



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>ROLLA MIDDLE SCHOOL</i>	Number: <i>F134-10046</i>
Address: <i>1111 SOEST RD., ROLLA, MO 65401</i>	County Code: <i>161 PHELPS</i>
Type: <i>School</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>H</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
------------------------	---------------	----------

Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
----------------------	----------	---------

Owner

Name: <i>ROLLA PUBLIC SCHOOLS</i>	Phone: <i>(573) 458-0120</i>	Fax:
Email: <i>MSCafe@rolla.k12.mo.us</i>		

Inspection

Date: <i>02/21/2020</i>	Time In: <i>11:00 AM</i>	Time Out: <i>11:30 AM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>02/28/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>peaches</i>	<i>38.0</i>	<i>Cold Holding</i>
<i>pizza</i>	<i>41.0</i>	<i>Cold Holding</i>
<i>pizza</i>	<i>156.0</i>	<i>Hot Holding</i>
<i>rolls</i>	<i>140.0</i>	<i>Hot Holding</i>
<i>pizza</i>	<i>140.5</i>	<i>Hot 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>

Food (continued)

3-3 Protection From Contamination After Receiving	Not In Compliance
3.302.11. Food shall be protected from cross contamination.	
Priority/Corrected Onsite	
<i>Food uncovered in the walk-in cooler.</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	Not In Compliance
4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	
Priority	Re-inspection Date: 02/28/2020
<i>Excessive mold and mildew like substance buildup on the interior walls of the ice machine behind the ice shield.</i>	
4-7 Sanitization Of Equipment and Utensils	Not In Compliance
4.703.11. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized.	
Priority	Re-inspection Date: 02/28/2020
<i>The kitchen notified us that their warewashing machine was recently repaired but upon testing the morning of the inspection it did not reach adequate temperature. Wares will be washed in the dishwasher and then sanitized in the three bay sink until the warewashing machine is repaired.</i>	
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	Not In Compliance

4-9 Protection of Clean Items (continued)**Not In Compliance**

4.903.11. Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.

Core/Corrected Onsite

Wares stored improperly. Lunch trays should be stored in an inverted position to prevent contamination.

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>

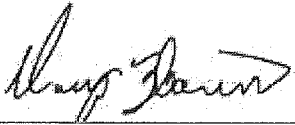
Poisonous or Toxic Materials

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>In Compliance</i>
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>

Received By (Person in Charge) Signature



Person In Charge: *Mary Zbaren*

Inspector's Signature



Name: *Patrick Stites*