



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

TIME IN 1045 TIME OUT 1115
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: **Caseys General Store 2082** OWNER: **Caseys General Store Inc** PERSON IN CHARGE: **Brooke Mathews**
ADDRESS: **401 W Main Street** COUNTY: **069**
CITY/ZIP: **Malden, MO 63863** PHONE: **573-276-5418** 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
License No. **NA** 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	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	<input checked="" type="checkbox"/>	N/A
<input checked="" type="checkbox"/>	Management awareness; policy present			IN	OUT	<input checked="" type="checkbox"/>	N/A
<input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/>	OUT	N/O	N/A
<input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/>	OUT	N/O	N/A
<input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN	OUT	N/O	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	Hands clean and properly washed			IN	OUT	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	Adequate hand-washing facilities supplied & accessible			<input checked="" type="checkbox"/>	OUT	N/O	N/A
<input checked="" type="checkbox"/>	Food obtained from approved source			<input checked="" type="checkbox"/>	OUT	N/A	
IN	OUT	<input checked="" type="checkbox"/>	N/A	<input checked="" type="checkbox"/>	OUT		
<input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/>	OUT		
IN	OUT	N/O	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	Food separated and protected						
<input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN	OUT	<input checked="" type="checkbox"/>					

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance
N/A = not applicable
OUT = not in compliance
N/O = not observed

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Approved thawing methods used			<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"/>	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: **Brooke Mathews** *Brooke Mathews* Date: **9/8/2022**
Inspector: *Chad...* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: **9/22/22**



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 PAGE 2 of 2

ESTABLISHMENT NAME		ADDRESS		CITY / ZIP		
Caseys General Store 2082		401 W Main Street		Malden, MO 63863		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Walk in Cooler		37	Deli Display		38	
Walk in Freezer		5	Pizza Prep Cooler		37	
Kitchen Walk in Freezer		-7				
Left Warmer		180				
Right Warmer		170				
Code Reference	PRIORITY ITEMS				Corrected by (date)	Initials
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level hazards associated with food or food service. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.					
3-101.11	Repeat: Multiple items in air display cooler for beer, heavily soiled with mold like residue. Cardboard containers holding product soiled with water and mold like residue, remove from service				9/22/22	BM
Code Reference	CORE ITEMS				Corrected by (date)	Initials
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.					
6-501.12a	Floors heavily stain or soiled throughout store, clean or replace				9/22/22	BM
CIP	Correction in progress					

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Brooke Mathews / *Brooke Mathews* Date: 9/8/2022
 Inspector: *[Signature]* Telephone No. 573-888-9008 EPHS No. 1647 Follow-up: Yes No
 Follow-up Date: 9/22/22