



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

TIME IN 1300	TIME OUT 1600
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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: The Store #1	OWNER: USA Investments, LLC	PERSON IN CHARGE: Amir Ali Punjani
ADDRESS: 1702 First Steet		COUNTY: 069
CITY/ZIP: Kennett, MO 63857	PHONE: 573-717-7713	FAX:
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE 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	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				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		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	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	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		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control					Gloves used properly		
	<input checked="" type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
	<input checked="" type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Amir Ali Punjani	Date: 06/03/2019
Inspector: <i>[Signature]</i>	Telephone No. 573-888-9008
EPHS No. 1647	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 06/24/2019



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ESTABLISHMENT NAME The Store #1		ADDRESS 1702 First Steet		CITY /ZIP Kennett, MO 63857	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk In cooler		38	Pork Steak/ Warner		145
Walk In Beer Cooler		35	Chicken Strips / Warmer		115
Box of Eggs on Kitchen Floor		48	Maxx Cold 3 Door		39
Deli Prep Cooler/Coleslaw		48			
Deli 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
3-302.11	Raw eggs above ready to eat foods in True 3 door Cooler	06/06/2019	AP
3-501.17	Ready to eat food in Coolers not dated with 7 day discard date (Potato Salad, Bologna, Smoked Sausage)	06/06/2019	AP
4-601.11A	Ice Cream Cooler seals soiled with bugs and debris, clean and sanitize	06/06/2019	AP
4-601.11A	Ice Machine baffles soiled with pink residue, clean and sanitize	06/06/2019	AP
4-501.12	Cutting boards have multiple black lines throughout surface, repair or replace	06/06/2019	AP
7-102.11	Pump spray bottle not labeled, must be labeled with common name	06/06/2019	AP
7-202.12(2)	Raid pesticide in kitchen, must be approved for food establishments	06/06/2019	AP
4-601.11A	Can opener soiled with food and debris, clean and sanitize	06/06/2019	AP
3-501.16	1 full box of Raw eggs sitting on kitchen floor at 48 degrees, must be maintained 45 or below	06/06/2019	AP
3-501.16(A)	Chicken strips in warmer tempted at 115 degrees, must be 135 degrees or warmer	06/06/2019	AP
7-301.11	Lighter fluid stored next to Ready to eat cookies	06/06/2019	AP
3-501.16	Coleslaw in Deli Prep Cooler tempt at 48 degrees, maintain 41 degrees or below	06/06/2019	AP
4-101.11	Bulk Dry goods stored in non food grade containers (Beans& Elbow Noodles) Shall be stored in food grade containers	06/06/2019	AP
2-301.14	Observed employees handling money and then putting gloves on without washing and repeating this process over and over	06/06/2019	
4-601.11a	Single Serve articles store in cabinet on aluminum foil, floor soiled with food and debris,	06/06/2019	AP
3-302.11A4	Hushpuppy mix in bag opened and laying on floor, keep sealed to protect from contamination	06/06/2019	AP

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
3-501.13	Fish thawing in buckets on 3 vat sink,	06/24/19	AP
4-601.11c	Walls soiled behind hand washing sink, clean and sanitize	06/24/19	AP
4-601.11C	Walls soiled under and behind 3 vat sink, clean and sanitize	06/24/19	AP
4-204.112	Thermometers missing in 3 door true and walk in cooler	06/24/19	AP
6-501.11	Filters missing on vent hood in kitchen, maintain in good repair	06/24/19	AP
6-501.11	Faucet on 3 bay sinking leaking, maintain in good repair	06/24/19	AP
4-302.14	No test strips for sanitizer solutions for 3 vat or hand towels	06/24/19	AP
4-601.11C	Rack holding microwaves in kitchen, floor soiled with food and debris	06/24/19	AP
3-302.12	Bulk dry goods through kitchen not labeled	06/24/19	AP
4-101.19	Aluminum foil covering shelf below hot hold surface must be smooth, non absorbent and easily cleanable	06/24/19	AP
4-601.11C	Multiple coolers shelves soiled with food and debris, clean and sanitize	06/24/19	AP
4-601.11A	Walk in Cooler soiled with food and debris, clean and sanitize	06/24/19	AP
3-304.14B1	Wiping clothes laying on counters, shall be held in sanitizer solution when not in use	06/24/19	AP

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: **Amir Ali Punjani** Date: **06/03/2019**

Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
 Follow-up Date: **06/24/2019**