FOOD ESTABLISHMENT 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**
Louisiana Elementary

**ADDRESS**
600 Haley St.

**CITY/ZIP CODE**
Louisiana 63353

**TELEPHONE NUMBER**
573-754-6905

**FAX NUMBER**

**ESTABLISHMENT LICENSE NO.**

**COUNTY**

**REGION**

**PERSON IN CHARGE**
Sandy Traynor

<table>
<thead>
<tr>
<th>PURPOSE</th>
<th>Pre-Opening</th>
<th>Follow-Up</th>
<th>Routine</th>
<th>Complaint</th>
<th>Other</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>FOOD PRODUCT</th>
<th>TEMP</th>
<th>LOCATION</th>
<th>FOOD PRODUCT</th>
<th>TEMP</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Sticks</td>
<td>156°F</td>
<td>Creek Pot</td>
<td>Cole Slaw</td>
<td>49°F</td>
<td>Salad Bar</td>
</tr>
<tr>
<td>Cottage Cheese</td>
<td>49°F</td>
<td></td>
<td>Cooler</td>
<td>31°F</td>
<td>Storage Room Reach-In</td>
</tr>
</tbody>
</table>

**RISK FACTORS AND INTERVENTIONS**

**COMPLIANCE**

<table>
<thead>
<tr>
<th>CODE REF.</th>
<th>R</th>
<th>COS</th>
<th>COMPLIANCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>2-101.11</td>
<td></td>
<td></td>
<td>Proper cooking, time and temperature</td>
</tr>
<tr>
<td>2-102.11</td>
<td></td>
<td></td>
<td>HACCP plan</td>
</tr>
<tr>
<td>3-401.11-13</td>
<td></td>
<td></td>
<td>Reheating for hot holding</td>
</tr>
<tr>
<td>3-403.11-12</td>
<td></td>
<td></td>
<td>Cooling</td>
</tr>
<tr>
<td>3-501.14</td>
<td></td>
<td></td>
<td>Parasite destruction</td>
</tr>
<tr>
<td>3-501.16</td>
<td></td>
<td></td>
<td>Hot holding</td>
</tr>
<tr>
<td>3-501.17</td>
<td></td>
<td></td>
<td>Cold holding</td>
</tr>
<tr>
<td>3-501.18</td>
<td></td>
<td></td>
<td>Date marking and disposition</td>
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<tr>
<td>3-501.19</td>
<td></td>
<td></td>
<td>Time as a public health control (procedures / records)</td>
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<tr>
<td>3-603.11</td>
<td></td>
<td></td>
<td>Consumer advisory for raw or undercooked food</td>
</tr>
</tbody>
</table>

**IN = In Compliance | OUT = Not In Compliance | COS = Corrected on Site | R = Repeat | N/O = Not Observed | N/A = not applicable**
**PIKE COUNTY HEALTH DEPARTMENT**  
**OFFICE: 573-324-2111 FAX: 573-324-5517**  
**FOOD ESTABLISHMENT INSPECTION REPORT**

**FOOD ESTABLISHMENT:**  
**ADDRESS:**  
**CITY:**

### CRITICAL ITEMS

**CODE REF.** | **DESCRIPTION:** These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. | **CORRECT BY (DATE)** | **INIT.**
--- | --- | --- | ---
- Teach in coolers in kitchen holding food above 41° - food items discarded - temp turned down - maintenance will dust vents for better cooling - will begin temping food items - will get served if these strategies do not keep temp below 41°

### NON-CRITICAL ITEMS

**CODE REF.** | **DESCRIPTION:** These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated. | **CORRECT BY (DATE)** | **INIT.**
--- | --- | --- | ---
- Mop must be hung when not in use.

### EDUCATION PROVIDED OR COMMENTS

*discussion about proper thawing - in fridge, under running water or in microwave if then cooked.*

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**RECEIVED BY (PERSON IN CHARGE/TITLE):**  
**DATE:** 4/23/19

**DATE OF FOLLOW-UP:**

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**DISTRIBUTION:**  
WHITE - OWNER'S COPY  
CANARY - FILE COPY