

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

TIME IN	12	00	TIME OUT 1300				
PAGE	1	of	2				

NEXT ROUTINE WITH ANY TIME ESTABLISH	INSPE LIMITS MENT N	CTION, OR SU FOR CORRECT NAME:	Y, THE ITEMS NOT CH SHORTER PER CTIONS SPECIFIED TORE 2187	IOD OF TIM IN THIS NO OWNER	IE AS MAY OTICE MAY .:	BE SPEC RESULT	IFIÉD IN CE	IN WR SSATI	ITING BY 1 ON OF YO	THE REGUI UR FOOD	_ATORY AUTHORI	TY. CHA	FAILURE T	ECTED O COM	BYTHE PLY
CASEYS GENERAL STORE 2187 CASEYS GENERAL ADDRESS: 1108 SOUTH BYPASS						AL OTOTAL, INC				COUNTY: 06	COUNTY: 069				
CITY/ZIP: CAMPBELL,MO PHONE: 573-246-			6-9872	872 FAX:				P.H. PRIORIT	TY:	■ H	M [				
ESTABLISHMENT TYPE  □ BAKERY □ C. STORE □ CATERER □ DELÍ □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMI				R F.P.	☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS P. ☐ TAVERN ☐ TEMP.FOOD							ORS			
	PURPOSE  Pre-opening Routine Follow-up Complaint Other														
FROZEN DESSERT  Approved Disapproved  PUBLIC PRIVATE  COMMUNITY NON-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			emonstration of Kr. irge present, demon	wedge	(		R Compliance Press and in the good R								
	DUT	and performs			-		OUT N/O N/A Proper cooking, time and temperature  IN OUT ND N/A Proper reheating procedures for hot holding								
	UT		awareness; policy p	resent			IN (	TUC	N/A	Proper co	oling time and tem	erat			
C	UT	Proper use of	reporting, restriction Good Hydlenic Pra	n and exclusi	ion 			OUT OU	N/O N/A T N/A	Proper co	t holding temperatu Id holding temperat	ures			
OUT	N/O		, tasting, drinking or from eyes, nose and				-		N/O N/A		te marking and disp public health contr			-	
OUT	N/Q			CHARLES AND		_	IN OUT N/O Ime as a records)				Consumer Act				-
■ OUT	N/O	Prevening Contamination by Hands  Hands clean and properly washed					IN OUT Consumer undercook			advisory provided for raw or					
■ OUT	No bare hand contact with ready-to-eat foods or			or		H			ighly Susceptible f	ზეი	ations				
approved alternate metrod properly followed  Adequate handwashing facilities supplied &						OUT N/O N/A Pasteurized foods used, prohibited foods not									
		accessible	Approved Sour	is			offered Chanaca								
	OUT Food obtained from approved source				_	Toyle subs			ives: approved and properly used tances properly identified, stored and						
IN OUT TO NA			4	_	-	_	OUT	used	mance with Aupro						
OUT Food in good condition, safe and unadulterated  Required 'scords available, shellstock tags, parasite					IN	OU'		Complian	ce with approved Sp	pecia	lized Proce	SS			
destruction  Proteon on Institution									and HACC						
IN Proof separated and protected					The letter to the left of each item indicates that item's status at the time of the inspection.						<del>3</del>				
■ OUT				n d		IN = in compliance OUT = not in compliance  N/A = not applicable N/O = not observed									
IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food						V. PRAGIICES									
		Good Retail Pra	actices are preventa	tive measure	es to control	the introd	duction	of path	nogens, che	emicals, and	d physical objects in	nto fo	ods.		
IN OUT		Sat	actices are preventa la Food altii Water		cos	R	IN	OUT		Este y	ja Usaki Usansii	k		co:	SR
×	Water	urized eggs use and ice from ap	d where required proved source				×		Utensils,	equipment	perly stored and linens: properl	y sto	red, dried,		
		Food	Temperature Contro	68			×		handled Single-u		single-service articles: properly stored, used			i	
X		uate equipment for temperature control				-	×		Gloves	ised proper	y California na singli Na	incilier.		79	
×		proved thawing methods used ermometers provided and accurate					×		Food an	d and nonfood-contact surfaces deanable, properly					
	Food Sentification				1	×		Warewa	designed, constructed, and used Warewashing facilities: installed, maintained, used; test						
×	Food properly labeled: original container					×		Nonfood	ps used  nfood-contact surfaces clean						
		Prevention of Rood Contentration					×		Hot and	Prive ical Facilities					
×	Conta	nsects, rodents, and animals not present  Contamination prevented during food preparation, storage and display			rage		×		Plumbing installed; proper backflow devices						
×	Personal deanliness: dean outer dothing, hair restraint, fingernails and jewelry			nt,		×	Sewage and wastewater properly disposed								
X	Wiping	doths: properl	vused and stored washed before use				×	×			erly constructed, su perly disposed; facil				_
					(	_		x		facilities ins	stalled, maintained,	and	dean		
Person in Ch	arge /T	<sup>itle:</sup> Misty L	_loydX C	11/1	1	to	2			Da	ote: 05/27/2	02	2		
Inspector. 1949 hone No. 513-888-900					e No.			EPHS No 1647	o. Fo		区	Yes		No	
1	ul,	140	10-0	DISTRIBILITION					CANARY - FII		now-up Date: 0/	JU/			E8.37



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

TIME IN 1200 TIME OUT 1300

PAGE 2 of 2

ESTABLISHMEN CASEYS	T NAME GENERAL STORE 2187	ADDRESS 1108 SOUTH BYF	PASS	CITY/ZIP CAMPBELL,MO				
FOOD PRODUCT/LOCATION		TEMP. in <sup>9</sup> F	FOOD PRODUCT.	LOCATION	TEMP <sub>*</sub> in ° F			
Cons		PRIORITY	TEMS			inte		
Reference	Priority items contribute directly to the eins or allow. These items MUST RECEIVE I	INTERNATION WHILE COMMENTS	n to ar arteplatie lerel hazarda. I hours or as stated.	associated with footbook neillness	(Carte)			
4-601.11A	Insulation exposed in Deli pre	p lid which could caus	se cross contamination		6/30/22			
3-304.11	Water leaking and building up	6/30/22						
Code		COREIT	EMS		Exercis by	i milej		
Reference	Core tems refere to senteral sentiation, or standard operating procedures (SSOPs)	araj onal controls, facilities or i These items are to be corre	procures, equipment designi gare ded by the next regulær raspædi	DIT OF A 5 STATEOL	6/30/22			
4-501.11	Deli Prep Cooler (Top lid brok	ke and not sealing pro	pperly increasing potenti	al for contamination)				
5-501.15		6/30/22						
cos	Corrected onsite							
		EDUCATION PROV	IDED OR COMMENTS					
		Λ / Λ		Data				
Person in C	harge /Title: Misty Lloyd	Telephone No	EPHS No.	Date: 05/27/2	Yes [	J No		
MO 580- 514 (9-13	Int with UIL	5 3 888-90	08   1647	Follow-up Date: 6		E6.37A		