

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

TIME OUT 1030 TIME IN 900 PAGE 1 of 2

BOTABLISHMENT NAME: DOILOR Ceneral Stores Inc	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 TYPE BAKERY C. STORE CATERER DEL GROCERY STORE INSTITUTION MOBILE VENDORS SENDOR CATERER DEL GROCERY STORE INSTITUTION MOBILE VENDORS SENDOR CATERER DEL TAVERN	ESTABLISHMENT NAME: OWNER:						neral Stores Inc. PERSON I				Denise L	atting					
CITY/CIP* Cardwell, MO 63829 S7-86-8-2400 FAX: P.H. PRIORITY: H M M L PRIVALENCE MARCH M											COUNTY: DI	COUNTY: Dunklin					
RESTAURY SCHOOL SENIOR CENTER BUMMER F. TAKEN TAKEN TAKEN TAKEN SCHOOL MOBILE VENUORS	CITY/	ZIP: Ca	ardwe	ell, MO 6	3829	PHONE: 573-654-2	400		FAX:				P.H. PRIORI	TY: H] м [L	
Processing		BAKERY		C. STOR	E CATERER	ENTER	DELI SUMMER F	.P.						☐ MOBILE	VENDO	RS	
Public PRIVATE Decommend Public PRIVATE Dete Sampled Properties Pro			ng	Routine	☐ Follow-up	☐ Complaint											
Risk Factors are flood preparation practices and employee behaviors made commonly reported to the Centers for Disease Control and Prevention as contributing factors in footdome illness outbreaks. Publish health inderventives are control masserues to well conformed illness or injury. OUT Proper control of the centers for Disease Control and Prevention as contributing factors in footdome illness or injury. OUT Proper control of the centers for Disease Control and Prevention as control universities for control of the proper control of the centers for the center of the	□ Арг	proved															
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OUT Person in charge present, demonstrates knowledge, and performs duties and performs			s outbre						Cor	ne Illnes	ss or injury		Potentially Hazard	ous Foods	C	OS F	₹
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X Physical facilities installed, maintained, and clean					•	A	1	×	Physical	facilitie	s installed, maintained	, and clean		1	-		
Person in Charge /Title: Denise Latting Date: 01/05/2024																	
Telephone No. 573-888-9008 Sephend	Inspg	tor	0/	6D	Ont				V	1	1647		Follow-up:		Ø	No E6.37	

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

TIME IN 900	TIME OUT 1030
PAGE 2	. 2

ESTABLISHMEN Dollar G	NT NAME eneral Store 13272	3373 S. Main St	C	TY/ZIP ardwell, MO 6382	29			
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LC	CATION	TEMP. i	n ° F		
	Produce Cooler	35	Rear Right Dairy Cooler		36			
	Diary Cooler	33	Rear Left Dairy Co	poler	37			
	Deli Cooler	34						
	Frozen	-2						
	T	DDIODITY IT	EMC	74	Соггесt by	Initial		
Code Reference	Priority items contribute directly to the or injury. These Items MUST RECE	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodb or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.						
3-302.11	Raw shell eggs above rea	dy to eat foods in both rea	r coolers, (Lettuce, Salad	, apples, Milk)	cos	P.		
Code Reference 6-201.11 6-501.11	Core items relate to general sanitation standard operating procedures (SSC Vent and light in mens rest Missing ceiling tile in mens		ructures, equipment design, general ed by the next regular inspection of	maintenance or sanitation or as stated.	Correct by (date) NRI NRI	Initial		
NRI COS	Next Routine Inspection Corrected onsite							
		EDUCATION PROVID	DED OR COMMENTS					
Person in C	harge /Title: Denise Latting	() X	Mas	Date: 01/05/2				
/Sp/ctof	John O hore	Telephone No. 573-888-900		Follow-up: Follow-up Date:	Yes	✓ No E6.37A		