



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *ROLLA HIGH SCHOOL*

Number: *F134-10047*

Address: *900 BULLDOG RUN, ROLLA, MO 65401*

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: *ROLLA PUBLIC SCHOOLS*

Phone: *(573) 458-0140*

Fax:

Email: *jskaggs@rolla.k12.mo.us*

**Inspection**

Date: *02/07/2020*

Time In: *10:30 AM*

Time Out: *11:15 AM*

Purpose: *Routine*

Follow-up: *No*

Follow-up Date:

Education Provided or Additional Comments: *None*

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>mixed berry fruit</i>	<i>41</i>	<i>Cold Holding</i>
<i>strawberries</i>	<i>36</i>	<i>Cold Holding</i>
<i>brown gravy</i>	<i>138</i>	<i>Hot Holding</i>
<i>oj</i>	<i>35</i>	<i>Hot Holding</i>
<i>milk</i>	<i>137</i>	<i>Cold Holding</i>
<i>Pizza</i>	<i>141</i>	<i>Hot Holding</i>
<i>sliced cucumbers</i>	<i>40</i>	<i>Hot Holding</i>
<i>shredded cheese</i>	<i>38</i>	<i>Cold Holding</i>
<i>pork pattie</i>	<i>146</i>	<i>Hot Holding</i>
<i>sliced cheese</i>	<i>42</i>	<i>Cold Holding</i>
<i>Sliced cheese</i>	<i>41</i>	<i>Cold Holding</i>
<i>Pizza</i>	<i>146</i>	<i>Hot Holding</i>
<i>Hamburger</i>	<i>149</i>	<i>Hot Holding</i>

**Management and Personnel**

2-1 Supervision

*In Compliance*

2-2 Employee Health

*In Compliance*

Management and Personnel *(continued)*2-3 Personal Cleanliness. Hands and Arms *In Compliance*2-4 Hygienic Practices *In Compliance*

## Food

3-1 Characteristics *In Compliance*3-2 Sources, Specifications, and Original Containers and Records *In Compliance*3-3 Protection From Contamination After Receiving ***Not In Compliance***

3.307.11. Food shall be protected from contamination.

Core

Re-inspection Date: 03/08/2020

*Food stored Under condensation from freezer elements. In small freezer and walk in. Raw meat over easy to eat in walk in freezer. Buns stored on floor. Microwaves in cafeteria.*

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 *In Compliance*3-8 Special Requirements for Highly Susceptible Populations *Not Applicable*

## Equipment, Utensils and Linens

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 ***Not In Compliance***

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

Core

Re-inspection Date: 03/08/2020

*Food debris has accumulated in student microwaves.*

4-7 Sanitization Of Equipment and Utensils *In Compliance*4-8 Laundering *Not Applicable*4-9 Protection of Clean Items *In Compliance*

**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>In Compliance</i>

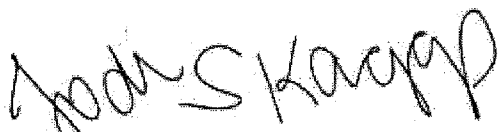
**Poisonous or Toxic Materials**

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: Jodie Skaggs

Inspector's Signature



Name: *Anna Sellegren*