



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

ESTABLISHMENT NAME Farmington R-VII Jefferson Elementary School		ADDRESS 9 Summit Drive		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sliced cheese/Ambient/True refrigerator		40/36	Milk/Ambient/Walk-in cooler		39/37
Ambient/Walk-in freezer		0	Ambient/True under counter refrigerator (No PHF's)		30
Ambient/True under counter freezer		0	Milk/Ambient/Milk case		37/39
Hot dog from heated cabinet		158			

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
3-306.11	A student and possibly a teacher were observed dispensing ice from the Scotsman ice machine. This machine has an ice storage bin. No handwashing was observed from these people prior to dispensing the ice. Further, no protection for the ice was observed during the dispensing process. It is recommended that ice be dispensed by kitchen staff, a separate ice dispenser be obtained and the ice machine be protected/secured to prevent access from persons other than kitchen staff. (Temporarily corrected this day by limiting access to ice machine to kitchen staff only by posting a sign, the future securing of ice bin and by the future purchase of a small easily-cleanable cooler equipped with a drain opening. This matter will be further reviewed during the 2018-2019 routine inspections.	Temp. COS	<i>mt</i>
5-203.14A	Water drain hose from the water filters was observed with the end lying in the floor drain. Plumbing systems shall be installed to preclude backflow of a solid, liquid or gas contaminant into the water supply system at each point of use at a food establishment. Please install an air gap which is 2X the diameter of the draining line but no less than 1 inch in vertical separation. (Corrected on-site by installing an air gap by attaching hose above the floor drain.)	COS	
Note:	No handwashing sink located in employee restroom. Handwashing sink is located in kitchen next to 3-vat sink. Food storage is located outside of restroom. A handwashing sink should be located in restroom or immediately adjacent to it. IF employees are observed obtaining foods, etc. after use of restroom, another handwashing sink will be required to be installed where required.		
Note:	Hobart dish machine thermo-label:		

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
6-501.12A	Dust and debris was observed on the floor in the mechanical room where the water heater was located. Physical facilities shall be cleaned as often as necessary to keep them clean.	2018-19 routine inspection.	<i>mt</i>
6-501.11	Ceiling tiles were observed missing, some water stained and fiberglass insulation exposed in the mechanical room where the water heater was located. The		
6-202.15A	Daylight was observed beneath the exterior storm door into the kitchen. Outer openings of a food establishment shall be protected against the entry of insects and rodents. Please seal.		
4-903.11B	A handwashing sink was observed near the three-compartment sink drainboard. According to kitchen staff, clean equipment and utensils are placed on the drainboard. Clean equipment and utensils shall be stored in a location that will prevent contamination. Please install a splash shield to protect these items. The splash shield shall be constructed from easily-cleanable and nonabsorbent materials and be the width of the drainboard and high enough to prevent contamination.		
4-903.11B	A metal shelving unit was observed located adjacent to a handwashing sink near the walk-in cooler. Bags of food, parchment paper and other food-related items were observed on the shelving. These items appear to be located where they could be potentially contaminated by water splash. Please install a splash shield to protect these items. The splash shield shall be constructed from easily-cleanable and nonabsorbent materials and be large enough to protect these items. It is suggested that plexiglass be attached to this shelving.		

EDUCATION PROVIDED OR COMMENTS

Menu: Strawberry bagels, PBJ sandwiches or cereal, milk/juice. (Hot dog monitored from lunch menu) FDA Employee Illness and Personal Hygiene Handbook and SFCHC inspection placard provided during this visit. (= NO/NA)

Person in Charge / Title <i>Michelle Thomure</i> Michelle Thomure		Date: April 27, 2018	
Inspector: <i>Jon Peacock</i> Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: