



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

ESTABLISHMENT NAME Central R3 Middle School Cafeteria		ADDRESS 801 8th Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Victory Hot Cabinet: Ambient		168	Fajita chicken from new package, reheated in the oven		168
Victory Refrigerators #1, 2, and 3: Ambient		40, 37, 35	Refried beans from a new can, reheated in oven		160-205
Milk Cooler: Ambient, Milk		40, 39-43			
Walk-In Cooler: Ambient		36			
Walk-In Freezer: Ambient		0			

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
3-501.17A and B	When labeling a container of newly opened nacho cheese, a kitchen employee labeled the cheese with a date that was 2 days beyond the 7-day discard date. Refrigerated open packages of ready-to-eat potentially hazardous foods shall be labeled with a 7-day discard date that is the date of opening/preparation plus 6 additional days. CORRECTED ON SITE by relabeling with a 7-day discard date. NOTE: The school calendar on display in the kitchen does not include weekend days and may lead to confusion for at-a-glance determination of discard dates.	COS	D
4-601.11A	Debris was observed in the bowl of the floor standing mixer in the kitchen. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by washing, rinsing and sanitizing. NOTE: The mixer was covered with plastic and according to the kitchen manager it has not been used this school year.	COS	
4-501.114C	Upon arrival for this inspection no quaternary ammonia sanitizer was detected in the 3-compartment sink in the kitchen. The bucket of concentrated sanitizer solution was empty. Quaternary ammonia sanitizer used for sanitizing food contact surfaces shall be at the concentration stated on manufacturer's instructions (200-400 parts per million). The kitchen manager manually mixed a chlorine sanitizer solution in the sink at a concentration between 50 and 100 ppm. Later during this inspection the kitchen manager connected a new container of concentrated quaternary ammonia sanitizer solution to the dispenser at the sink. When dispensed, the concentration of the sanitizer was higher than 400 ppm. The dispenser was repaired before the return visit on 9/18/19 for the exit meeting. Dispensed sanitizer was 200 ppm. CORRECTED ON SITE.	COS	
3-501.16A (2)	Milk in the milk cooler was measured at 39F to 43F. Refrigerated potentially hazardous foods shall be held at 41F or lower. The cooler was repaired before the return visit on 9/18/19 for the exit meeting. The ambient temperature on 9/18/19 was 37F and the milk temperature was 41F. CORRECTED ON SITE.	COS	

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
4-501.14C	An accumulation of greasy residue was observed on each of the three hanging spray nozzles installed at sinks in the facility. Warewashing equipment shall be cleaned at least every 24 hours when in use. Please clean the spray nozzles daily to prevent residue accumulation on them.	9/18/19	D
4-501.12	Two cutting boards in the facility were observed with significant scratches and scoring from use. Cutting surfaces subject to scratching and scoring shall be resurfaced or discarded when their surfaces are no longer smooth and capable of being effectively cleaned and sanitized. CORRECTED ON SITE by discarding the cutting boards.	COS	
5-501.113	The lids on the outside dumpster were observed open. Outside dumpsters shall have their lids kept closed. CORRECTED ON SITE by closing the dumpster lids.	COS	

EDUCATION PROVIDED OR COMMENTS

Lunch menu: Chicken fajita's, refried beans, canned pears, milk, and juice.
 This inspection was completed on 9/17/19 from 8:50AM to 10:38AM. The exit meeting was completed on 9/18/19 from 11:03AM to 11:35AM.

Person in Charge /Title:  Dawn Raynor		Date: September 17, 2019
Inspector:  Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date:



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3-302.11A	A box of bagels was stacked directly on a box of raw ground beef. Ready-to-eat foods shall be stored separately from raw animal derived foods. CORRECTED ON SITE by moving the bagels.	COS	DR
3-202.15	Three #10 cans of tomatoes were observed on the dry storage shelves with deep creased dents on their sides. Food containers shall be in good condition to protect the integrity of their contents. CORRECTED ON SITE by discarding the cans of tomatoes.	COS	
4-202.11A	A rubber spatula hanging on the clean equipment rack was chipped and cracked around its edge. Multi-use food contact surfaces shall be smooth and free of imperfections that prevent effective cleaning and sanitizing. CORRECTED ON SITE by voluntarily discarding the spatula. NOTE: This facility no longer has a hot water sanitizing dish washer. The new mechanical dishwasher uses a chlorine sanitizer. The chlorine concentration measured in the machine was between 50 and 100 ppm.	COS	

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