



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

TIME IN: 10:50 | TIME OUT: 11:30
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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: <u>Last Prairie High School</u>		OWNER:	PERSON IN CHARGE: <u>Tina McCutchen</u>	
ADDRESS: <u>308 E Walnut</u>			COUNTY: <u>Mississippi</u>	
CITY/ZIP: <u>East Prairie 63745</u>	PHONE: <u>877-3564</u>	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE				
<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"/> RESTAURANT	<input checked="" type="checkbox"/> SCHOOL	<input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> TEMP. FOOD	<input type="checkbox"/> TAVERN
INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/>				
PURPOSE				
<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		SEWAGE DISPOSAL		WATER SUPPLY
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		<input checked="" type="checkbox"/> PUBLIC		<input type="checkbox"/> COMMUNITY
License No. _____		<input type="checkbox"/> PRIVATE		<input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE
		Date Sampled _____		Results _____

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

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		
		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		
		Adequate equipment for temperature control			X		Gloves used properly		
		Approved thawing methods used			X		Utensils, Equipment and Vending		
		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		
		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination			X		Physical Facilities		
		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
		Contamination prevented during food preparation, storage and display			X	X	Plumbing installed; proper backflow devices		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
		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: <u>Tina McCutchen</u>			Date: <u>10-15-2021</u>		
Inspector: <u>Endie Malcom</u>	Telephone No. <u>513-683-2191</u>	EPHS No. <u>1681</u>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
			Follow-up Date: _____		



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ESTABLISHMENT NAME Last Prairie High School		ADDRESS 308 E Walnut		CITY East Prairie	ZIP 63845
FOOD PRODUCT/LOCATION Ambient Air (AA) blue Air Cooler		TEMP. 35°F	FOOD PRODUCT/LOCATION AA sandwich make-line Cooler		TEMP. 36°F
AA milk cooler		33°F			
AA classic line cooler warmer		165°F			

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.		
	None at this time		

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.		
5-205.15	Faucet on 3 bay sink and hand sink leaking		NRI

EDUCATION PROVIDED OR COMMENTS
 NRI = next routine inspection

Person in Charge /Title: Diana Pittman	Date: 10-15-2021
Inspector: Sodie Mason	Telephone No: 573-663-2191
	EPHS No: 1081
	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: