



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

TIME IN 10:24	TIME OUT 11:02
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: Meadow Heights School		OWNER: District	PERSON IN CHARGE: E. McDaniel	
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. N/A		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
☒	OUT	Person in charge present, demonstrates knowledge, and performs duties				☒	OUT N/O N/A	Proper cooking, time and temperature			
		Employee Health				☒	OUT N/O N/A	Proper reheating procedures for hot holding			
☒	OUT	Management awareness; policy present				☒	OUT N/O N/A	Proper cooling time and temperatures			
☒	OUT	Proper use of reporting, restriction and exclusion				☒	OUT N/O N/A	Proper hot holding temperatures			
		Good Hygienic Practices				☒	OUT N/A	Proper cold holding temperatures			
IN	OUT	☒	Proper eating, tasting, drinking or tobacco use			☒	OUT N/O N/A	Proper date marking and disposition			
IN	OUT	☒	No discharge from eyes, nose and mouth			☒	OUT N/O N/A	Time as a public health control (procedures / records)			
		Preventing Contamination by Hands						Consumer Advisory			
☒	OUT	N/O	Hands clean and properly washed			IN	OUT	☒	Consumer advisory provided for raw or undercooked food		
☒	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations			
☒	OUT		Adequate handwashing facilities supplied & accessible			IN	OUT	N/O	☒	Pasteurized foods used, prohibited foods not offered	
		Approved Source						Chemical			
☒	OUT		Food obtained from approved source			IN	OUT	☒	Food additives: approved and properly used		
IN	OUT	☒	N/A			☒	OUT		Toxic substances properly identified, stored and used		
☒	OUT		Food in good condition, safe and unadulterated					Conformance with Approved Procedures			
IN	OUT	N/O	☒			IN	OUT	☒	Compliance with approved Specialized Process and HACCP plan		
		Protection from Contamination				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					
☒	OUT	N/A	Food separated and protected								
☒	OUT	N/A	Food-contact surfaces cleaned & sanitized								
IN	OUT	☒	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 Utensils		COS	R
☒		Pasteurized eggs used where required				☒		In-use utensils: properly stored			
☒		Water and ice from approved source				☒		Utensils, equipment and linens: properly stored, dried, handled			
		Food Temperature Control				☒		Single-use/single-service articles: properly stored, used			
☒		Adequate equipment for temperature control				☒		Gloves used properly			
☒		Approved thawing methods used						Utensils, Equipment and Vending			
☒		Thermometers provided and accurate				☒		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification				☒		Warewashing facilities: installed, maintained, used; test strips used			
☒		Food properly labeled; original container				☒		Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
☒		Insects, rodents, and animals not present				☒		Hot and cold water available; adequate pressure			
☒		Contamination prevented during food preparation, storage and display				☒		Plumbing installed; proper backflow devices			
☒		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				☒		Sewage and wastewater properly disposed			
☒		Wiping cloths: properly used and stored				☒		Toilet facilities: properly constructed, supplied, cleaned			
☒		Fruits and vegetables washed before use				☒		Garbage/refuse properly disposed; facilities maintained			
						☒		Physical facilities installed, maintained, and clean			☒

Person in Charge / Title: E. McDaniel		Date: 18 Nov 25	
Inspector: <i>[Signature]</i>	Telephone No. 573-238-2817	EPHS No. 1753	Follow-up: ☐ Yes ☒ No
		Follow-up Date:	



ESTABLISHMENT NAME	ADDRESS	CITY / ZIP
Meadow Heights School	14571 State Hwy 72	Patton 63655

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/LOCATION	TEMP. in ° F
Hank Sink	141	Serving Line (Left) Beans	166
2 Door Refrigerator	38	Serving Line (Left) Hamburger Stew	171
3 Door Refrigerator	40	Serving Line (Right) Beans	163
Hot Holding (Burger)	154.5	Serving Line (Right) Hamburger Stew	170

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.		

[illegible]

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	Bottom Door Bottom open to outside. Rubber Seal needs replaced. (Multiple REPEAT Violation)		
4-501.11	Equipment properly adjusted. Lower door of 3-door refrigerator NOT staying closed.		

[illegible]

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: E. McDaniel	Date: 18 Nov 25
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Inspector: <i>Kim S. Cooper</i>	Telephone No. 573-238-2817	EPHS No. 1753	Follow-up: ☐ Yes ☒ No
MO 580-1814 (8-13)			Follow-up Date: