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.

**FOOD ESTABLISHMENT REPORT**

**ESTABLISHMENT NAME:** St. Clements Catholic School  
**ADDRESS:** 2493 MO - 1101  
**CITY/ZIP CODE:** Bowling Green 63334  
**ESTABLISHMENT TYPE:** School  
**SEWAGE DISPOSAL:** Public  
**PURPOSE:** Pre-Opening

<table>
<thead>
<tr>
<th>FOOD PRODUCT</th>
<th>TEMP</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>36°F</td>
<td>Legelin</td>
</tr>
<tr>
<td>Milk</td>
<td>33°F</td>
<td>Milk Case</td>
</tr>
</tbody>
</table>

### RISK FACTORS AND INTERVENTIONS

<table>
<thead>
<tr>
<th>COMPLIANCE</th>
<th>CODE REF</th>
<th>R</th>
<th>COS</th>
<th>COMPLIANCE</th>
<th>CODE REF</th>
<th>R</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>2-101.11</td>
<td>1</td>
<td>N/A</td>
<td>IN</td>
<td>3-401.11</td>
<td>1</td>
<td>N/A</td>
</tr>
<tr>
<td>OUT</td>
<td>2-102.11</td>
<td>1</td>
<td>N/A</td>
<td>OUT</td>
<td>3-402.11</td>
<td>1</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td>2-103.11</td>
<td>1</td>
<td>N/A</td>
<td></td>
<td>3-403.11</td>
<td>1</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**EMPLOYEE HEALTH**

- Designated PIC, demonstration of knowledge and PIC duties

**GOOD HYGIENIC PRACTICES**

- Management awareness, policy present, proper use of reporting restrictions and exclusion

**CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION**

- Clean condition, cleaning procedure, when to wash, and where to wash

**APPROVED SOURCE**

- Food obtained from approved source

**PROTECTION FROM CONTAMINATION**

- Food segregated, separated and protected

**CONSUMER ADVISORY**

- Consumer advisory for raw or undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- Pasteurized foods used, prohibited foods not offered

**CHEMICAL**

- Toxic substances properly identified, stored and used

**CONFORMANCE WITH APPROVED PROCEDURES**

- Compliance with HACCP plan, variance / specialized process

### Notes

- Date: 9/10/19
- Received by: [Signature]
- Follow-Up: Yes

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

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**INSPECTOR:** Stephanie Davis