

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

	TIME IN	10	30	TIME OUT 1200
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ESTABLISHMENT NAME: Caseys General Store 2082 CASEYS General Store Inc Barbara Gribble COUNTY: 069 CITY/ZIP: Malden, MO 63863 PHONE: 573-276-5418 FAX: P.H. PRIORITY: H M L ESTABLISHMENT TYPE BASKERY BASKERY C. STORE CATERER DEL GROCERY STORE INSTITUTION MOBILE VENDORS PRE-SALARANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD Pre-oparing Routing Follow-up Complaint Other PRE-OSE NESSERT PUBLIC PRIVATE COMMUNITY Date Sampled PRIVATE PRIVATE Results License No. NA PUBLIC PRIVATE COMMUNITY Date Sampled PRIVATE PRIVATE Date Sampled Pre-oparing Routing Pre-oparing Routing Pre-oparing Routing Pre-oparing Routing PRIVATE PRIVATE COMMUNITY Date Sampled PRIVATE PRIVA	NEXT ROUTINE	INSPEC	TION THIS DAY, THE ITEMS NOTE CTION, OR SUCH SHORTER PERI FOR CORRECTIONS SPECIFIED	OD OF TIME AS MA	Y BE SPEC	IFIED IN	WRITING BY T	HE REGULA	ATORY AUTHORIT	Y. FAILURE TO	COMPL	Y 1 HE
CTY/IZP Malden MO 63863 SP40/E	Caseys General Store 2082 Caseys General								PERSON IN CHARGE: Barbara Gribble			
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Court No. No.												
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handled handled handled handled handled handled		Paster	urized eggs used where required			x	in-use u	tensils: prope	erly stored			
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Food properly labeled; original container			Food Identification			×	Warewa	shing facilitie		ined, Used; test		
Prevention of Contamination Prevented during food preparation, storage and display Personal clean outer clothing, hair restraint, fingernails and jewelry Yes Prusonal clean outer clothing, hair restraint, fingernails and jewelry Yes Preson in Charge / Title: Barbara Gribble Personal Gribble Personal Charge / Title: Barbara Gribble Personal Charge / Title: Barbara Gribble Personal Charge / Title: Personal Charge / Personal Charge / Title: Personal Charge / Title: Personal Charge / Personal Charge	×	Food r	properly labeled; priginal container			×	Nonfoor	Leontact surf	faces clean			
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DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E.37		1	1 001	Teleph	one No.		EPHS N	o. Fol		Yes	V	Nο
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1030	TIME OUT 1200
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ESTABLISHMENT NAME Caseys General Store 2082		ADDRESS 401 W Main Street	: GITY/ZIP Malden, MO	gity/zip Malden, MO 63863			
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in * F			
	Walk in Cooler	36	Deli Display	40			
	Walk in Freezer	-10					
Kitchen Walk in Freezer		-5					
	Left Warmer	147					
	Right Warmer	140	RALEA .	Correctiby rills			
Code Reference	Priority items contribute directly to the	e a mination, prevention or reduction	cres to an acceptable level, hazards associated with fuotible hours or as stated.	ene illess (Cate)			
6-501.111	Multiple flies in kitchen and on fo	od contact surfaces, shall keep f	free of pest	CIP (B)			
Code Reference	Core dema relate to general sanitali:	CORE ITE en operational controls, facilities or st	runturas, equipment design derical maintenance or sa	Correct by Trittal ratestor (correct			
	standard operating procedures (SSC	(I s). These tems are to be correct	ed by the hext regular inspection or as stated.				
CIP	Correction in progress						
		EDUCATION PROVI	DED OR COMMENTS				
Person in 6	Charge /Title: Barbara Gribb	10 Do 12 5	Date: oc	0/28/2020			
	Barbara Gribb		XALANCO				
Inspector:	11/1/1 0 11	Telephone No. 573-888-900	EPHS No. Follow-up 1647 Follow-up				