



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

TIME IN 09:53 TIME OUT 10:41
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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: **Tammy Hanners**
ADDRESS: **14571 State Hwy 72** COUNTY: **Bollinger**
CITY/ZIP: **Patton 63655** PHONE: **573-866-2924** FAX: P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved SEWAGE DISPOSAL PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
License No. _____ Date Sampled _____ Results DNR

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
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				<input checked="" type="checkbox"/>	OUT N/O N/A	Proper cooking, time and temperature			
		Employee Health				IN	OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding			
<input checked="" type="checkbox"/>	OUT	Management awareness; policy present				<input checked="" type="checkbox"/>	OUT N/O N/A	Proper cooling time and temperatures			
<input checked="" type="checkbox"/>	OUT	Proper use of reporting, restriction and exclusion				IN	OUT N/O N/A	Proper hot holding temperatures			
		Good Hygienic Practices				IN	OUT N/A	Proper cold holding temperatures			
IN	OUT	<input checked="" type="checkbox"/>	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"/>	No discharge from eyes, nose and mouth			IN	OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)			
		Preventing Contamination by Hands						Consumer Advisory			
<input checked="" type="checkbox"/>	OUT	N/O	Hands clean and properly washed			IN	OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food			
IN	OUT	<input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations			
<input checked="" type="checkbox"/>	OUT		Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/>	OUT N/O N/A	Pasteurized foods used, prohibited foods not offered			
		Approved Source						Chemical			
<input checked="" type="checkbox"/>	OUT		Food obtained from approved source			IN	OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used			
IN	OUT	<input checked="" type="checkbox"/>	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					Conformance with Approved Procedures			
IN	OUT	N/O	Required records available: shellstock tags, parasite destruction			IN	OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan			
		Protection from Contamination									
<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"/>	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
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						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			
X		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			
		Fruits and vegetables washed before use				X		Garbage/refuse properly disposed; facilities maintained			
						X		Physical facilities installed, maintained, and clean			

Person in Charge /Title: **Tammy Hanners** Date: **10 May 2024**

Inspector: *[Signature]* Telephone No. **573-238-2817** EPHS No. **1753** Follow-up: Yes No
Follow-up Date: _____



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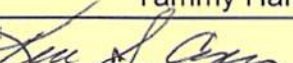
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ESTABLISHMENT NAME Meadow Heights School		ADDRESS 14571 State Hwy 72		CITY /ZIP Patton 63655	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot Holding		Indicated 154 Test 140	Walkin Cooler		46
Serving line Ground Beef		143			
Serving line Apple Sauce		75			
Cheese		47			
Corn in warmer		134*			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
3-501.16	PHF not held at 135* or above.(Staff corrected issue at time of inspection)	5/10/24	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		
6-202.15	Light visible under outside rear door. Potential contamination issues. REPEAT VIOLATION X3		
6.304.11	Mechanical ventilation in dish washing area NOT fully functional, reduced ventilation.		
3-501.16	Hot holding equipment indication higher temperatures than actual temperature of food.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Tammy Hanners			Date: 10 May 2024
Inspector: 	Telephone No. 573-238-2817	EPHS No. 1753	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
			Follow-up Date: