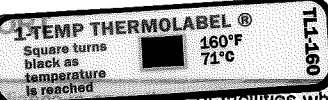




MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
 FOOD ESTABLISHMENT INSPECTION REPORT

DATE	01/19/2018	Page 1 of 2
TIME IN	10:14 AM	TIME OUT
		11:23 AM



Based on an inspection this day, the items noted below identify noncompliance with the requirements of the Missouri Sanitary Code. 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 Phelps County R-3		OWNER Phelps County R-3 School		PERSON IN CHARGE Shelia Sederburg	
ADDRESS 17700 State Route M			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE Edgar Springs 65462			TELEPHONE NUMBER (573) 435-6293	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE							PURPOSE Routine
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile	
<input type="checkbox"/> Restaurant	<input checked="" type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	Milk Cooler	Spinach	199	Serving Line
Ambient Air	43	Milk Cooler	Carrots	185	Serving Line
Ambient Air	37	True Single Door R/I	Baked Potato	179	Hot Hold Unit
Chicken Nuggets	140	Serving Line	Ambient Air	40	True Three Door R/I

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

Not In Compliance	3-1 Characteristics Priority <i>Food not safe as evidenced by potentially hazardous food with expired 7 day discard date in the True three door reach in.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented. Correct By: Corrected On-site
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
In Compliance	3-3 Protection From Contamination After Receiving
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
In Compliance	4-6 Cleaning Of Equipment and Utensils
In Compliance	4-7 Sanitization Of Equipment and Utensils
In Compliance	4-8 Laundering



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

In Compliance	4-9 Protection Of Clean Items
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Water, Plumbing, and Waste

In Compliance	5-1 Water
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In Compliance	5-2 Plumbing System
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Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
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In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
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In Compliance	5-5 Refuse, Recyclables, and Returnables
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Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
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In Compliance	6-2 Design, Construction, and Installation
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In Compliance	6-3 Numbers and Capacities
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In Compliance	6-4 Location and Placement
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In Compliance	6-5 Maintenance and Operation
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Poisonous or Toxic Materials

In Compliance	7-1 Labeling and Identification
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In Compliance	7-2 Operational Supplies and Applications
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Not Applicable	7-3 Stock and Retail Sale
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Compliance and Enforcement

Not Applicable	8-1 Modifications
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Not Applicable	8-2 HACCP Plan
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Not Applicable	8-3 Qualifications and Responsibilities
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Not Applicable	8-4 Ceasing Operations and Reporting
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ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 1 priority violations and 0 core violations of the food code. SS
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Shelia Sederburg / Supervisor		DATE 01/19/2018
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INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010		EPHS NO. 1508	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A
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