



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

TIME IN	10:45	TIME OUT	11:15
DATE	05-07-24	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: Truman Elementary		OWNER: Farmington R-7 School District		PERSON IN CHARGE: Emailed	
ADDRESS: 209 W. College Street			ESTABLISHMENT NUMBER:		COUNTY: Saint Francois
CITY/ZIP: Farmington. 63640		PHONE: 573-701-1370		FAX:	
P.H. PRIORITY :      H      M      L					
ESTABLISHMENT TYPE					
BAKERY	C. STORE	CATERER	DELI	GROCERY STORE	INSTITUTION
RESTAURANT	SCHOOL	SENIOR CENTER	SUMMER F.P.	TAVERN	TEMP.FOOD
MOBILE VENDORS					
PURPOSE					
Pre-opening		Routine		Follow-up	
Complaint		Other _____			
FROZEN DESSERT			SEWAGE DISPOSAL		WATER SUPPLY
Approved    Disapproved    Not Applicable			PUBLIC		COMMUNITY
License No. _____			PRIVATE		NON-COMMUNITY
					Date Sampled _____
					PRIVATE
					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		
		Employee Health				IN	OUT	N/O	N/A		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices				IN	OUT	N/O	N/A		
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/O	N/A		
IN	OUT	N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O	N/A		
		Preventing Contamination by Hands				IN	OUT	N/A			
IN	OUT	N/O	Hands clean and properly washed					Consumer Advisory			
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Consumer advisory provided for raw or undercooked food			
IN	OUT	Adequate handwashing facilities supplied & accessible				IN	OUT	N/O	N/A		
		Approved Source						Chemical			
IN	OUT	Food obtained from approved source				IN	OUT	N/A	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									
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								

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

**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
		Pasteurized eggs used where required						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:			Emailed			Date: 05-14-24			
Inspector: <i>Kaleb Erwin</i>		Kaleb Erwin		Telephone No. (573)431-1947		EPHS No.		Follow-up: Yes      No	
								Follow-up Date: 05-21-24	



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

ESTABLISHMENT NAME Truman Elementary	ADDRESS 209 W. College Street	CITY/ZIP Farmington. 63640
---	----------------------------------	-------------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk In Cooler	40		
Reach In Cooler 1	39		
Reach In Cooler 2	40		
Milk Cooler	38		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

3-501.17A	Improper date marking was observed on a bin of salsa located in the reach in cooler. PHF in a RTE state shall have a discard date of 7 days if held longer than 24 hrs. COS by properly date marking salsa with correct discard date.		
-----------	---	--	--

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

	No Core Items		
--	---------------	--	--

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Emailed	Date: 05-14-24
Inspector: <i>Kaleb Erwin</i>	Kaleb Erwin	Telephone No. (573)431-1947
	EPHS No.	Follow-up: Yes No
		Follow-up Date: 05-21-24