CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
ENVIRONMENTAL SECTION
FOOD ESTABLISHMENT INSPECTION REPORT

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: Jackson Middle School
OWNER: Jackson R-2 School District
CITY/ZIP: Jackson 63755
ADDRESS: 1651 W. Independence
PHONE: 243-9543
FAX: P.H. PRIORITY: [ ] H [ ] M [ ] L

Establishment Type:
[ ] BAKERY
[ ] RESTAURANT
[ ] C STORE
[ ] SCHOOL
[ ] SENIOR CENTER
[ ] DELI
[ ] SUMMER F.P.
[ ] GROCERY STORE
[ ] INSTITUTION
[ ] TEMP.FOOD
[ ] TAVERN

Purpose:
[ ] Pre-opening
[ ] Routine
[ ] Follow-up
[ ] Complaint
[ ] Other

FROZEN DESSERT
[ ] Approved
[ ] Disapproved

SEWAGE DISPOSAL
[ ] PUBLIC
[ ] PRIVATE

WATER SUPPLY
[ ] COMMUNITY
[ ] NON-COMMUNITY

Date Sampled: N/A
Results: N/A

License No.

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.

<table>
<thead>
<tr>
<th>Risk Factor</th>
<th>Compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Personal cleanliness</td>
<td>Proper washing of hands, no bare hand contact with ready-to-eat foods or approved alternate method followed</td>
</tr>
<tr>
<td>Handwashing facilities</td>
<td>Adequate handwashing facilities supplied and accessible</td>
</tr>
<tr>
<td>Food obtained</td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>Food received</td>
<td>Proper food temperature received</td>
</tr>
<tr>
<td>Food in good condition</td>
<td>Food in good condition, safe and unadulterated</td>
</tr>
<tr>
<td>Records available</td>
<td>Required records available: shelf stock, product destruction</td>
</tr>
<tr>
<td>Food separated and protected</td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>Food-contact surfaces cleaned and sanitized</td>
<td>Food-contact surfaces cleaned and sanitized</td>
</tr>
<tr>
<td>Proper disposition</td>
<td>Proper disposition of returned, previously served, recorded, and recalled food</td>
</tr>
</tbody>
</table>

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

- Pasteurized eggs used where required
- Utensils, equipment and linens, properly stored, dried, handled
- Adequate equipment for temperature control
- Approved thawing methods used
- Thermometers provided and accurate
- Food property labeled, original container
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping drapes properly used and stored
- Fruit and vegetables washed before use

Inspector: Liz Aufdenberg

Date: 10-18-19

EPHNS No. 947

Follow-up: N/A
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in °F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken tenders/ warmer</td>
<td>163</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

Priority items constitute direct threats 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.

**CORE ITEMS**

Core items relate to general sanitation, operational control, facilities or structures, equipment design, general maintenance or sanitation, and standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.

Person in Charge/Title: [Signature]  
Date: 10-18-18

Inspector: [Signature]  
Telephone No.: 573-335-7846 x 136  
EPHS No.: 947  
Follow-up: ☐ Yes ☐ No  
Follow-up Date: N/A

**EDUCATION PROVIDED OR COMMENTS**