

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

TIME IN	¹ 83	0	TIME OUT 1000
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ADDRESS: 1108 SOUTH BYPASS COUNTY: 069	BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE MEXT 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: OWNER: CASEYS GENERAL STORE 2187 CASEYS GENERAL STORE, INC Misty Lloyd													
SAMISHET TYPE SAMISHON SENDIC CENTER DELL SENDIC CENTER DELL SENDIC CENTER DELL SENDIC CENTER DELL SENDIC CENTER TEMP FOOD T	ADDRESS: 1108 SOUTH BYPASS											COUNTY: 069		
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Proper properties Routine Followup Compaint Other	■ BAKERY ■ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS									RS				
Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled PRIVATE Results														
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OUT N/A Food-contact surfaces cleaned & sanitized IN = in compliance N/A = not applicable N/O = not observed Proper disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogers, chemicals, and physical objects into foods. IN OUT Safe Food light Nate: Value and ice from approved source Water and ice from approved source Water and ice from approved source X Designative Control X Adequate equipment for temperature control X Adequate equipment for temperature control X Approved thawing methods used X Thermometers provided and accurate X Food and nonfood-contact surfaces deanable, properly designed, constructed, and used X Food properly labeled; original container X Nonfood-contact surfaces dean X Privision Fine Ison Control in the introduction of pathogers, chemicals, and physical objects into foods. In use of completes, chemicals, and physical objects into foods. In use of completes into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use of pathogers, chemicals, and physical objects into foods. In use o			Pr	***************************************	inalon								6.0	
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Year Pasteurized eggs used where required X In-use utensile: properly stored X Utensils, equipment and linens: properly stored, dried, handled X Single-use/single-service articles: properly stored, used X Adequate equipment for temperature control X Gloves used properly X Approved thawing methods used X Thermometers provided and accurate X Food and nonfood-contact surfaces deanable, properly designed, constructed, and used X Warewashing facilities: installed, maintained, used; test Strips used X Insects, rodents, and animals not present X Insects, rodents, and animals not present X Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, deaned X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Carbage/refuse properly disposed; facilit			Good Retail Pr	actices are preventat		ntrol the	e introd	luction	of path	ogens, ch	emicals, and	physical objects into foods.		
Water and ice from approved source X		Paster	rized eggs use	ha Food sind "Vales d where required		COS	R		OUT				COS	R
Single-use/single-service articles: properly stored, used X		Water	and ice from a	oproved source								and linens: properly stored, dried,		
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							Î		Garbage/refuse properly disposed; facilities maintained					
Person in Charge /Title: Misty Lloyd & Misty Loyd Date: 03/30/2022														
	11	end	11/1		543-	888-9	008			1647	Fol	llow-up Date: 5/27/2022		F6.37



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

TIME IN 830 TIME OUT 1000

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CASEYS	S GENERAL STORE 218	ADDRESS 1108 SOUTH BY	PASS CAN	/IPBELL,MO			
FC	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCA	CT/ LOCATION		TEMP. in ° F	
WALKIN COOLER		39	Pizza Hot Hold	Pizza Hot Hold		5	
WALKIN FREEZER		-9	Sandwich Hot Hold	Sandwich Hot Hold		1	
NA/ALIZ	PIZZA PREP IN FREEZER IN STORAGE	38 -5					
WALK	IN FREEZER IN STORAGE	-5					
Code Referense	Pronty items on inpute directly force ellipsing in many. These items MUST RECEIVE I	PRIORITY Tination, prevention of reduction WMFDIATE ACTION within 2	on to an acceptable level, hazaros associat	ed with folklowine liness	Correct by (cate)	# NS	
4-601.11A	Insulation exposed in Deli pre	p lid which could cau	se cross contamination		5/27/22	mc	
301.17	Repeat: Open Chicken salad	in Wak in cooler not	dated, Shall be dated with disc	ard date	COS 5/27/22	mc	
3-304.11	Water leaking and building up	in bottom of deli pre	p cooler, repair or replace		0121122	me	
Code Reference 4-501.11	Deli Prep Cooler (Top lid bro	These items are to be corre ke and not sealing pr	structures excuprient design general man acted by the next regular inspection or ac openly increasing potential for o	contamination)	Correct by Gales	mi	
3-305.11		/y ice build up, equpir	ment must be maintained in go	od working order	5/27/22		
5-501.15	Dumpster lids are missing				5/27/22	mc_	
COS	Corrected onsite						
		EDUCATION PROV	VIDED OR COMMENTS				
Person in C	harge /Title: Misty Lloyd	Mind da	0	Date: 03/30/2	022		
Inspector.	What Livy	Telephone M		Follow-up:	Yes	□ No	
	modell !!	DISTRIBUTION WHITE OWNER'S O		Follow-up Date: 5/2	27/2022	E6.37A	