

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

| TIME IN | 10 | :08 | TIME OUT 11:12 | | |
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| PAGE | 1 | of | 2 | | |

| WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FCOOD OPERATIONS ESTABLISHMENT NAME: SCHOOL STATES AND STA | NEXT ROUTIN | E INSPEC | CTION, OR SU | CH SHORTER PERI | OD OF TIME AS | MAY BE | SPEC | IFIED | IN WRI | TING BY T | HE REG | FACILITIES WHICH MUST GULATORY AUTHORITY. F D. OPERATIONS | BE CORREC | TED BY | THE |
|--|---|--------------------|--|--|-------------------|---------|--------|-----------|--|------------------------------|--|---|-----------------|------------------------|-----------|
| Color Colo | ESTABLISHMENT NAME: OWNER Leopold School Scho | | | School D | WNER: | | | | | | Holly Lander | PERSON IN CHARGE: Holly Landewee | | | |
| Color Colo | ADDRESS: 16797 Main St. P.O. Box 39 | | | | | | | | | COUNTY: Bollin | COUNTY: Bollinger | | | | |
| SARERY SCHOOL SENIOR CENTER SMIMER P. TARRE P | Leopold 63760 PHONE: 573-238 | | | -2211 FAX: | | | | | | | М | L | | | |
| Proceposing Routine Followup Compaint Other | BAKER' | ESTABLISHMENT TYPE | | | | | F.P. | | GROCE | ERY STOR | E [| INSTITUTION [| MOBILE VE | ENDOR | S |
| PUBLIC PRIVATE COMMUNITY DATE Date Sampled PRIVATE Results | | PURPOSE | | | | | | | | | | | | | |
| Risk factors are food preparation practices and employee behaviors most commonly reported to the Centres for Disease Control and Prevention as contributing factors in foodborne lines on the control | FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY □ Approved □ Disapproved □ PUBLIC ■ PRIVATE ■ COMMUNITY □ NON-COMMUNITY □ PRIVATE | | | | | | | | | | | | | | |
| Bisk factors are food preparation practices and employee behaviors most commonly reported to the General for Disease Control and Prevention as contributing factors in todochone illenses only the behavior in the control of the con | License No | License No. | | | | | | | | | | | | | |
| Complaince Demonstration of Knowledge Cos R Complaince Person in Incharge present, demonstrates knowledge, and performs duties Person in Incharge present, demonstrates knowledge, and performs duties Employee Health Cos Proper cooking that and temperature Cos R Corpiance Cos R C | Risk factors | are food p | preparation pra | ctices and employee | behaviors most co | ommonly | report | ted to t | he Cen | ters for Dis | ease Co | ntrol and Prevention as con | tributing facto | rs in | |
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| approved alternate method properly followed approved an approved an approved an accessible accessib | OUT | N/O | No bare hand | d contact with ready-to | o-eat foods or | | | | | | underc | | ations | Ethi | - |
| accessible Approved Source OUT Food obtained from approved source OUT N/O N/A Food received at proper temperature OUT Food in good condition, safe and unadulterated OUT N/O N/A Food in good condition, safe and unadulterated OUT N/O N/A Food in good condition, safe and unadulterated OUT N/O N/A Food in good condition, safe and unadulterated OUT N/O Required records available; shellstock tags, parasite description of conformance with Approved Procedures Protection from Contamination OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned & sanitized OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N/A Pasteurized eggs used where required X Pasteurized eggs used where required X Adequate equipment for temperature control X Adequate equipment for temperature control X Approved thaving methods used Food Temperature Control X Approved thaving methods used Food Identification Food Identification X Food properly labeled; original container X Insects, codents, and animals not present X Prevention of Food Contamination X Privits and vegetables washed before use Person in Charge / Title: Holly Landewee Food Insects, codents, and animals not present X Privits and vegetables washed before use Food Insects, codents, and animals not present X Privits and vegetables washed before use Food Insects, codents, and animals not present X Privits and vegetables washed before use Food Insects, codents, and animals not present X Privits and vegetables washed before use Food Insects, codents, and animals not present X Privits and vegetables washed before use Food Insects, codents, and animals not present X Privits and | 100000 | 07002 | | | | | _ | - | | | Destaurized foods used prohibited foods and | | | | _ |
| OUT N/O N/A OUT N/O N/A Food received at proper temperature OUT N/O N/A Food in good condition, safe and unadulterated destruction OUT N/O N/A Food separated and protection from Contamination Frotection from Contamination OUT N/A Food separated and protected OUT N/A Food separated and protected OUT N/A Food separated and protected OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned & sanitized OUT N/O Food regions from Contamination OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned & sanitized OUT N/O Food regions from Contamination OUT N/O Food regions from Contamination OUT N/O Food separated and protected OUT N/O Food separated and protected OUT = not in compliance N/O = not observed OUT = not in compliance N/O = not observed OUT = not in compliance N/O = not observed OUT = not in compliance N/O = not observed OUT = not in compliance OUT = not in compliance N/O = not observed OUT = not in compliance N/O = not observed OUT = not in compliance N/O = not observed OUT = not in compliance OUT = not in compliance N/O = not observed OUT = not in compliance OUT = not in compliance N/O = not observed OUT = not in compliance OUT = not in compliance N/O = not observed OUT = not in compliance OUT = not | | accessible | | | | | | | | | | 1 loods flot | | | |
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| OUT NO NO NO NO NO NO NO NO NO NO NO NO NO NO | OUT N/ | O N/A | | | | | | | Win- | | Toxic s | | | | |
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| OUT N/A Food-contact surfaces cleaned & sanitized OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food 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 Utensits Water and ice from approved source Water and ice from approved source Food Temperature Control X Dispersor of Food Temperature Control X Adequate equipment for temperature control X Approved thawing methods used X Approved thawing methods used X Food properly labeled, original container Food denefication X Food properly labeled, original container X Insects, rodents, and animals not present X Insects, rodent | ■ OUT | N/A | | Control of the Contro | nination | | | The | letter t | o the left o | f each ite | em indicates that item's statu | us at the time | of the | |
| OUT N/O Proper disposition of returned, previously served. GOOD RETAIL PRACTICES COS R IN OUT Proper Used Utensils, and physical objects into foods. The ruse utensils: properly stored, ubject used in-used times the properly stored, dried, handled Lease upon and linens: properly stored, dried, handled The ruse utensils: properly stored, ubject used utensils: properly stored, dried, handled Lease upon and linens: properly stored, dried, handled Lease upon and linens: properly disposed for properly disposed for prevented during food preparation, storage and display X Insects, rodents, and animals not present X Insects, rodents, and animals not present X Insects, rodents, and animals not present X Hot and cold water available, adequate pressure X Plumbing installed; proper backflow devices And display X Personal cleanliness: clean outer clothing, hair restraint, fingermalis and jewelry X Wiping cloths: properly used and stored X Dark Good Properly disposed facilities maintained X Dark Good Properly disposed, facilities maintained X Dark Good Properly disposed, facilities m | SOI WA | | | sanitized | | | | | | | | | | | |
| 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 Water and ice from approved source Single-use/single-service articles: properly stored, died, handled Water and ice from approved source Water and ice from approved source Single-use/single-service articles: properly stored, used Water and ice from approved source Water and ice from approved died, handled Water and ice from approved source Water and ice from approved died, handled Water and ice from approved source Water and ice from approved source Water and ice from approved died, handled Water and ice from approved died, handled Water and ice from approved died, handled Water and ice from approved source Water and ice from approved died, handled water from approved died, handl | | | | | | | N | | | | | | | | |
| 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 X Pasteurized eggs used where required | ROSEAU NES | NAME OF STREET | reconditioned | , and unsafe food | 0 | SOOD R | FTAIL | PRACT | TICES | Arrest Control | 05941560 | | | 0020 mile | al-Submin |
| Pasteurized eggs used where required X | | | | | | | | | | hogens, ch | emicals, | and physical objects into fo | ods. | Name and Street Street | - |
| Water and ice from approved source X | | Paster | | | | cos | R | _ | OUT | Inuseu | | | | cos | R |
| Food Temperature Control X | 1000 | | | | | | | | | Utensils | , equipm | | red, dried, | | |
| Adequate equipment for temperature control X Gloves used property X Approved thawing methods used Utensils, Equipment and Vending X Thermometers provided and accurate X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Y Warewashing facilities: installed, maintained, used; test strips used Y Nonfood-contact surfaces clean Y Nonfood-contact surfaces clean Y Physical Facilities Y Physical Facilities Y Hot and cold water available; adequate pressure Y Plumbing installed; proper backflow devices Y Plumbing installed; proper backflow devices Y Plumbing installed; properly disposed Y Plumbing installed; properly disposed Y Plumbing installed; properly constructed, supplied, cleaned Y Y Physical facilities: properly used and stored Y Y Physical facilities: properly disposed; facilities maintained Y Physical facilities installed, maintained, and clean Physical facilities installed, maintained Physical facilities Physical facilities Physical facilities Physical facilities Physical facilities Physical facilities | | 1000000 | Food | Temperature Control | | | | | | _ | | e-service articles: properly s | tored used | | |
| Thermometers provided and accurate X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used X Food properly labeled; original container X Nonfood-contact surfaces clean X Prevention of Food Contamination X Nonfood-contact surfaces clean Prevention of Food Contamination X Nonfood-contact surfaces clean Physical Facilities X Hot and cold water available; adequate pressure X Contamination prevented during food preparation, storage and display X Personal cleanliness; clean outer clothing, hair restraint, fingernails and jewelry X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Holly Landewee Telephone No. 573-238-2817 Telephone No. 573-238-2817 Telephone No. Follow-up: Yes No. Follow-up Date: | | | Adequate equipment for temperature control | | | | | | | | used properly | | | | |
| Contamination prevented during food preparation, storage and display Wiping cloths: properly used and stored X Carbage/refuse properly disposed; facilities maintained X Person in Charge /Title: Wiping cloths: properly used and stored X Carbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 4 May 2023 | | | | | | | | - | | Food an | | | | | |
| Strips used Strips used used user used Strips used Strips used Strips used user user user user user user user user | ^ | | | | | | - | | | | | used test | | | |
| Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Person in Charge /Title: Holly Landewee Person in Charge /Title: Holly Landewee Contamination | | | | | | | | strips us | used | | | | | | |
| X | Prevention of Food Contamination | | | | | × | | Nonfood | i-contact | | THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW | | | | |
| A | | | | | | | | | | er available; adequate press | sure | | | | |
| Fruits and yewelry X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean | and display | | | | | × | | | | | | | | | |
| Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean | fingernails and jewelry | | | | | - 0.0 | | | | M W V N | | | | | |
| Person in Charge /Title: Holly Landewee Joll Row Date: 4 May 2023 Inspector: Low John Strategy Physical facilities installed, maintained, and clean Date: 4 May 2023 Inspector: Low John Strategy Physical facilities installed, maintained, and clean Date: 4 May 2023 Inspector: Low John Strategy Physical facilities installed, maintained, and clean Date: 4 May 2023 Inspector: Low John Strategy Physical facilities installed, maintained, and clean Date: 4 May 2023 Inspector: Low John Strategy Physical facilities installed, maintained, and clean Date: 4 May 2023 Inspector: Low John Strategy Physical facilities installed, maintained, and clean Date: 4 May 2023 Inspector: Low John Strategy Physical facilities installed, maintained, and clean Date: 4 May 2023 | | | | 1 | | | | | | | | | | | |
| Inspector: Sun A. Correction Fellow-up: Yes No Follow-up Date: Yes No Follow-up Date: | | | | | 1/ 1/1 | 10 | | | | | facilities | installed, maintained, and o | | | |
| | Inspector: Holly Landewee Moll Karling In Special A May 2023 | | | | | | | | | | | | | | |
| | - | Kin | ind. | Cage | | | | | | 1753 | | | Yes | Ľ N | 10 |



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

| TIME IN 10:0 | 8 TIME OUT 11:12 |
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| PAGE | of 2 |

| ESTABLISHMENT NAME Leopold School | | 16797 Main St. P | .O. Box 39 | Leopold 63760 | | | |
|-------------------------------------|--|---|---|--|-------------------|---------|--|
| FOOD PRODUCT/LOCATION Refrigerator | | TEMP, in ° F | FOOD PRODU | | | | |
| | | 38 | 38 Hot holding/Warmer | | | 8 | |
| | | | | | | | |
| | | | | | | | |
| Code Reference | Priority items contribute directly to the or injury. These items MUST RECE | PRIORITY I e elimination, prevention or reductio IVE IMMEDIATE ACTION within 72 | TEMS n to an acceptable level, haza hours or as stated. | rds associated with foodborne illness | Correct by (date) | Initial | |
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| Code Reference | Core items relate to general sanitation standard operating procedures (SSC | CORE ITE on, operational controls, facilities or s Ps). These items are to be correct | structures, equipment design, | general maintenance or sanitation ection or as stated. | Correct by (date) | Initial | |
| 6-503.11 | Light in "little freezer" (dov | | | | 5/5/23 | HL | |
| 6-501.11 | Light showing under exter | ior door to kitchen. Item o | corrected. No longer a | violation. | 5/5/23 | HL | |
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| | | EDUCATION PROV | DED OR COMMENTS | | | | |
| | | 1 10 | | | | | |
| Person in Cl | Tolly Landews | | EPHS No. | Date: 4 May 20 | | ☑ No | |
| MO 580-1814 (9-13 | in S. Cooper | Telephone No 573-238-28 | | Follow-up Date: | 100 | E6.37A | |