



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

TIME IN 900 TIME OUT 1015
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: **Caseys General Store 2082** OWNER: **Caseys General Store Inc** PERSON IN CHARGE: **Brooke Mathews**
ADDRESS: **401 W Main Street** CITY/ZIP: **Malden, MO 63863** PHONE: **573-276-5418** FAX: COUNTY: **069**
P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT
 Approved Disapproved

SEWAGE DISPOSAL
 PUBLIC PRIVATE

WATER SUPPLY
 COMMUNITY NON-COMMUNITY PRIVATE

License No. **NA** Date Sampled _____ 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	Description of Knowledge	COS	R	Compliance	Description of Knowledge	COS	R
OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
OUT	Management awareness; policy present			IN	Proper reheating procedures for hot holding		
OUT	Proper use of reporting, restriction and exclusion			IN	Proper cooling time and temperatures		
OUT	Proper eating, tasting, drinking or tobacco use			OUT	Proper hot holding temperatures		
OUT	No discharge from eyes, nose and mouth			OUT	Proper cold holding temperatures		
OUT	Hands clean and properly washed			OUT	Proper date marking and disposition		
OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			OUT	Time as a public health control (procedures / records)		
OUT	Adequate handwashing facilities supplied & accessible			OUT	Consumer advisory provided for raw or undercooked food		
OUT	Food obtained from approved source			OUT	Pasteurized foods used, prohibited foods not offered		
OUT	Food received at proper temperature			OUT	Food additives: approved and properly used		
OUT	Food in good condition, safe and unadulterated			OUT	Toxic substances properly identified, stored and used		
OUT	Required records available, shellstock tags, parasite destruction			OUT	Compliance with approved Specialized Process and HACCP plan		
OUT	Food separated and protected						
OUT	Food-contact surfaces cleaned & sanitized						
OUT	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

GOOD RETAIL PRACTICES

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

IN	OUT	Description of Knowledge	COS	R	IN	OUT	Description of Knowledge	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
X		Adequate equipment for temperature control			X		Single-use/single-service articles: properly stored, used		
X		Approved thawing methods used			X		Gloves used properly		
	X	Thermometers provided and accurate			X	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
X		Food properly labeled: original container			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Insects, rodents, and animals not present			X		Nonfood-contact surfaces clean		
X		Contamination prevented during food preparation, storage and display			X		Hot and cold water available; adequate pressure		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Plumbing installed; proper backflow devices		
X	X	Wiping cloths: properly used and stored			X		Sewage and wastewater properly disposed		
X		Fruits and vegetables washed before use			X		Toilet facilities: properly constructed, supplied, cleaned		
					X		Garbage/refuse properly disposed; facilities maintained		
					X		Physical facilities installed, maintained, and clean		

Person in Charge / Title: **Brooke Mathews** Date: **08/25/2022**
Inspector: *Cheryl* **Brooke Mathews** Telephone No. **573-888-9008** EPHS No. **1647**
Follow-up: Yes No
Follow-up Date: **8/29/22**



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PAGE 2	of 2

ESTABLISHMENT NAME		ADDRESS		CITY / ZIP		
Caseys General Store 2082		401 W Main Street		Malden, MO 63863		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Walk in Cooler		37	Deli Display		38	
Walk in Freezer		5	Pizza Prep Cooler		37	
Kitchen Walk in Freezer		-7				
Left Warmer		180				
Right Warmer		170				
Code Reference	PRIORITY ITEMS				Correct by (date)	Initial
Priority items contribute directly 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.						
5-205.12	Mop hose laying below flood line basin of mop sink, creating the potential for cross contamination				8/29/22	JM
Code Reference	CORE ITEMS				Correct by (date)	Initial
Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.						
3-304.14	Wiping cloths laying on counter in kitchen, shall be place in sanitizer when not in use				8/29/22	JM
4-601.11c	Shelving under prep counter soiled with food and debris,				8/29/22	JM
5-501.115	Back room has multiple items laying in floor blocking fire exit				8/29/22	JM
6-501.16	Mop laying in bucket, shall be hung when not in use				8/29/22	JM
6-501.12a	Floors heavily stain or soiled throughout store, clean or replace				8/29/22	JM
4-601.11c	Mens restroom floor soiled with trash and debris, clean				8/29/22	JM
4-204.12	No thermometer in prep cooler				8/29/22	JM
3-305.11	BOACS laying on floor in back walk in freezer				8/29/22	JM
CIP	Correction in progress					

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Brooke Mathews *Brooke Mathews* Date: 08/25/2022
 Inspector: *Chateau* Telephone No. 573-888-9008 EPHS No. 1647
 Follow-up: Yes No
 Follow-up Date: 8/29/22