



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

TIME IN	10:30 am	TIME OUT	1:00 pm
DATE	11/15/2019	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: United in Christ Lutheran School		OWNER: Principle Cheryl Honoree		PERSON IN CHARGE: Cheryl Honoree	
ADDRESS: 10168 Highway C			ESTABLISHMENT NUMBER:		COUNTY: Perry
CITY/ZIP: Frohna, MO 63748		PHONE: 573-824-5218	FAX:		P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE					
<input type="checkbox"/> BAKERY RESTAURANT	<input checked="" type="checkbox"/> C. STORE SCHOOL	<input type="checkbox"/> CATERER SENIOR CENTER	<input type="checkbox"/> DELI SUMMER F.P.	<input type="checkbox"/> GROCERY STORE TAVERN	<input type="checkbox"/> INSTITUTION TEMP.FOOD
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"/> PRIVATE		<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE	
License No. _____		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
<input checked="" type="checkbox"/> 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							
<input checked="" type="checkbox"/> OUT	Management awareness: policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			Consumer Advisory			
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		Consumer advisory provided for raw or undercooked food			
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>		Chemical			
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
				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 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
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control									
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Utensils, Equipment and Vending		
Food Identification									
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Physical Facilities		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
					<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
					<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Cheryl Honoree</i> Cheryl Honoree			Date: 11/15/2019	
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
			Follow-up Date:	



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME United in Christ Lutheran School		ADDRESS 10168 Highway C		CITY /ZIP Frohna, MO 63748	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Grilled cheese sandwich / cooked in oven		178.9	Traulsen 3 door cooler / Kenmore Freezer		37.1 / -5.8
Vegetable soup / hot holding in hot table		212.3	#1 GE Home-use cooler / freezer		37.6 / -6.9
Tomato sauce / cold holding in Traulsen		37.1	Frigidaire chest freezer / White chest freezer		-5.0 / -1.5
Chicken nuggets / cold holding in Kenmore		0.0	#1 GE Home-use cooler / freezer		40.0 / -10.0
			Montgomery ward chest freezer		-1.6

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
3-101.11	Observation: A dented can of tomato sauce was observed in food storage area in kitchen. COS: Inspector observed food employee voluntarily discard dented can of tomato sauce during inspection.	11/15/19	
3-501.17	Observation: Peaches and pears, tomato sauce, and bag of shredded cheese were observed without a date mark during inspection. COS: Inspector observed food employee provide peaches and pears, tomato sauce, and bag of shredded cheese with a date mark during inspection.	11/15/19	
4-601.11 (A)	Can opener on the end of table is soiled with a grease-like and metal-like debris. COS: Inspector observed food employee clean can opener during inspection.	11/15/19	
<p>Note:</p> <ul style="list-style-type: none"> -Hobart dish machine - hot water sanitizer - 180° F - Verified by inspector using thermal test strip -Wiping cloth bucket - chemical - sodium hypochlorite - Clorox unscented bleach - 50 ppm - Verified by inspector using chlorine test strip -Spray sanitizer - chemical - quaternary ammonium - Kitchen Sanitizer - 200 ppm - Verified by inspector using QT-10 test strip <p>***Sarah Grebing is the food service director and accompanied inspector during inspection.</p>			

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
2-402.11 (A)	Observation: Food employees were observed not wearing a proper hair restraint during inspection. Correction: Food employees shall wear hair restraints such as hats, hair coverings, or net, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service, and single-use articles.	11/18/19	
6-202.11 (A)	Observation: Light bulbs in food storage area in kitchen were observed unshielded. Correction: Light bulbs shall be shielded, coated, or otherwise shatter-resistant in area where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.	12/02/19	
3-307.11	Observation: Glasses of ice cream with spoons were observed uncovered in Kenmore freezer in kitchen. Correction: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306; cover glasses of ice cream in when storing in Kenmore freezer.	11/15/19	
5-501.13 (A)	Observation: There are holes observed in the bottom of outside waste receptacle. Correction: Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leak-proof, and non-absorbent.	12/20/19	
4-302.14	Observation: There is no quaternary test kit available for checking spray Proforce sanitizer solution. Correction: A test kit to measure the concentration in mg/L of sanitizing solutions shall be provided.	11/22/19	
4-101.19	Observation: Canned food items were observed stored on exposed wooden shelving in food storage area. Correction: Non-food contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent, and smooth material. Paint exposed wooden shelving in food storage area.	11/15/20	

EDUCATION PROVIDED OR COMMENTS

Water for facility is supplied by the city of Frohna. Pest control is conducted on a monthly basis, during inspection inspector observed no pest activity. Inspector discussed employee health/hygiene, School Safety HACCP, washing fruits/ veggies & general maintenance of equipment.

Person in Charge /Title: Cheryl Honoree Cheryl Honoree Date: 11/15/2019

Inspector: Melanie Zernicke Melanie Zernicke Telephone No. 573-547-6564 EPHS No. 1682 Follow-up: Yes No

Follow-up Date: _____