

MO 580-18 (Lip-(3)

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

TIME IN 1430			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. PERSON IN CHARGE: Amber Calder ESTABLISHMENT NAME:
DOLLAR GENERAL STORE 1225 DOLLAR GENERAL, INC COUNTY: Dunklin ADDRESS: 503 N DOUGLASS CITY/ZIP: MALDEN, MO 63863 FAX: PHONE: 573-276-3815 P.H. PRIORITY: Н ESTABLISHMENT TYPE C. STORE □ CATERER DELI
SUMMER F.P □ INSTITUTION ■ MOBILE VENDORS ☐ BAKERY ☐ RESTAURANT GROCERY STORE SENIOR CENTER TEMP FOOD ☐ SCHOOL TAVERN Follow-up ☐ Complaint ☐ Other Routine Pre-opening FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY □ PRIVATE ☐ Approved ☐ Disapproved PUBLIC □ PRIVATE COMMUNITY ■ NON-COMMUNITY Date Sampled Results License No. 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 COS COS Compliance Petentially Hazardous Foods Compliance Demonstration of Knowledge Proper cooking, time and temperature Person in charge present, demonstrates knowledge. OUT IN OUT N/O M and performs duties Employee Health IN OUT Proper reheating procedures for hot holding N/O N OUT Management awareness; policy present IN OUT N/O Proper cooling time and temperatures N/O N Proper hat holding temperatures OUT Proper use of reporting, restriction and exclusion OUT OUT Proper cold holding temperatures Good Hygienic Practices IN OUT N/O Proper date marking and disposition OUT N/O Proper eating, testing, drinking or tobacco use Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O N OUT N/O Corisumer Advisory Preventing Contem nation by Hands Consumer advisory provided for raw or Hands clean and properly Washed I TOTAL OUT N/O IN OUT undercooked food Highly Suscept He Populations No bare hand contact with ready-to-eat foods or OUT N/D approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & OUT OUT N/O N/A offered accessible Chenical Approved Source Food obtained from approved source M OUT Food additives: approved and properly used OUT Toxic substances properly identified, stored and Food received at proper temperature IN OUT N N/A OUT used Conformation with Approved Procedures OUT Food in good condition, safe and unadulterated Compliance with approved Specialized Process and HACCP plan Required records available: shellstock tags, parasite OUT IN OUT N/O destruction Protection from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized OUT = not in compliance N/A IN = in compliance OUT N/A = not applicable N/O = not observed Proper disposition of returned, previously served, IN OUT VIIID) reconditioned, and unsafe food GOTO DE CENTA HERRACON DESCRIPTION Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods TN Proper Use of Utensis CDS OUT COS R TUG IN × In-use utensils: properly stored Х Pasteurized eggs used where required Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled Single-use/single-service articles: properly stored, used Foot Temperature Control × Gloves used properly Adequate equipment for temperature control X Utensis Equation and Vending Approved thawing methods used Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Thermometers provided and accurate × × Warewashing facilities: installed, maintained, used; test Food Identification × strips used × Food properly labeled; original container

Prevention of Food Contembration Nonfood-contact surfaces clean X Physical Facilities. Hot and cold water available; adequate pressure Insects, rodents, and animals not present × Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × X and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned × × Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Amber Calder Date: 10/19/2020 Yes 4 Nο Telephone No. 573-888-9008 EPHS No. Follow-up: Inspector: 1647 Follow-up Date: DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY



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ESTABLISHMENT NAME DOLLAR GENERAL STORE 1225 503 N DOUGLASS MALDEN, MO 638						
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATI	ON	TEMP. in * F	
Coolers from right to left			frozen 3 door		2	
2 door Fresh Food 2 door fresh food		35	frozen 2 door		-5	
		40	Rear dairy cooler		37	
	2 door frozen	0	Rear Freezer		-11	
Code	2 door froze	5 PRIORITY I	THE STATE OF THE S		Correct by Fillial	
Codes Reference 6-501.11	Core dame relate to general servicil se	s minerials, prevention enhanced in MMEDIATE ACTION within 72 MMEDIATE ACTION within 72 minerals are to be conserved. CORE ITS operations for to be conserved.	rician acceptable level, telektós associáled Regits pr. as statest.	riance or sanifation	Corradoy India (date)	
NRI	Next Routine Inspection	EDUCATION PROV	IDED OR COMMENTS			
Person in C	^{Charge /Title:} Amber Calder	Sal C		Date: 10/19/202	0	
Inspector:	Toph Phylo	Telephone No 573-888-900 DISTRIBUTION: WHITE - OWNER'S CO		Follow-up: Follow-up Date:	Yes ☑ No	