



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

|               |                |
|---------------|----------------|
| TIME IN 10:07 | TIME OUT 10:52 |
| PAGE 1 of 2   |                |

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH 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:<br><b>Leopold School</b>  | OWNER:<br><b>Leopold School District</b>   | PERSON IN CHARGE:<br><b>Emily Brown</b>   |
| ADDRESS:<br><b>16797 Main St. / P.O. B0x 39</b>   |  | COUNTY:<br><b>Bollinger</b>   |
| CITY/ZIP:<br><b>Leopold 63760</b>   | PHONE:<br><b>573-238-2211</b>  | FAX:  |
| ESTABLISHMENT TYPE<br><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 VENDORS<br><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"/> TEMP.FOOD |  | P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L  |
| PURPOSE<br><input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other  |  |   |
| FROZEN DESSERT<br><input type="checkbox"/> Approved <input type="checkbox"/> Disapproved  | SEWAGE DISPOSAL<br><input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE | WATER SUPPLY<br><input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE<br>Date Sampled _____ Results _____ |
| License No. _____   |  |   |

**RISK FACTORS AND INTERVENTIONS**

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

| Compliance   | Demonstration of Knowledge  | COS | R | Compliance   | Potentially Hazardous Foods                                 | COS | R |
|--|---|-----|---|--|---|-----|---|
| <input checked="" type="checkbox"/> OUT            | Person in charge present, demonstrates knowledge, and performs duties                       |     |   | <input checked="" type="checkbox"/> OUT N/O N/A    | Proper cooking, time and temperature                        |     |   |
|  | <b>Employee Health</b>  |     |   | IN OUT <input checked="" type="checkbox"/> N/A     | Proper reheating procedures for hot holding                 |     |   |
| <input checked="" type="checkbox"/> OUT            | Management awareness; policy present  |     |   | IN OUT <input checked="" type="checkbox"/> N/A     | Proper cooling time and temperatures                        |     |   |
| <input checked="" type="checkbox"/> OUT            | Proper use of reporting, restriction and exclusion  |     |   | <input checked="" type="checkbox"/> OUT N/O N/A    | Proper hot holding temperatures                             |     |   |
|  | <b>Good Hygienic Practices</b>  |     |   | <input checked="" type="checkbox"/> OUT N/A        | Proper cold holding temperatures                            |     |   |
| <input checked="" type="checkbox"/> OUT N/O        | Proper eating, tasting, drinking or tobacco use   |     |   | <input checked="" type="checkbox"/> OUT N/O N/A    | Proper date marking and disposition                         |     |   |
| IN OUT <input checked="" type="checkbox"/> N/A     | No discharge from eyes, nose and mouth  |     |   | IN OUT <input checked="" type="checkbox"/> N/A     | Time as a public health control (procedures / records)      |     |   |
|  | <b>Preventing Contamination by Hands</b>  |     |   |  | <b>Consumer Advisory</b>                                    |     |   |
| <input checked="" type="checkbox"/> OUT N/O        | Hands clean and properly washed   |     |   | IN OUT <input checked="" type="checkbox"/> N/A     | Consumer advisory provided for raw or undercooked food      |     |   |
| <input checked="" type="checkbox"/> OUT N/O        | No bare hand contact with ready-to-eat foods or approved alternate method properly followed |     |   |  | <b>Highly Susceptible Populations</b>                       |     |   |
| <input checked="" type="checkbox"/> OUT            | Adequate handwashing facilities supplied & accessible                                       |     |   | IN OUT N/O <input checked="" type="checkbox"/> N/A | Pasteurized foods used, prohibited foods not offered        |     |   |
|  | <b>Approved Source</b>  |     |   |  | <b>Chemical</b>   |     |   |
| <input checked="" type="checkbox"/> OUT            | Food obtained from approved source  |     |   | IN OUT <input checked="" type="checkbox"/> N/A     | Food additives: approved and properly used                  |     |   |
| IN OUT <input checked="" type="checkbox"/> N/A     | Food received at proper temperature   |     |   | <input checked="" type="checkbox"/> OUT            | Toxic substances properly identified, stored and used       |     |   |
| <input checked="" type="checkbox"/> OUT            | Food in good condition, safe and unadulterated  |     |   |  | <b>Conformance with Approved Procedures</b>                 |     |   |
| IN OUT N/O <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction                           |     |   | IN OUT <input checked="" type="checkbox"/> N/A     | Compliance with approved Specialized Process and HACCP plan |     |   |
|  | <b>Protection from Contamination</b>  |     |   |  |   |     |   |
| <input checked="" type="checkbox"/> OUT N/A        | Food separated and protected  |     |   |  |   |     |   |
| <input checked="" type="checkbox"/> OUT N/A        | Food-contact surfaces cleaned & sanitized   |     |   |  |   |     |   |
| IN OUT <input checked="" type="checkbox"/> N/A     | Proper disposition of returned, previously served, reconditioned, and unsafe food           |     |   |  |   |     |   |

The letter to the left of each item indicates that item's status at the time of the inspection.  
 IN = in compliance    OUT = not in compliance  
 N/A = not applicable    N/O = not observed

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| IN                                  | OUT | Safe Food and Water   | COS | R | IN                                  | OUT | Proper Use of Utensils  | COS | R |
|-------------------------------------|-----|---|-----|---|-------------------------------------|-----|---|-----|---|
| <input checked="" type="checkbox"/> |     | Pasteurized eggs used where required  |     |   | <input checked="" type="checkbox"/> |     | In-use utensils: properly stored  |     |   |
| <input checked="" type="checkbox"/> |     | Water and ice from approved source  |     |   | <input checked="" type="checkbox"/> |     | Utensils, equipment and linens: properly stored, dried, handled                       |     |   |
|                                     |     | <b>Food Temperature Control</b>   |     |   |                                     |     | Single-use/single-service articles: properly stored, used                             |     |   |
| <input checked="" type="checkbox"/> |     | Adequate equipment for temperature control  |     |   | <input checked="" type="checkbox"/> |     | Gloves used properly  |     |   |
| <input checked="" type="checkbox"/> |     | Approved thawing methods used   |     |   |                                     |     | <b>Utensils, Equipment and Vending</b>  |     |   |
| <input checked="" type="checkbox"/> |     | Thermometers provided and accurate  |     |   | <input checked="" type="checkbox"/> |     | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |     |   |
|                                     |     | <b>Food Identification</b>  |     |   | <input checked="" type="checkbox"/> |     | Warewashing facilities: installed, maintained, used; test strips used                 |     |   |
| <input checked="" type="checkbox"/> |     | Food properly labeled; original container   |     |   | <input checked="" type="checkbox"/> |     | Nonfood-contact surfaces clean  |     |   |
|                                     |     | <b>Prevention of Food Contamination</b>   |     |   |                                     |     | <b>Physical Facilities</b>  |     |   |
| <input checked="" type="checkbox"/> |     | Insects, rodents, and animals not present   |     |   | <input checked="" type="checkbox"/> |     | Hot and cold water available; adequate pressure                                       |     |   |
| <input checked="" type="checkbox"/> |     | Contamination prevented during food preparation, storage and display                |     |   | <input checked="" type="checkbox"/> |     | Plumbing installed; proper backflow devices   |     |   |
| <input checked="" type="checkbox"/> |     | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry |     |   | <input checked="" type="checkbox"/> |     | Sewage and wastewater properly disposed   |     |   |
| <input checked="" type="checkbox"/> |     | Wiping cloths: properly used and stored   |     |   |                                     |     | Toilet facilities: properly constructed, supplied, cleaned                            |     |   |
| <input checked="" type="checkbox"/> |     | Fruits and vegetables washed before use   |     |   | <input checked="" type="checkbox"/> |     | Garbage/refuse properly disposed; facilities maintained                               |     |   |
|                                     |     |   |     |   | <input checked="" type="checkbox"/> |     | Physical facilities installed, maintained, and clean                                  |     |   |

|  |  |
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| Person in Charge /Title: <b>Emily Brown</b> <i>Emily R</i> | Date: <b>26 Mar 24</b>   |
| Inspector: <i>Kevin S. Cozart</i>                          | Telephone No. <b>573-238-2817</b>  |
| EPHS No. <b>1753</b>                                       | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
|  | Follow-up Date: _____  |



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|---|--|--|------------------------|-----------------------------------|--------------|
| ESTABLISHMENT NAME<br><b>Leopold School</b> |  | ADDRESS<br><b>16797 Main St. / P.O. B0x 39</b> |                        | CITY /ZIP<br><b>Leopold 63760</b> |              |
| FOOD PRODUCT/LOCATION                       |  | TEMP. in ° F                                   | FOOD PRODUCT/ LOCATION |                                   | TEMP. in ° F |
| Green Beans                                 |  | 161  |                        |                                   |              |
| Pasta                                       |  | 158  |                        |                                   |              |
| Refrigerator (beside stove)                 |  | 35   |                        |                                   |              |
|   |  |  |                        |                                   |              |
|   |  |  |                        |                                   |              |

| Code Reference | PRIORITY ITEMS<br>Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b> | Correct by (date) | Initial |
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| Code Reference | CORE ITEMS<br>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b> | Correct by (date) | Initial |
|----------------|---|-------------------|---------|
| 4-501.11       | Visible gap under doors, two locations with direct access to food preparation area.   |                   |         |
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: **Emily Brown** *Emily Brown* Date: **26 Mar 24**

Inspector: *Karin J. Coyer* Telephone No. **%73-238-2817** EPHS No. **1753** Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_