

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

TIME IN	111	00	TIME OUT 1300				
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NEXT ROUTIN	E INSPE	CTION, OR SU	CH SHORTER PERI	OD OF TIME AS	S MAY B	E SPEC	CIFIED	IN WE	RITING BY	THE REGULA	CILITIES WHICH MUST BE CORRE ATORY AUTHORITY. FAILURE TO PERATIONS		
[1] [10] [10] [10] [10] [10] [10] [10] [DOLLAR STORES INC					3,1,1,0,0,0	PERSON IN CHARGE: Tyler Samples			
ADDRESS: 401 FIRST STREET											COUNTY: 069		
CITY/ZIP: KENNETT, MO PHONE: 63857					FAX:						P.H. PRIORITY : H	М] L
ESTABLISHMEN BAKER RESTAL	1	C. STOR		ENTER S	DELI SUMMER	RF.P.		GROC TAVER	ERY STOR		ISTITUTION MOBILE SEMP.FOOD	/ENDOF	RS
PURPOSE Pre-oper	ning	Routine	☐ Follow-up	☐ Complaint	 0	ther							
FROZEN DE Approved	☐ Dis		SEWAGE DISPO	SAL PRIVAT	rE			SUPPL MUNIT		NON-COM Date Sam	MMUNITY PRIVATI		
Licerise No.				RISK FA	ACTOR	S AND	INTE	RVEN	ITIONS				
											and Prevention as contributing fact	ors in	
Compliance	ess outbro	The second secon	ealth interventions a emonstration of Know	CONTRACTOR OF THE PARTY OF THE	ures to p			rne illne ompliand		NAME AND ADDRESS OF TAXABLE PARTY.	otentially Hazardous Foods	CO	S R
	OUT		rge present, demons	strates knowledge, IN OUT N/O N Proper cooking, time and		king, time and temperature							
and performs duties Employee Heal						_		N/O N		eating procedures for hot holding			
	TUC		awareness; policy pro reporting, restriction			_	_				ing time and temperatures holding temperatures	_	
			Good Hygienic Pract	ices				OU	T N/A	Proper cold	holding temperatures		
OUT	N/O		, tasting, drinking or to from eyes, nose and		+	-			N/O N/A		marking and disposition public health control (procedures /		
OUT	N/O		enting Contamination		100000		IIN	001	N/O N	records)	Consumer Advisory		
IN C	N/O		and properly washed	by nanus			IN	OU	T N		advisory provided for raw or		
		No bare hand	contact with ready-to	-eat foods or		\dashv	-			undercooke Hig	d food phly Susceptible Populations	7898	-
approved alternate method pro IN Adequate handwashing facilitie			mate method properly	/ followed	_	_	Pactouria				foods used, prohibited foods not		-
IN (accessible						OUT	N/O N/A	offered			
	DUT	Food obtained	Approved Source from approved source					OU	T N/A	Food additiv	Chemical ves: approved and properly used		
IN OUT N	N/A		at proper temperatur						OUT	Toxic substa	ances properly identified, stored and	t	
0	UT		condition, safe and ur							Conform	nance with Approved Procedures		
IN OUT N/O	N/A	destruction	rds available: shellsto	• • • • • • • • • • • • • • • • • • • •	e		IN	OU	T N	Compliance and HACCP	with approved Specialized Process plan		
OUT	N/A		d and protected	nauon		-	The	letter t	o the left of	each item inc	dicates that item's status at the time	of the	
001 10//		Food-contact s	ood-contact surfaces cleaned & sanitized		+	+	insp	spection. IN = in compliance OUT =			OUT = not in compliance		
IN OUT	N		tion of returned, prev	ously served,		+	N		t applicable		N/O = not observed		
		reconditioned,	and unsafe food		SOOD R	ETAIL F	PRACT	TICES					
	(Good Retail Pra	ctices are preventativ	DESCRIPTION OF THE PARTY OF THE	STREET, SQUARE,		_		ogens, che	emicals, and p	hysical objects into foods.		
IN OUT	Pasteu		Food and Water where required		cos	R	IN X	OUT	In-use ut	Prope ensils: proper	er Use of Utensils	cos	R
×		and ice from ap		1000			×		Utensils,		nd linens: properly stored, dried,		
		Food	emperature Control				×		handled Single-us	se/single-serv	ice articles: properly stored, used		
X Adequate equipment t X Approved thawing me		for temperature control				×		Gloves u	used properly				
		nometers provided and accurate				×		Food and	Utensils, Equipment and Vending and nonfood-contact surfaces cleanable, properly				
		Fo	od Identification				-			, constructed	, and used : installed, maintained, used; test		
	Foods						×		strips use	ed			
×	rood p	Food properly labeled; original container Prevention of Food Contamination						×		d-contact surfaces clean Physical Facilities			
X			vention of Food Contamination s, and animals not present X H		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices								
×	and dis	play					×						
×	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					×			ewage and wastewater properly disposed				
X			used and stored washed before use				×	×			y constructed, supplied, cleaned ly disposed; facilities maintained		
					0/1			×		facilities insta	lled, maintained, and clean		
Person in Cha	arge /Tit	le:Tyler S	amples	711	/	_				Date	02/10/2020		
Inspector:	111	10	M	Tele	hone 1 -888-9				EPHS No 647	. Follo	w-up:	☑ N	0
MO 58(-1814-4513)	11/11			STRIBILITION: WHITE	- OWNER	10 000V			CANARY - EII I		up Date. GIGIZOZO		



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

TIME IN 1100	TIME OUT 1300				
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DOLLAR	401 FIRST STREE						
OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ L	OCATION	CATION TEMP. in ° F			
MILK/ FRONT COOLER	36						
ICE CREAM	2						
PIZZA	-8						
Frozen triple door	-16						
Priority items contribute directly to the or injury. These items MUST RECEI	sociated with foodborne illness	Correct by (date)	Initial				
Drinking fountain soiled with debris, wash rinse and santiize							
standard operating procedures (SSOI Rear storage rooms floors soi	n, operational controls, facilities or str Ps). These items are to be corrected led with debris, clean	ructures, equipment design, general ed by the next regular inspection	or as stated.	Correct by (date)	Initial		
Repeat: NO COVERED WAS	TEBASKET IN EMPLOYEES	BATHROOM		3/3/2020	125		
Repeat: NO EMPLOYEE HAND	WASHING SIGNAGE IN RESTR	ROOM		3/3/2020	125		
No soap for employee restroom	n			3/3/2020	TES		
No paper towels for employed	e restroom			3/3/2020	16		
Mops laying on floor, mops sha	all be hung to allow them to air	r dry		3/3/2020	10		
6B Trash can in restroom over flowing onto floor, clean more frequently							
Toilet se/at cracked and pieces missing/tank lid gone, repair or replace, maintain in good repair Dairy cooler floor and tracks soiled with bug fragments and debris, clean							
Daily Coolei Hoof and tracks so	nied with bug hagments and d	ieuris, Gedii		SISIZUZU	9		
	EDUCATION PROVID						
Discu	ssed with management that if refrigerator i	s for employees only, signage must be p	naced				
arge /Title: Tyler Samples	102		Date: 02/10/202	20			
	Core items relate to general sanitation standard operating procedures (SSOI Repeat: NO COVERED WAS Repeat: NO COVERED WAS Repeat: NO EMPLOYEE HAND No soap for employee restroom No paper towels for employee Mops laying on floor, mops sha Trash can in restroom over flowers.	ICE CREAM PIZZA Frozen triple door PRIORITY I Priority items contribute directly to the elimination, prevention or reduction or ripury. These items MUST RECEIVE IMMEDIATE ACTION within 72 Drinking fountain soiled with debris, wash rinse and santiize Core items relate to general sanitation, operational controls, facilities or st standard operating procedures (SSOPs). These items are to be correct. Rear storage rooms floors soiled with debris, clean Repeat: NO COVERED WASTEBASKET IN EMPLOYEES Repeat: NO EMPLOYEE HAND WASHING SIGNAGE IN RESTE NO soap for employee restroom No paper towels for employee restroom Mops laying on floor, mops shall be hung to allow them to air Trash can in restroom over flowing onto floor, clean more free Toilet se/at cracked and pieces missing/tank lid gone, repair Dairy cooler floor and tracks soiled with bug fragments and or control in the control of the con	ILEK FRONT COOLER ICE CREAM PIZZA -8 Frozen triple door -16 PRIORITY ITEMS Priority, items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards as or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Drinking fountain soiled with debris, wash rinse and santitize CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection Rear storage rooms floors soiled with debris, clean Repeat: NO COVERED WASTEBASKET IN EMPLOYEES BATHROOM Repeat: NO EMPLOYEE HAND WASHING SIGNAGE IN RESTROOM No soap for employee restroom No paper towels for employee restroom No paper towels for employee restroom Mops laying on floor, mops shall be hung to allow them to air dry Trash can in restroom over flowing onto floor, clean more frequently Toilet se/at cracked and pieces missing/tank lid gone, repair or replace, maintain in good Dairy cooler floor and tracks soiled with bug fragments and debris, clean	ILLY FRONT COOLER ICE CREAM 2 PIZZA 8 Frozen triple door -16 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. Drinking fountain soiled with debris, wash rinse and sanitize 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. Repeat: NO COVERED WASTEMSAKET IN EMPLOYEES BATHROOM Repeat: NO EMPLOYEE HAND WASHING SIGNAGE IN RESTROOM No soap for employee restroom No soap for employee restroom No paper towels for employee restroom Mops laying on floor, mops shall be hung to allow them to air dry Trash can in restroom over flowing onto floor, clean more frequently Toilet se/at cracked and pieces missing/tank lid gone, repair or replace, maintain in good repair Dairy cooler floor and tracks soiled with bug fregments and debris, clean	ILLY FRONT COOLER ICE CREAM PIZZA Frozen triple door 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 17 A hours or as stated. Dirinking fountain soiled with debris, wash rinse and santilize CORE ITEMS Core items relate to general sanitation, operational controls, iscaling to a state of the provided in the provide		