



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

TIME IN 10:30 TIME OUT 11:25
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: <u>St. Henry School</u>		OWNER:	PERSON IN CHARGE:
ADDRESS: <u>304 J Conn. St.</u>		COUNTY: <u>Missouri, Mo.</u>	
CITY/ZIP: <u>Charleston 63834</u>	PHONE: <u>683-4046</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"/> INSTITUTION <input type="checkbox"/> RESTAURANT <input checked="" type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS			
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 <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <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/O/N/A	Proper cooking, time and temperature		
Employee Health				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		
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/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)		
Preventing Contamination by Hands				IN/OUT/N/A	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/O/N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				IN/OUT/N/A	Chemical		
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			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 = 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	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					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: <u>Deborah Coff</u>	Date: <u>1-12-2022</u>
Inspector: <u>Godie Maroun</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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PAGE 2 of 2	

ESTABLISHMENT NAME St Henry School		ADDRESS 304. Conn St		CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION Ambient Air True Cooler		TEMP. 32°F	FOOD PRODUCT/LOCATION hot dogs/ stove top		TEMP. 155°F

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
	none at this time		

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
	none at this time		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>W. Delilah Coffey</i>	Date: <i>1-12-2022</i>
Inspector: <i>Judie Marount</i>	Telephone No. <i>573-783-2191</i> EPHS No. <i>1681</i>
	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: