



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

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TIME IN 10:42
TIME OUT 11:24

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: Meadow Heights School		OWNER: District	PERSON IN CHARGE: E. McDaniel
ADDRESS: 14571 State Hwy 72		CITY/ZIP: Patton 63655	PHONE: 573-866-2924
FAX:		P.H. PRIORITY: ☐ H ☒ M ☐ L	
ESTABLISHMENT TYPE: ☐ BAKERY ☐ RESTAURANT ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ TEMP. FOOD ☐ MOBILE VENDORS			
PURPOSE: ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other			
FROZEN DESSERT ☐ Approved ☐ Disapproved License No. N/A			
SEWAGE DISPOSAL ☐ PUBLIC ☒ PRIVATE		WATER SUPPLY ☐ COMMUNITY ☐ NON-COMMUNITY ☒ PRIVATE	
Date Sampled: Results DNR			

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behavior 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	OUT	Person in charge present, demonstrates knowledge, and performs duties	Compliance	OUT	Potentially Hazardous Foods	COS	R
Employee Health	OUT	Management awareness; policy present	IN	OUT	N/A	Compliance	
Good Hygienic Practices	OUT	Proper use of reporting, restriction and exclusion	IN	OUT	N/A	Compliance	
Preventing Contamination by Hands	OUT	Hands clean and properly washed	IN	OUT	N/A	Compliance	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed	OUT	Adequate handwashing facilities supplied & accessible	IN	OUT	N/A	Compliance	
Approved Source	OUT	Food obtained from approved source	IN	OUT	N/A	Compliance	
Food received at proper temperature	OUT	Food in good condition, safe and unadulterated	IN	OUT	N/A	Compliance	
Required records available: shellstock tags, parasite destruction	OUT	Food separated and protected	IN	OUT	N/A	Compliance	
Food-contact surfaces cleaned & sanitized	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN	OUT	N/A	Compliance	
Protection from Contamination	OUT	The letter to the left of each item indicates that item's status at the time of the inspection.	IN	OUT	N/A	Compliance	
Food separated and protected	OUT	IN = in compliance	IN	OUT	N/A	Compliance	
Food-contact surfaces cleaned & sanitized	OUT	OUT = not in compliance	IN	OUT	N/A	Compliance	
Proper disposition of returned, previously served, reconditioned, and unsafe food	OUT	N/A = not applicable	IN	OUT	N/A	Compliance	

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
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			X		Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used			X		Utensils, Equipment and Vending		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			X		Warewashing facilities: installed, maintained, used, test strips used		
X		Food properly labeled: original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
X		Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
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		

Person in Charge / Title: E. McDaniel

Inspector: [Signature] Telephone No. 573-238-2817 EPHS No. 1753 Follow-up Date: 19 Dec 2024



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