / ecords)		
(IN) OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN OUT		Consumer Advisory Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible		IN OUT		Pasteurized foods used, prohibited foods not offered		
ÎN OUT	Approved Source Food obtained from approved source		(IN OUT	N/A F	Chemical Food additives: approved and properly used		
OUT N/O N/A	Food received at proper temperature		(IN OUT		Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite		IN OUT		Conformance with Approved Procedures Compliance with approved Specialized Process		
10 001 N/O N/A	destruction Protection from Contamination		114 001		and HACCP plan		
IN OUT N/A	Food separated and protected		The letter inspection		ach item indicates that item's status at the time of	f the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized			ot applicable	OUT = not in compliance N/O = not observed		
(IN' OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			orrected On S	Site R = Repeat Item		
	GOO Good Retail Practices are preventative measures to contr		PRACTICES	hogens, chem	nicals, and physical objects into foods.		
IN OUT	Safe Food and Water CO	OS R	IN OUT		Proper Use of Utensils nsils: properly stored	COS R	
Water	urized eggs used where required and ice from approved source		15	Utensils, e	quipment and linens: properly stored, dried,		
	Food Temperature Control		V		s/single-service articles: properly stored, used		
Appro	uate equipment for temperature control ved thawing methods used		V		ed properly Utensils, Equipment and Vending		
Thern	nometers provided and accurate		1	designed,	nonfood-contact surfaces cleanable, properly constructed, and used		
	Food Identification		V	strips used	ing facilities: installed, maintained, used; test		
Food	properly labeled; original container Prevention of Food Contamination				ontact surfaces clean Physical Facilities		
	s, rodents, and animals not present mination prevented during food preparation, storage		1/		old water available; adequate pressure installed; proper backflow devices		
and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed							
fingernalis and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned							
	and vegetables washed before use		is to	Garbage/re	efuse properly disposed; facilities maintained acilities installed, maintained, and clean		
Person in Charge /Title: Date: 3/23/22							
Inspector: Telephone No. EPHS No. Follow-up: Yes No							
MO 580-1814 (11-14)	DISTRIBUTION: WHITE-O	WNER'S COPY	71 -2	CANARY - FILE	Follow-up Date:	E6.37	



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

TIME IN		1	TIME OUT		
	PAGE	Zof	Sember -		

FOOD PRODUCT/LOCATION TEMP. Challe Milk Signal 38 Physical 14 Line 17/1 Challe Milk Signal 38 Physical 14 Line 17/1 White Signal 38 Physical 25 Physical 25 Signal 38 Physic	ESTABLISHMEN		ADDRESS 1051 OLD Huy 60	Mt Vicu	65548
Code Reference Reference Reference Reference Reference Reference Reference Reference Reference Re	FO	OD PRODUCT/LOCATION	TEMP. FO		
Code Reference Or igury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Or igury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Code Reference Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general meintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Chal		38 Mashed		181
Code Reference Or igury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Or igury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Code Reference Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general meintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Char		1 28 Graye	Hot Line	11/2
Code Reference Or igury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Or igury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Code Reference Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general meintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Chur-	MILL DISPICE	38 to mark	Sult be	300
Priority tems 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.	W 11 b	Walle (3:5/15)-3	20 000000	the set is the man of the set of	10
Code Reference 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. Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date).		Priority items contribute directly to the el	PRIORITY ITEMS imination, prevention or reduction to an accepta	able level, hazards associated with foodborne illness	Correct by Initial (date)
Code Reference Core Items relate to general sanifation, 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. Correct by (date)		or injury. These items MUST RECEIVE	IMMEDIATE ACTION within 72 hours or as s	stated.	
Code Reference 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.		· / A / / /	1 4.		
Code Reference 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.		110 01	0,2100		
Code Reference 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.					
Code Reference 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.		1	/		
Code Reference 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.		1 2 2 2 2 2			
Code Reference 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.		/		•	
Code Reference 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. Correct by (date) (date)		- I week	muse.		
Code Reference 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. Correct by (date) (date)		1			
Code Reference 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. Correct by (date) (date)					
Code Reference 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. Correct by (date) (date)					
Code Reference 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. Correct by (date) (date)		344			
Reference 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.					
Reference 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.					
Reference 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.					
standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		Core items relate to general expitation of	CORE ITEMS	ipment design general maintenance or sanitation	
W Diolations	Noicicio	standard operating procedures (SSOPs)	. These items are to be corrected by the ne	xt regular inspection or as stated.	(out)
		1477	The latters		
		I WU als	21014/1000		
		Vince the second			
					-
EDUCATION PROVIDED OR COMMENTS			EDUCATION PROVIDED OF CO	DMMENTS	
		the Co			
Walk in Freeze his some frozen Condensation					
Person in Charge /Title: Date: 2/23/22	Person in C	harge /Title:		Date: 3/23	3/22
Inspector: 7 MM Telephone No. EPHS No. Follow-up: Yes I No	Inspector:	11 MM	Telephone No.	EPHS No. Follow-up:	Yes 🍳 No
MO 580-1814 (11-14) MO 580-1814 (11-14) DISTRIBUTION: WHITE – OWNER'S COPY CANARY – FILE COPY CANARY –	MO 580-1814 (11)	4)	DISTRIBUTION: WHITE - OWNER'S COPY		