



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

TIME IN: 10:45 TIME OUT: 11:30  
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:** East Prairie Middle School **OWNER:** \_\_\_\_\_ **PERSON IN CHARGE:** \_\_\_\_\_

**ADDRESS:** 210 Washington **COUNTY:** Mississippi

**CITY/ZIP:** East Prairie 63845 **PHONE:** 644-3564 **FAX:** \_\_\_\_\_ **P.H. PRIORITY:**  H  M  L

**ESTABLISHMENT TYPE:**  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS

**PURPOSE:**  
 Pre-opening  Routine  Follow-up  Complaint  Other

**FROZEN DESSERT:**  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_

**SEWAGE DISPOSAL:**  PUBLIC  PRIVATE

**WATER SUPPLY:**  COMMUNITY  NON-COMMUNITY  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/O / N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			IN / OUT / N/O / N/A	Proper reheating procedures for hot holding		
IN / OUT	Management awareness; policy present			IN / OUT / N/O / N/A	Proper cooling time and temperatures		
IN / OUT	Proper use of reporting, restriction and exclusion			IN / OUT / N/O / N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN / OUT / N/O / N/A	Proper cold holding temperatures		
IN / OUT / N/O	Proper eating, tasting, drinking or tobacco use			IN / OUT / N/O / N/A	Proper date marking and disposition		
IN / OUT / N/O	No discharge from eyes, nose and mouth			IN / OUT / N/O / N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>			IN / OUT / N/A	<b>Consumer Advisory</b>		
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				<b>Highly Susceptible Populations</b>		
IN / OUT	Adequate handwashing facilities supplied & accessible			IN / OUT / N/O / N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>			IN / OUT / N/A	<b>Chemical</b>		
IN / OUT	Food obtained from approved source			IN / OUT	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			IN / OUT / N/A	<b>Conformance with Approved Procedures</b>		
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		
IN / OUT / N/A	<b>Protection from Contamination</b>			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 COS = Corrected On Site                  R = Repeat Item			
IN / OUT / N/A	Food separated and protected						
IN / OUT / N/A	Food-contact surfaces cleaned & sanitized						
IN / 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	COS	R	IN	OUT	COS	R
X				X			

**Person in Charge / Title:** Diana Mitchell **Date:** 11-1-2022

**Inspector:** Stacie Matcum **Telephone No.:** 513-683-2191 **EPHS No.:** 1061

**Follow-up:**  Yes  No  
**Follow-up Date:** \_\_\_\_\_



