

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

TIME IN 1100 | TIME OUT 1230 | PAGE 1 of 2

ASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE EXT 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 DOLLAR GENERAL CORP Brittani Boyd													
ADDRESS: 1203 St Francis Street										0001111.06			
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-5700						FAX:				P.H. PRIORIT	P.H. PRIORITY: H M L		
ESTABLISHMENT TYPE  BAKERY  C. STORE  CATERER  DELI  RESTAURANT  SCHOOL  SENIOR CENTER  SUMM						■ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS ER F.P. □ TAVERN □ TEMP.FOOD							
PURPOSE  ☐ Pre-opening ☐ Routine ☐ Follow-up ■ Complaint ☐ Other attached with inspection													
FROZEN DESSERT  Approved Disapproved SEWAGE DISPOSAL  PUBLIC PRIVATE				WAT	WATER SUPPLY  COMMUNITY NON-COMMUNITY PRIVATE  Date Sampled Results								
License No. NA RISK FACTO					ORS AND	INTER	VENT	IONS.					
RISK FACTORS AND INTERVENTIONS:  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 Demonstration of Knowledge Cos R Compliance Demonstration of Knowledge Cos R													
	UT	Person in charge present, demonstrates knowledge,				IN O	IN OUT N/O Proper cooking, time and temperature			perature			
			and performs dutiles  Entiplicysis Health				IN OUT N/O N Proper reheating procedures for hot holding						
OUT		Management Proper use of		IN OUT N/O N Proper hot b					oling time and temperatures of holding temperatures				
OUT									d holding temperatures e marking and disposition				
OUT	N/O	Proper eating No discharge	, tasting, drinking o from eyes, nose ar	r tobacco use nd mouth				/O N	Time as	a public health contro	ol (procedures /		
OUT	N/Q					1111			records	Consumer Adv	istov		
IN OUT	N <b>II</b> D	Prevening Contamination by Hands Hands clean and properly washed				IN OUT N Consume undergool			Consum	ier advisory provided loked food	for raw or	****	
IN OUT No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<u></u>				Highly Susceptible P					
approved alternate metrod properly followed  Adequate handwashing facilities supplied & accessible				OUI N/O N/A offered			offered	ized foods used, proh					
		**************************************		ve.		Chiensical OUT N/A Food additives: approved and properly used							
OUT Food obtained from approved source  IN OUT N/A Food received at proper temperatura				OUT Toxic substances properly identified, stored and used									
	JT	Food in good	condition, safe and	i unadulterated					Cor	formance with Appro			
				ilable: shellstock tags, parasite			IN OUT Mand HAC			ce with approved Specialized Process CP plan			
		*******************************	rocestion tham Salfi	everili in dell'i delli		The	letter to	the left of	f each iter	m indicates that item's	s status at the time	of the	
OUT N/A Food separated and protected  N/A Food-contact surfaces cleaned & sanitized			-	inspection.  IN = in compliance  OUT = not in compliance									
Proper disposition of returned, previously served,				+ +	N/A = not applicable  N/O = not observed								
IN OUT	MED.		d, and unsafe food		OD RETAIL	PRACT	CES						
		Good Retail P	ractices are preven	ative measures to cor	ntrol the intro	duction	of path	ogens, ch	emicals, a	and physical objects in	nto foods.	1 000	To
IN OUT		Si	ife Food and Water		COS R	IN X	OUT			Projet Use of Ulersi	š:	COS	R
X	Paster Water	Pasteurized eggs used where required Water and ice from approved source				x	Utensils, equipment and linens: properly stored, dried,						
×		Food Temperature Coatrol				×		handled Single-u	ıse/single	-service articles: prop	erly stored, used		
X	Adequ	uate equipment for temperature control				X		Gloves	used prop			_	-
X		oved thawing methods used nometers provided and accurate				×		Food an	nd nanfaoi	d-contact surfaces de	anable, properly		
×		Fose Identificates				X		designe Warewa	d, constru ashing fac	ucted, and used ilities: installed, maint	tained, used; test		
				1^	×	strips us	sed	surfaces dean					
X		d groperty labeled; original container  Frevention of Foce Containnal								Physical Facilities			
X	Insect	nsects, rodents, and animals not present contamination prevented during food preparation, storage				X				er available: adequate d; proper backflow de		1	
×	and display					×				tewater properly dispo			+
×	fingen	rsonal deanliness: clean outer clothing, hair restraint, gernails and jewelry				×							-
×		Tiping doths: properly used and stored uits and vegetables washed before use				×	×	Garbag	oilet facilities: properly constructed, supplied, deaned arbage/refuse properly disposed; facilities maintained				
Person in Charge /Title: Brittani Boyd						X	Physica		installed, maintained, Date: OF (4.2.12)				
Person in Ch	arge /T	Brittar	ni Boyd 🏠	allows &	Bond					Date: 05/13/2			
Inspector:	1/	11	0/11	Teleph	none N9. 388-9008			EPHS N 1647		Follow-up: Follow-up Date:	Yes	V	No
MO 580- (1-4-5)	and	N OF WA		DISTRIBUTION, WHITE-				CANARY - F		. One is appeared.			E6.37



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TIME IN 1100 TIME OUT 1230

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ESTABLISHMEN DOLLAR	GENERAL, STORE 303	ADDRESS 1203 St Francis S	treet	KENNETT, MO	NNETT, MO 63857			
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT.	LOCATION	TEMP. in	TEMP. in ° F		
	Ice Cream Freezer	5	Dairy Co	oler	36			
	2 door Freezer	8	Rear Dairy	Cooler	38			
	Fresh Food Cooler	37						
Code Reference	Punnty items contribute directly to the el	PRIORITY PRIORITY PRIORITY PRIORITY PRIORITY	TEMS To an exceptable level trazants	sssuciated with footborne lik	Correct by tess (cate)	Miss		
	or many. These items MUST RECEIVE	IMMEDIATE ACTION WITHIN A	2 hours or as stated.		5/27/22	BB		
4-601.11A	Fountain units soiled with du	st and debris, wash rin	ise and samuze		3/2//22	טט		
		XXXXII			Correct by	Parlet		
Gode Reference	Core tems refate to general sanitar on, o standard operating procedures (SSOPs)	COREIT pera, chai controls, facilities cr	structures, equipment design, dent	sigi maintenance or sanitatio				
4-204 112	Missing thermometers in all of			MII XI BO OXBIEW	5/27/22	BB		
	Shelving in dog food aisle so				5/27/22	BB		
	Floors soiled with debris thro	5/27/22	50					
6-501.16 5-501.17	Mops laying on floor in rear s No cover trash receptacles in	5/27/22	BR					
6-202.15	Daylight visible under rear st	5/27/22	BB					
5-203.13	Unable to access mopsink du	5/27/22	33					
		EDUCATION PROV	IDED OR COMMENTS					
Person in Ch	narge /Title: Brittani Boyd	3 11-0 0	10	Date: 05/13	1/2022			
Inspector:	7/ Dimain boya	Telephone No		Follow-up:	Yes [	☑ No		
MO 580-181-19-15	heligh I the	573-888-900 DISTRIBUTION: WHITE - OWNER'S CO		Follow-up Date		E6.37A		