

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

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PAG	ìF.	1	of	2

STRAILS-PICT NAME FAMILY DOLLAR STORE SINC STRAILS-PICT NAME FAMILY DOLLAR STORES INC SAME STRAILS-PICT NAME SAME	NEXT BOUTINE	INSPEC	CTION OR SU	Y, THE ITEMS NOTE	IOD OF TIME	AS MAY BE :	SPECIF	IED IN	N WRITI	ING BY T	HE RE	GULAT	FORY AUTHOR	MUST E	BE CORR AILURE T	O COM	BY THE PLY
GTY/ZIP KENNETT, MO    CSTONE   CATCHER   DELL   SANCERY STORE   INSTITUTION   MOBILE VENDORS   SENIOR DELL   SANCERY STORE   SANCERY STORE   MACHINERY   MACH	ESTABLISHMENT NAME: FAMILY DOLLAR				OWNER:						PERSON IN CHARGE: Jav Blackman						
CATTUZEP   KENNETT, MO	ADDRESS: 401 FIRST STREET										COUNTY: 0	69					
BACKEY   SCHOOL   CSTORE   SENIOR GETER   SUMMER F.P.   TEVP. PROOF   MORELLE VENUOUS   SENIOR GETER   SUMMER F.P.   TEVP. PROOF   MORELLE VENUOUS   SENIOR GETER   SUMMER F.P.   TEVP. PROOF   TEVP. PROOF   SENIOR GETER   SUMMER F.P.   TEVP. PROOF   TEVP. PROOF   SENIOR GETER   SUMMER F.P.   TEVP. PROOF   TE					PHONE: FAX: 63857					P.H. PRIORITY : H M L					L		
Proceporing   Mix.ten   Polowup   Complete   Other							.P.			RY <b>S</b> TÓR					MÖBILE	VENDO	IR\$
Date   Disapproved   Disapproved   PUBLIC   PRIVATE   COMMUNITY   Date Sampled   PRIVATE   Results   Date Sampled   PRIVATE   Results   Date Sampled   PRIVATE   Results   PRIVATE   Results   Date Sampled   PRIVATE   Results   PRIVATE		ng	Routine	☐ Follow-up	Complain	t 🔲 Othi	er										
Risk factors are food proparation predictes and employed behaviors most combinedly repeated to the Centers for Diseaset Control and Prevention as contributing factors in recordence literates output and prevention as contributing factors in recordence literates output prevention as contributing factors in recordence literates output prevention as contributing factors in recordence control and prevention as control and prevention and control and prevention as control and prevention and control and	FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY  Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE																
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Coordinates and Emerical Public health Interventions are opinive measures to prevent foodborne times or intury.  Convitations Paper and Conformation of Noticellage Cooper and C	Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in																
OUT NO Management awareness, policy present in Nouth No in Proper cooling, time and temperatures and participate Health Nouth No in Proper cooling time and temperatures in Nouth No in Proper cooling time and temperatures in Nouth No in Nouth Nouth Nouth Nouth No in Nouth Nout	foodborne illnes	s outbre	eaks. Public h	ealth interventions	are control me	asures to pre	vent foo	dborn	e illness	s or injury							OS R
No UT No   Proper cell relative   No UT No   Proper cell relative procedures for hot holding		UT	Person in cha	arge present, demon:		***************************************	$\top$	Proper cooking time and temperature									
OUT NO Proper exist productions, restrictions and exclusion  OUT NO Proper existing terminal personal			and parforms	coures Employee Heal	h											#	
OUT NO Proper edin, leafine, direin, or tobacco use DUT NO No Proper edid hold not hereatures  OUT NO No discharge from eyes, nose and mouth  No UT NO No Dere hand contact will ready-to-est floods or approved alleander method properly wested  OUT NO No bare hand contact will ready-to-est floods or approved alleander method properly lead of the contact will ready-to-est floods or approved alleander method properly lead of the contact will ready-to-est floods or approved alleander method properly lead of the contact will ready-to-est floods or approved alleander method properly lead of the contact will ready-to-est floods or approved alleander method properly lead of the contact will ready-to-est floods or approved alleander method properly lead of the contact will ready-to-est floods on the contact will ready-to-est floods or approved alleander method properly lead of the contact will ready-to-est floods on the contact will ready-to-est floods alleander method properly lead of the contact will ready-to-est floods on the contact will ready-to-est floods alleander method properly lead of the contact will ready-to-est floods alleander method properly lead of the contact will ready-to-est floods alleander method properly leady to the leaf of each time indicates the liter's status at the time of the impediation of the leady-to-est floods and the contact will ready the c						1	+										
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Preventing Combination by Manids  OUT N/O  N/O That had selver and properly weshed  IN OUT N/O  N/O The had selver and properly weshed  OUT N/O  N/O To be the had confact with ready-for-eat foods or approved allemants method grouped yieldowsd  Adequate handwashing facilities supplied & cocessible  OUT N/O N/O  Adequate handwashing facilities supplied & cocessible  OUT N/O N/O  Adequate handwashing facilities supplied & cocessible  OUT N/O N/O  Approved allemants method grouped yieldowsd  Approved allemants method grouped yieldowsd  Approved suppractives of the mapproved solution  OUT N/O N/O  Approved defense of the mapproved solution  OUT N/O N/O  Approved and properly used of offered  OUT N/O N/O  Required records availables: shellstook tags, parasite destruction  OUT N/O N/O  Required records availables: shellstook tags, parasite destruction  OUT N/O Food separated and protected  IN OUT N/O Food separated and protected used the introduction of pathogens, chamicals, and physical objects into foods.  IN OUT N/O Food separated and protected used to separate separated protected used to separate separated protected used to separate separated protected used to separate							$\dashv$					as a pu					
OUT N/O No brare hand contact with ready-to-eat foods or aproved alternate method properly relicious of aproved alternate method properly followed aproved alternate property followed aproved alternate property source accessible.  OUT Food obtained from approved source OUT N/O N/A Pasteurized force used property used.  OUT N/O N/A Food separate and property source OUT N/O N/A Required records available: shellstock tags, parasite and used.  IN OUT N/O N/A Food separate and property source OUT N/O Required records available: shellstock tags, parasite and property followed approved specialized Process and Property statistics of the last of each literal indicates that items status at the time of the inspect on.  IN OUT N/O N/A Food-centact surfaces cleaned & sanitized In OUT N/O Food separate and protected Inspect on.  IN OUT Department of the inspect on.  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Set Food or Walter Control  X Water and ice from approved source X Utersity, equipment and lineary properly stored, dried, handled X Approved Inswing methods used X Utersity, equipment and lineary properly stored, design of the property stored objects into foods.  X Adequate equipment for temp-arrayer control X Single-uvelsingle-error articles, properly stored, design of properly stored, design of properly stored, design of control X Department of the inswing methods used X I	001	N/O	200	aniere Outlandistalia	i lev Hands		+						Consumer A	civisory			
OUT   NO   Adequate hardwashing facilities supplied & accessible   OUT   NO   NA   Adequate equinment for term-entries outside   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food additives: approved and property used   OUT   NO   NA   Food approved several property used   OUT   NO   NA   Food appraised and protected   In   OUT   NA   Food appraised and protected   In   In   In   OUT   In   OUT   NA   Food appraised and protected   In   In   In   In   In   In   In   I	■ OUT	Hands clean and properly washed						IN OUT undercoo				coaked	oaked food				
Adequate handwashing facilities supplied & screens ble expenses ble expenses ble expenses ble expenses in the provided and property supplied to the provided expenses ble expe												Higi	ty Susceptible	i Populat	iOFS:		
OUT   Food obtained from approved source   OUT   N/A   Food additives approved and properly used   OUT   N/A   Food ingood condition, safe and unadulterated   OUT   Toric substances properly identified, stored and used   OUT   Toric substances properly identified, stored and used   OUT   Toric substances properly used   OUT   Toric substances properly identified, stored and used   OUT   N/A   Food ingood condition, safe and unadulterated   OUT   N/A   Food ingood condition, safe and unadulterated   OUT   N/A   Food-contract surfaces cleaned & sanitized   In   OUT   Image: Compliance with approved Specialized Process and InfoCP plan   Proper disposition of returned, previously served,   N/A = not applicable	approved alternate method proper				supplied &							foods used, pro	ohibited	foods not			
OUT N/A Food obtained from approved source   OUT N/A Food additives: approved and properly used   OUT N/A Food received at proper temperature   OUT Tools substances properly identified, stored and used   OUT N/A Food received at proper temperature   OUT N/A Food received at proper temperature   OUT N/A Food received at proper temperature   OUT N/A Food received at proper described   OUT N/A Food received at proper described   OUT N/A Food separated and protected   OUT N/A Food separated and protected   OUT N/A Food-contact surfaces deemed & sentized   OUT N/A Food-contact surfaces deemed & sentized   OUT N/A Food-contact surfaces deemed & sentized   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in compliance N/A = not applicable   OUT = not in complianc			accessible	Approved Source	***		+										
IN OUT NO NA Required records available; shellstock tags, parasite destruction.  IN OUT NO NA Required records available; shellstock tags, parasite destruction.  IN OUT NO NA Food separated and protected samitized Separated and protected samitized Separated and protected samitized Separated and protected samitized Separated and protected Separated and protected Separated and protected Separated and protected Separated Separated Separated Separated Separated Separated Separated Separated Separate Separ	OUT Food obtained from approved sou						$\perp$	Tavia sula			additive	es: approved a	nd prope	riy used stored a	and I	-	
N OUT N/O N/A   Required records available: shellstock tags, parasite destruction   N/A   Food-separated and protected   N/A   Food-centact surfaces cleaned & sanitized   N/A   Food-centact surfaces described   N/A   Food-centact surfaces   N/A   Food-cen	IN OUT NA Food received at proper temperature							l	OUT	used							
Setruction   Protection   Pro	Required records available: shellsto:					asite	$\dashv$	IN OUT Compliance									
OUT N/A Food separated and protected  OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Safe Food and where required  Water and ice from approved source  Water and ice from approved source  X Adequate equirement for temperature control  X Approved thawing methods used  Thermometers provided and accurate  X Food properly labelect original container  X Food properly labelect original container  X Insects, rodents, and animals not present  X Insects, rodents, and animals not present  X Contamination prevented during food oreperation, storage and display  X Person in Charge / Title: Jay Blackman  Telephone No.  573-888-9008  Telephone No.	IN OUT N/O	N/A	destruction				$\dashv$	IIN	001	, ,	and H	ACCP	plan				
OUT N/A Food-contact surfaces cleaned & sanitized IN = in compliance N/A = not applicable N/A = not observed    N = in compliance N/A = not applicable N/A = not observed	OUT	N/A			AUTOMATAT.					the left of	each it	em ind	icates that iten	n's status	at the tir	ne of the	ì
COOR Retail Practices are preventative measures to control the Introduction of pathogens, chemicals, and physical objects into foods.    COOR   COO	E descritore professo plantad 0 aprilipad						IN = in compliance OUT = not in compliance										
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Self-Ect and Water Cos R IN OUT Invise utersities of Utersities. Cos R IN Utersities. Cos R IN Utersities of Utersities. Cos R IN Utersities of Utersities. Cos R IN Utersities of Utersities. Cos R IN Utersities. Cos R IN Utersities. Cos R IN Utersities. Cos R IN Invited Indicated Interview of Invited Interview of Interview of Invited Interview of Invited Interview of Invited Interview of Interview o	Proper disposition of returned, previously served, N/A = not applicable N/O = not observed																
Note						sielelelelijale	TALL S	A(C)	CES								
X					tive measures				of patho	gens, che	emicals,	and p	hysical objects	into foo	ds.	CO:	3 R
Water and ice from approved source   X		Paste	rized eggs us	ed where required		003			001	In-use ul	ensils:	proper	ly stored				
X		Water	and ice from a	pproved source				×		handled							
X	Food Temperature Control												ice articles: pro	perly sto	ored, used	1	
Thermometers provided and accurate  X   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  X   Food properly labeled; original container  X   Food properly labeled; original container  X   Nonfood-contact surfaces clean  X   Food properly labeled; original container  X   Nonfood-contact surfaces clean  X   Insects, rodents, and animals not present  X   Insects, rodents, and animals not present  X   Contamination prevented during food preparation, storage  And display  X   Personal clean outer clothing, hair restraint,  Insects in the contamination prevented during food preparation, storage  And display  X   Personal deanliness: clean outer clothing, hair restraint,  Insects in the contamination prevented during food preparation, storage  And display  X   Personal deanliness: clean outer clothing, hair restraint,  Insects in the contamination prevented during food preparation, storage  And display  X   Personal deanliness: clean outer clothing, hair restraint,  Insects in the contamination prevented during food preparation, storage  And display  X   Pood properly deanute pressure  X   Sewage and wastewater properly disposed  X   Toilet facilities: properly constructed, supplied, cleaned  X   Fruits and vegetables washed before use  X   Garbage/refuse properly disposed; facilities maintained  X   Physical facilities installed, maintained, and clean  Date: 02/09/2021  Inspector:   Yes   No  Telephone No.  573-888-9008		Adequate equipment for temperature control						×	Ušerisās, Equipment and Ve					Vending			
Sewage and wastewater properly disposed   Sewage and vastewater proper	The momenture provided and accurate							×		Food and nonfood-contact surfaces deanable, properly				1			
Food properly labeled; original container							×		Warewa	shing fa	cilities	: installed, mair	ntained,	used; les	t		
Physical Facilities   Physical Facilities   Physical Facilities	X Food properly labeled: original container						×		Nonfood	-contac	t surfa	ces clean					
Contamination prevented during food preparation, storage and display    Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry   Wiping cloths: properly used and stored   X   Toilet facilities: properly constructed, supplied, cleaned   X   Fruits and vegetables washed before use   X   Physical facilities installed, maintained   Physical facilities installed, maintained, and clean	Frevention of Food Contamination						v	-	Hat and gold water available: adequate pressure								
And display  Personal deanliness: clean outer dothing, hair restraint, fingernals and jewelry  Wiping doths: properly used and stored  Wiping doths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Person in Charge /Title:  Telephone No. 573-888-9008  Sewage and wastewater properly disposed  Carbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date: 02/09/2021  Fellow-up: Yes No. Follow-up Date:		Contamination prevented during food preparation, storage				ge		Dlumbing installed: proper backflow devices									
fingernals and jewelry  X Wiping cloths: properly used and stored  X Garbage/refuse properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and clean  Person in Charge /Title: Jay Blackman  Inspector:  Telephone No. 573-888-9008  Telephone No. 1647  Telephone No. 573-888-9008  Telephone No. 573-888-9008	Perconal cleanliness: clean outer clothing hair restraint				,		-		Sewage	and wa	stewat	ter properly dis	posed				
Fruits and vegetables washed before use   X   Garbage/refuse properly disposed; facilities maintained   Physical facilities installed, maintained, and clean      Person in Charge / Title: Jay Blackman   Date: 02/09/2021     Inspector:	fingernalis and jewelry					2			Toilet fac	cilities: 1	roperl	y constructed,	supplied	, cleaned			
Person in Charge /Title: Jay Blackman  Inspector:    Date: 02/09/2021   Telephone No. 573-888-9008   EPHS No. 1647   Follow-up Date:   Yes No. Follow-up Date:   Follow-up Dat	Fruits and vegetables washed before use				1		×		Garbage/refuse properly disposed; facilities maintained								
Inspector: Telephone No. 573-888-9008   EPHS No.   Follow-up:   Yes   INd   Follow-up Date:   Follow-u	Person in Cha	arge /T	itle:		sen 1	1/1				Physical	iacilitie						
Inspector:    Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Inspector:   Insp			Jay B	ackman	10		1.			יא פוות						[7]	No
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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

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ESTABLISHMENT NAME FAMILY DOLLAR		ADDRESS 401 FIRST STRE	ET	KENNETT, MO				
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT	LOCATION	TEMP. in ° F			
True		38						
	True 2 Door	-14						
True 2 Door		-5						
	True 3 Door	-7						
Code		PRIORITI	ineMS		Cover by (date)	initai		
Reference	Priority items contribute directly to the or injury. These items MUST RECEIVE	Simulation, prevention or reduct ETMMEDIATE ACTION within	on to an acceptable level flexelus. 12 hours or as staled.		cos >	$\Delta$		
5-205.12								
	-Hang hose aboe flood line brim							
Code Reference	Core items relate to general senitation,	CORE I	christing on ingrest decine rent	eral maintenance or santation	Correct by (date)	initial		
P. (2)(2)	standard operating procedures (\$SOR)	These items are to be corr		ón ór as statéd.				
	1.	EDUCATION PRO	VIDED OR COMMENTS					
	7	1111						
Person in C	harge /Title: Jay Blackman	( holistes-	_	Date: 02/09/2	021			
Inspector.	2011/100	Telephone N	o. EPHS No.	Follow-up:		☑ No		
	Who UKE	Telephone N 573-888-90	008 1647	Follow-up Date:		E6 37A		