



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

TIME IN 900 TIME OUT 1045
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 7625** OWNER: **Dollar General Cop** PERSON IN CHARGE: **Andrea Gutierrez**
ADDRESS: **510 E Grand** COUNTY: **Dunklin**
CITY/ZIP: **Campbell, MO 63933** PHONE: **573-246-3098** FAX: P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved SEWAGE DISPOSAL PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
Date Sampled _____ Results _____

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	Compliance	Compliance	Compliance	COS	R	COS	R		
<input checked="" type="checkbox"/>	OUT	Person in charge present, demonstrates knowledge, and performs duties	IN	OUT	N/O	<input checked="" type="checkbox"/>	Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	OUT	Management awareness; policy present	IN	OUT	N/O	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	OUT	Proper use of recorking, restriction and exclusion	IN	OUT	N/O	<input checked="" type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking or tobacco use	IN	OUT	N/O	<input checked="" type="checkbox"/>	Proper hot holding temperatures		
<input checked="" type="checkbox"/>	OUT	No discharge from eyes, nose and mouth	IN	OUT	N/O	<input checked="" type="checkbox"/>	Proper cold holding temperatures		
<input checked="" type="checkbox"/>	OUT	Hands clean and properly washed	IN	OUT	N/A	<input checked="" type="checkbox"/>	Proper date marking and disposition		
<input checked="" type="checkbox"/>	OUT	Adequate handwashing facilities supplied & accessible	IN	OUT	N/O	<input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	OUT	Food obtained from approved source	<input checked="" type="checkbox"/>	OUT	N/A	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	OUT	Food received at proper temperature	<input checked="" type="checkbox"/>	OUT	N/A	<input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/>	OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>	OUT	N/A	<input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input checked="" type="checkbox"/>	OUT	Required records available; shellstock tags, parasite destruction	<input checked="" type="checkbox"/>	OUT	N/A	<input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	OUT	Food separated and protected	IN	OUT	N/A	<input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/>	OUT	Food-contact surfaces cleaned & sanitized	The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed						
<input checked="" type="checkbox"/>	OUT	Proper disposition of returned, previously served, 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.

IN	OUT	Compliance	Compliance	COS	R	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required	IN	OUT	N/A	<input checked="" type="checkbox"/>	In-use utensils: properly stored
<input checked="" type="checkbox"/>		Water and ice from approved source	IN	OUT	N/A	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled
<input checked="" type="checkbox"/>		Adequate equipment for temperature control	IN	OUT	N/A	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used
<input checked="" type="checkbox"/>		Approved thawing methods used	IN	OUT	N/A	<input checked="" type="checkbox"/>	Gloves used properly
<input checked="" type="checkbox"/>		Thermometers provided and accurate				<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
<input checked="" type="checkbox"/>		Food properly labeled; original container				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean
<input checked="" type="checkbox"/>	X	Contamination prevented during food preparation, storage and display				<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored				<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned
						<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean

Person in Charge / Title: **Andrea Gutierrez** Date: **04/13/2021**
Inspector: *Charles D. Pasala* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: **7/13/2022**

