



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

TIME IN: 13:30 TIME OUT: 1505  
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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: Casey's General Store 2255  
OWNER: Casey's General Stores Inc  
PERSON IN CHARGE: Lisa Roberts, Mgr.  
ADDRESS: 316 E. Commercial St.  
CITY: Senath, MO 63876  
PHONE: 573-738-3100  
FAX:  
COUNTY: 069  
P.H. PRIORITY:  H  M  L

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

PURPOSE:  
 Pre-opening  Routine  Follow-up  Complaint  Other

FROZEN DESSERT:  Approved  Disapproved  Not Applicable  
License No. 069-19052  
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	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
	Employee Health			IN	Proper reheating procedures for hot holding		
IN	Management awareness; policy present			IN	Proper cooling time and temperatures		
IN	Proper use of reporting, restriction and exclusion			IN	Proper hot holding temperatures		
	Good Hygienic Practices			IN	Proper cold holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper date marking and disposition		
IN	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			IN	Consumer Advisory		
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN	Adequate handwashing facilities supplied & accessible			IN	Pasteurized foods used, prohibited foods not offered		
	Approved Source			IN	Chemical		
IN	Food obtained from approved source			IN	Food additives: approved and properly used		
IN	Food received at proper temperature			IN	Toxic substances properly identified, stored and used		
IN	Food in good condition, safe and unadulterated			IN	Conformance with Approved Procedures		
IN	Required records available: shellstock tags, parasite destruction			IN	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN	Food separated and protected						
IN	Food-contact surfaces cleaned & sanitized						
IN	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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  
COS = Corrected On Site      R = Repeat Item

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

Person in Charge / Title: Lisa Roberts  
Date: 12-12-2018  
Inspector: Cheryl D. [Signature]  
Telephone No. 573-888-9008  
EPHS No. 1647  
Follow-up:  Yes  No  
Follow-up Date: 01-04-19



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ESTABLISHMENT NAME Casady's General Store		ADDRESS 316 E. Commercial St.		CITY Senath	ZIP 63876
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air (AA) Walk-in cooler		36°F	Cheese Sauce/Steamwell		170
AA/Beer cave		28	Chicken/Steamwell		155
Turkey sandwich Display cooler		30	Bologna/Sandwich prep cooler		36
			Sliced tomatoes/sandwich cooler		43
			Pepperoni/Pizza prep cooler		38

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
6-501.111	observed live mouse going from kitchen to cash register.	01-04-19	UK
4-601.11	observed build up in nozzle's of fountain	12-12-18	UK
4-601.11A	Cutting boards heavily scarred	01-04-19	UK
4-601.11A	Ice bin of soda machine is inaccessible for cleaning -black residue observed in ice bin	01-04-19	UK

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
5-501.17	Womens Restroom trash can has no cover	01-04-19	UK
3-305.11A3	lettuce & tomatoes on ground in walk in cooler	01-04-19	UK
4-401.11A5	Food service equipment stored under drain of sink	01-04-19	UK
5-205.15B	Food prep sink not draining	01-04-19	UK

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: USA Robert  
 Date: 12-12-2018

Inspector: [Signature] Telephone No. 573-888-9008 EPHS No. 1647  
 Follow-up:  Yes  No  
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