



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

TIME IN 930	TIME OUT 1230
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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: <b>Mr Ts Package Store</b>	OWNER: <b>Brian Poyner</b>	PERSON IN CHARGE: <b>Steve Faulkner</b>
ADDRESS: <b>510 US Hwy 412</b>	COUNTY: <b>Dunklin</b>	
CITY/ZIP: <b>Cardwell, MO 63829</b>	PHONE: <b>573-654-2313</b>	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE	<input type="checkbox"/> BAKERY	<input type="checkbox"/> C. STORE	<input type="checkbox"/> CATERER	<input type="checkbox"/> DELI	<input type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION	<input type="checkbox"/> MOBILE VENDORS
	<input type="checkbox"/> RESTAURANT	<input type="checkbox"/> SCHOOL	<input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> SUMMER F.P.	<input type="checkbox"/> TAVERN	<input type="checkbox"/> TEMP. FOOD	

PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other

FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE
License No. <b>NA</b>	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	Personnel Knowledge	COS	R	Compliance	Specialized Process	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/A N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT	Hands clean and properly washed			IN OUT N/O <input checked="" type="checkbox"/>	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source				Highly Susceptible Populants		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated				Food additives: approved and properly used		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Compliance with Approved Procedures		
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
IN OUT <input checked="" type="checkbox"/>	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	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	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	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		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: <b>Steve Faulkner</b>	Date: <b>10/20/2021</b>
Inspector: <i>Cheryl P...</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. <b>573-888-9008</b>	Follow-up Date: <b>10/27/21</b>
EPHS No. <b>1647</b>	



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ESTABLISHMENT NAME <b>Mr Ts Package Store</b>		ADDRESS <b>510 US Hwy 412</b>		CITY/ZIP <b>Cardwell, MO 63829</b>	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk in Cooler		38	Potato Salad/Prep Line		36
Walk In Freezer		-5	Pork/Hot Hold		152
Pizza Prep		37	Avantco Display Cooler		38
Frigidaire		-3	Hamburger/Hot Hold		143
Sliced Tomatoes/Prep Line		41	Reach Milk Cooler		40

Code Reference	PRIORITY ITEMS 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.	Corrected by (date)	Initial
4-501.12	Repeat: Cutting Boards heavily soiled on Kitchen prep cooler, repair or replace	10/27/21	MP
3-501.17	No dating on Salads in display cooler	10/27/21	MP
4-601.11A	Can opener soiled with food and debris, wash rinse and sanitize	10/27/21	MP
4-601.11A	Tomato slicers laying on bottom shelving soiled with dust and debris, wash rinse and sanitize	10/27/21	MP
4-601.11A	Ice maker baffles soiled with black residue	10/27/21	MP
3-101.11	Multiple dented cans in kitchen can rack, discarded	10/27/21	MP
3-501.17	Bologna and ham in wak in freezer with date of 10/07, explain that it was sliced and frozen on that -date must be on package of when it was removed from freezer	10/27/21	MP
5-203.14	No back flow prevention on black hose by handsink	10/27/21	MP
4-601.11A	Duct tape on handle of utensil hanging by kitchen door	10/27/21	MP
7-102.11	Unlabeled bottles by the 3 vat sink,	10/27/21	MP
4-701.11	Washing and rinsing but not sanitizing dishes consistently	10/27/21	MP
4-202.11	Lid for gravy container melted and damaged, not cleanable anymore	10/27/21	MP
4-202.11	Cracked plastic lids stored as cleaned	10/27/21	MP
7-204.11	Disinfectant in spray bottles being used as a replacement for sanitizer	10/27/21	MP

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation, standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.	Corrected by (date)	Initial
4-601.11C	Duct tape on several items throughout kitchen on reach in cooler doors, and containers holding toothpicks and plastic spoons	10/27/21	MP
4-204.112	No thermometers in true reach in or prep table cooler	10/27/21	MP
4-302.14	No test strips for sanitizer	10/27/21	MP
6-202.11A	Light bulbs unprotected on true reach in cooler and freezer in kitchen <i>shatter proof</i>	10/27/21	MP
6-202.11A	Several unshielded bulbs in beer walk in cooler	10/27/21	MP
4-601.11C	Several fans in kichen and prep area soiled heavily with dust <i>clean fans</i>	10/27/21	MP
6-301.12	No dispenser in womens restroom for papertowels <i>roller</i>	10/27/21	MP
5-501.17	trash cans in women's stalls not covered <i>All need covers</i>	10/27/21	MP
6-501.12A	Floors undershelving in beer cooler soiled with trash and debris	10/27/21	MP
5-501.15	Dumpster overfilled and missing lids <i>must have lids</i>	10/27/21	MP
5-501.115	Trash on ground around back loading area	10/27/21	MP
4-601.11C	Shelving in prep area holding pots and pans soiled with food and debris - <i>clean area</i>	10/27/21	MP
4-601.11C	BBQ Cart in prep area soiled with food and debris - <i>clean</i>	10/27/21	MP
6-501.11	Hole in wall next to Ice maker with visible daylight showing - <i>Fix</i>	10/27/21	MP
4-601.11C	Ice cream chest freezer soiled with debris on bottom and where glass slides seal - <i>clean</i>	10/27/21	MP

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: **Steve Faulkner** *McClary* Date: **10/20/2021**  
 Inspector: *Blane* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up:  Yes  No  
 Follow-up Date: **10/27/21**