



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: JOHN F HODGE HIGH SCHOOL

Number: F161-10008

Address: 101 E. SCIOTO, ST JAMES, MO 65559

County Code: 161 PHELPS

Type: School

Sewage Disposal: Public

Region: I

P.H. Priority: H

Water Supply

Type: Community

Date Sampled:

Results:

Frozen Dessert

Approval: N/A

Expires:

Number:

Owner

Name: ST. JAMES R-1 SCHOOL DISTRICT

Phone: (573) 265-2300

Fax:

Email: Vcosby@stjames

Inspection

Date: 02/11/2020

Time In: 11:25 AM

Time Out: 12:20 AM

Purpose: Routine

Follow-up: Yes

Follow-up Date: 03/02/2020

Education Provided or Additional Comments: Ensure 3 bay sink gets washed, rinsed and sanitized after use for food prep.

While on site dishes and items, under the serving lines' where mouse droppings were seen were removed and sent to the dish washing area or disposed of appropriately. Shelves were wash, rinsed and sanitized.

Do not use space for storage until pest specialist comes in and applies treatment.

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
shredded cheese	41	Cold Holding
shredded chicken	176	Hot Holding
ranch	41	Cold Holding
taco pizza	140	Hot Holding
hamburger patty	135	Hot Holding
salad	41	Cold Holding
tortillas	147	Hot Holding

Management and Personnel

2-1 Supervision

In Compliance

2-2 Employee Health

In Compliance

2-3 Personal Cleanliness. Hands and Arms

In Compliance

2-4 Hygienic Practices

In Compliance

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
3-3 Protection From Contamination After Receiving	Not In Compliance
3.307.11. Food shall be protected from contamination.	
Core/Corrected Onsite	
<i>Food Contact surfaces of Single service items and serving utensils stored under serving lines in open containers have dust build up, food particles and mouse droppings.</i>	
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

Water, Plumbing and Waste

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

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>Not In Compliance</i>

6.501.111. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.

Core

Re-inspection Date: 03/02/2020

Mouse droppings and insect carcasses seen under pallets at back door. Mouse droppings seen throughout kitchen at floor to wall junctures and under serving lines in containers holding serving utensils.

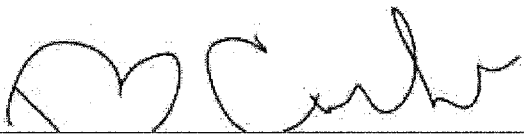
Poisonous or Toxic Materials

7-1 Labeling and Identification	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>
7-3 Stock and Retail Sale	<i>Not Applicable</i>

Compliance and Enforcement

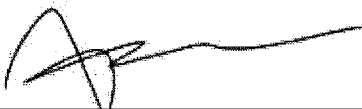
8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>Not Applicable</i>
8-4 Ceasing Operations and Reporting	<i>Not Applicable</i>

Received By (Person in Charge) Signature



Person In Charge: *Brenda Cochran*

Inspector's Signature



Name: *Anna Sellegren*