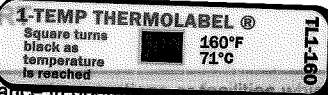




MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
 FOOD ESTABLISHMENT INSPECTION REPORT

DATE	05/07/2018	Page 1 of 2
TIME IN	10:23 AM	TIME OUT
		11:13 AM



Based on an inspection this day, the items noted below identify noncompliance in operations. All noncompliance items 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 St. James Middle School		OWNER St. James R-1 School District		PERSON IN CHARGE Betty Jones	
ADDRESS # 1 Tiger Drive			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-7484	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE								PURPOSE
<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		Routine
<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	39	Milk Cooler	Ambient Air	41	Continental Four Door
Ambient Air	40	Milk Cooler	Hamburger	139	Hot Hold Grill
Ambient Air	162	FWE Hot Hold Unit	Ambient Air	38	Continental Two Door
Mashed Potatoes	177	Serving Line	Ambient Air	39	Walk In Cooler

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

In Compliance	3-1 Characteristics
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
Not In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern Priority <i>Ready-to-eat food not discarded as required.</i> 3-501.18 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be discarded if not consumed within required time periods. Correct By: Corrected On-site
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
Not Applicable	4-8 Laundering



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TIME IN 10:23 AM	TIME OUT 11:13 AM

ESTABLISHMENT NAME St. James Middle School	ADDRESS # 1 Tiger Drive	CITY/ZIP CODE St. James 65559
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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

In Compliance 4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance 5-1 Water

In Compliance 5-2 Plumbing System

Not Applicable 5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

In Compliance 5-4 Sewage, Other Liquid Waste, and Rainwater

In Compliance 5-5 Refuse, Recyclables, and Returnables

Physical Facilities

In Compliance 6-1 Materials For Construction and Repair

Not In Compliance 6-2 Design, Construction, and Installation

Core

Employee restroom door open upon arrival.

6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

Correct By: Corrected On-site

In Compliance 6-3 Numbers and Capacities

In Compliance 6-4 Location and Placement

In Compliance 6-5 Maintenance and Operation

Poisonous or Toxic Materials

In Compliance 7-1 Labeling and Identification

In Compliance 7-2 Operational Supplies and Applications

Not Applicable 7-3 Stock and Retail Sale

Compliance and Enforcement

Not Applicable 8-1 Modifications

Not Applicable 8-2 HACCP Plan

Not Applicable 8-3 Qualifications and Responsibilities

Not Applicable 8-4 Ceasing Operations and Reporting

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 1 core violations of the food code.

Bj

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) Betty Jones / Assistant Supervisor	DATE 05/07/2018
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