

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

TIME IN 845	TIME OUT 1000			
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: DOLLAR GENERAL, STORE 3038 OWNER: DOLLAR GENERAL CORP Ashley McMillan COUNTY: 069													
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-5700					FAX: P.H. PRIORITY: H M L						III L		
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS								DRS					
RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD PURPOSE Pre-opening Routine Follow-up Complaint Other													
☐ Pre-opening													
					STORS AND								
Risk factors a foodborne illne	re food p ss outbro	eaks. Public he	ealth interventions	are control measur	es to prevent	ted to the foodborn	e Cente e illnes	ers for Dise s or injury	(5)		on as contributing fa		
Compliance			emorstration of Kr	cwiedej≊ nstrates knowledge,	COS F	R Com	pliance			cooking, time and	rantoxis Foods	(cos R
	TUC	and performs	duties				UT N				dures for hot holding	_	
	DUT		awareness; policy i	iii) present			UT N	1/0 N	Proper	cooling time and	temperatures		
	TUC	Proper use of	reporting, restrictio	n and exclusion		IN O	OUT N	I/O NA		not holding tempo cold holding temp			
OUT	N/O	Proper eating	, tasting, drinking or	r tobacco use			UT N	10	Proper	date marking and			
OUT	N/O	-	from eyes, nose an			IN Q	UT N	/O N	records	1)			
IN OUT	1		ennin Contamination and properly washe	y washed IN OUT Consum			mer advisory provided for raw or poked food						
IN OUT	1		I contact with ready						WALLE STREET STATE STATE OF THE				
	DUT	Adequate har	rnate method propendwashing facilities	supplied &		OUT N/O N/A Pasteurize					prohibited foods not		
	,01	accessible	Approved Sour					10A	offered	Ċhe!	1864		
	OUT Food obtained from approved source				OUT N/A Food additives: approved and properly used Toxic substances properly identified, stored a								
IN OUT	N/A	Food received	d at proper tempera	ture		-		OUT	used				
IN OUT MICE Required records available, shellstock tags, parasite IN OUT					Compliance with approved Specialized Process and HACCP plan								
## DD7 1410		destruction 	ocention Irom Conta	emmatican								-	
OUT N/A Food separated and protected				The letter to the left of each item indicates that item's status at the time of the inspection.							3		
OUT N/A Food-contact surfaces cleaned & sanitized				IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed									
IN OUT			sition of returned, pr , and unsafe food	eviously served,		IN//	A - not	applicani	E	N/O - HO	COSSIVED		
					BOD REIN						de inte feede		
IN OUT		Good Retail Pr	actices are prevent te Food and Water	ative measures to c	GOS R	IN IN	OUT	ogens, crie	erricais,	and physical obje	cts into foods.	COS	S R
Pasteurized eggs used where required Water and ice from approved source				X		in-use ut	e utensils: properly stored sils, equipment and linens: properly stored, dried,						
×						×		handled					
×	Food Temperature Control Adequate equipment for temperature control				X		Gloves u	ised prop	perly				
X Approved thawing methods used				+			: ::::::::::::::::::::::::::::::::::::				-		
X Thermometers provided and accurate				×		designed	nd nonfood-contact surfaces dieanable, properly ed, constructed, and used						
Food Identification				×		strips us							
X Food properly labeled; original container Prevention of Food Contemination.				×	-	Nonfood	-contact surfaces dean						
X Insects, rodents, and animals not present					×		Hot and	nd cold water available; adequate pressure				+-	
Contamination prevented during food preparation, storage and display Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices													
Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry Sewage and wastewater properly disposed													
X Wiping doths: properly used and stored X Toilet facilities: properly constructed, supplied, disanced X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained							+						
	Physical facilities installed, maintained, and clean												
Person in Charge /Title: Ashley McMillan Date: 08/03/2021													
Inspector	1/	Reh 1	9//	Teler 573-	hone No. 868-9008			EPHS No 647	0.	Follow-up: Follow-up Date	Yes	Ø	No
MO 581-/814	com	Toll	100	DISTRIBUTION: WHIT		-		CANARY - FII					E6.37



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

TIME IN 845	TIME OUT 1000			
PAGE 2	2			

ESTABLISHMEN DOLLAR	T NAME C GENERAL, STORE 30	ADDRESS 138 1203 St Francis S	treet KENNE	TT, MO 63857
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
	Ice Cream Freezer	8	Dairy Cooler	37
2 door Freezer		5	Rear Dairy Cooler	39
	2 Door Freezer	5		
	Frozen 3 Door	-5		
	Fresh Food Cooler	38		Cereasy has
Cixte Reference Cixte Reference	or many. These items MUS1 Recei	YENNHILATE ACTION WHITE 12	trours or as stated.	
6-501.11	Missing handle on cooler,	repair or replace	DED OR COMMENTS	NRI
Person in C	harge /Title: Ashley McMilla	Telephone 16 573-886-900 DISTRIBUTION WHITE - DA NER'S CO		le: 08/03/2021 low-up: