



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: LUCY WORTHAM JAMES ELEMENTARY	Number: F161-10005
Address: 314 S. JEFFERSON, 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:
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Frozen Dessert

Approval: N/A	Expires:	Number:
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Owner

Name: ST. JAMES R-1 PUBLIC SCHOOL	Phone: (573) 265-2300	Fax:
Email: lwebster@stjsschools.org		

Inspection

Date: 02/11/2020	Time In: 10:10 AM	Time Out: 11:00 PM	Purpose: Routine
Follow-up: Yes	Follow-up Date: 03/02/2020		

Education Provided or Additional Comments: Teachers salad Bar needs time to be used as a control method when ice is not keeping temperature below 40 degrees. The salad bar was designed for ice to be filled around bowls and will cool properly if ice is used and containers are pushed far enough into the ice.

Dishwasher takes approximately 10 minutes of use prior to warming up to temperature. We recommend getting it serviced to ensure no sensors have gone bad and prior to use on dishes, run a temperature monitoring device through until it is thoroughly warmed up.

Area at front of cafeteria said to be used as teacher area is not designated as such has dirty freezer, pitcher and the black microwave is dirty. Recommend a thorough cleaning and signs designating as teachers only.

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
milk	40	Cold Holding
milk	41	Cold Holding
diced fruit	41	Cold Holding
Tuna salad	41	Cold Holding
corn	148	Hot Holding
taco meat	156	Hot Holding
Lactaid free milk	41	Cold Holding
meat	145	Hot Holding
salad	54	Cold Holding
chicken salad	47	Cold Holding
milk	39.5	Cold Holding
beans	154	Hot Holding

Temperature Log (continued)

<i>bread</i>	174	<i>Hot Holding</i>
<i>shredded cheese</i>	37	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

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	Re-inspection Date: 03/02/2020
<i>Food stored below a shelf of employees personal drinks and food items in walk in refridgerator.</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	In Compliance
5-2 Plumbing System	In Compliance
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
5-5 Refuse, Recyclables, and Returnables	In Compliance

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
6-2 Design, Construction, and Installation	In Compliance
6-3 Numbers and Capacities	In Compliance
6-4 Location and Placement	In Compliance
6-5 Maintenance and Operation	Not In Compliance
6.501.18. Handwashing facilities shall be kept clean, and maintained.	

Core

Re-inspection Date: 03/02/2020

The employee handsink has food splatter caked onto it.

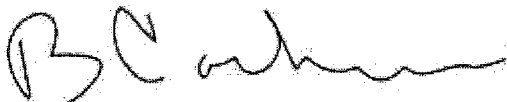
Poisonous or Toxic Materials

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

Compliance and Enforcement

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

Received By (Person in Charge) Signature



Person In Charge: Brenda Cochran

Inspector's Signature

A handwritten signature in black ink, appearing to read 'Anna Sellegren', written over a horizontal line.

Name: *Anna Sellegren*