

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

TIME IN 1030			TIME OUT 1200
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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. PERSON IN CHARGE: establishment name: Caseys General Store 2082 OWNER: Barbara Gribble Caseys General Store Inc ADDRESS: 401 W Main Street COUNTY: 069 FAX. CITY/ZIP: Malden, MO 63863 PHONE: 573-276-5418 P.H. PRIORITY: H M M L ESTABLISHMENT TYPE ☐ GROCERY STORE ■ MOBILE VENDORS ☐ INSTITUTION BAKERY
RESTAURANT C. STORE □ CATERER □ DELI SUMMER F.P. TEMP.FOOD SCHOOL SENIOR CENTER ☐ TAVERN PURPOSE ☐ Complaint ☐ Other □ Pre-opening Routine Follow-up WATER SUPPLY SEWAGE DISPOSAL FROZEN DESSERT ■ NON-COMMUNITY PRIVATE ☐ PRIVATE ☐ Approved ☐ Disapproved PUBLIC COMMUNITY Date Sampled Results License No. NA 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 COS R Compliance COS R Toterhally Hazandwis Foods Proper cooking, time and temperature Person in charge present, demonstrates knowledge, IN OUT I N/A OUT and performs duties Proper reheating procedures for hot holding Etrotoyee Heatth: IN OUT N N/A IN OUT NO N/A Proper cooling time and temperatures Management awareness; policy present OUT OUT Proper hot holding temperatures QUT Proper use of reporting, restriction and exclusion N/O N/A OUT Proper cold holding temperatures Good Har lenic Practices OUT N/O N/A Proper date marking and disposition Proper eating, tasting, drinking or tobacco use OUT N/O Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O M OUT N/O Prevenut Contamiration b Hanss Consumer Advisory Consumer advisory provided for raw or Hands clean and properly washed N/O OUT OUT undercooked food Highly Suscept the Populations No bare hand contact with ready-to-eat foods or N/O OUT approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not OUT OUT N/O N/A accessible Approved Sounds
Food obtained from approved source Chaneca OUT N/A Food additives: approved and properly used OUT Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT UMB D N/A Conformance with Approved Procedures Food in good condition, safe and unadulterated OUT Required records available: shellstock tags, parasite Compliance with approved Specialized Process OUT 層 N/O IN OUT and HACCP plan destruction Protection Irain Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A Food-contact surfaces cleaned & sanitized OUT = not in compliance OUT N/A IN = in compliance N/O = not observedN/A = not applicable Proper disposition of returned, previously served, OUT rie D IN reconditioned, and unsafe food GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods cos R IN OUT Proper Use of Utensils. IN OUT Sale Foco and Waller COS R X In-use utensils: properly stored Pasteurized eggs used where required × Utensils, equipment and linens; properly stored, dried, Water and ice from approved source × X handled × Single-use/single-service articles: properly stored, used Food Temperature Control Gloves used properly Adequate equipment for temperature control Junia Eculonent and Vending Approved thawing methods used Food and nonfood-contact surfaces deanable, properly Thermometers provided and accurate × × designed, constructed, and used Fost Identication Warewashing facilities: installed, maintained, used; test × strips used Food properly labeled; original container X Nonfood-contact surfaces clean × Physical Facilities Prevention of Food Contention. × Hot and cold water available; adequate pressure × Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × X and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × × fingernails and jewelry x Toilet facilities: properly constructed, supplied, deaned Wiping doths: properly used and stored Garbage/refuse properly disposed; facilities maintained Fruits and vegetables washed before use × Physical facilities installed, maintained, and clean Person in Charge /Title: Barbara Gribble 🗸 Date: 10/04/2021 EPHS No. Follow-up: ൎ No Inspector Telephone 1647 573-888-9008 Follow-up Date E6.37 DISTRIBUTION: WHITE-OWNER'S COPY CANARY - FILE COP



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establishment name Caseys General Store 2082		401 W Main Street	Malden, MO 6386	Malden, MO 63863	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F	
Walk in Cooler Walk in Freezer		38	Deli Display Pizza Prep Gooler	39	
		10		39	
	Kitchen Walk in Freezer	-10			
	Left Warmer	135			
e wall	Right Warmer	137 PRIORITY ITE	N.C.	Correct by If sel	
Code Reference	Printly tens controute directly faith	elin ination, prevention or reduction for VE INMEDIATE ACTION within 72 ha	n an acceptable level, hazards sasociated with footborns illns: purs or as stated.	s (qate)	
8-501.111					
Code Reference	Core lams relate to general sanilar a standard operating procedures (SSO	COREITEM 1. Spend one Controls 25. These items are to 5s corrected	S Clares, adµpme 11.5easyn gereral mainterance or santettor d by the next regular respection or as stated	Cored by Indial	
CIP Person in C	Correction in progress harge /Title: Barbara Gribb	e EDUCATION PROVIDI	Date: 10/04/ EPHS No. Follow-up: [1647 Follow-up Date: 10/04/		