

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

TIME IN 1330	TIME OUT 1520					
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDEN NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE ESTABLISHMENT NAME:  CASEYS GENERAL STORE 2065 CASEYS	MAY BE	SPECIE	FIED I	N WRIT	TING BY T	THE REGULATORY AUTHORITY. FAILURE TO COMPLY		
ADDRESS: 1117 ST FRANCIS STREET	P.H. PRIORITY : H M L							
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-89								
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ D ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SI	ELI JMMER I			ROCE AVERN	RY STOR	E   INSTITUTION   MOBILE VENDORS   TEMP.FOOD		
PURPOSE ☐ Pre-opening	☐ Oth							
☐ Approved ☐ Disapproved ☐ PUBLIC ■ PRIVATE				ATER SUPPLY  COMMUNITY   NON-COMMUNITY   PRIVATE  Date Sampled   Results				
License No. NA RISK-FA	CTORS	ANDI	NTE	evEN1	TONS .			
Risk factors are food preparation practices and employee behaviors most of foodborne illness outbreaks. Public health interventions are control measurements.	ommonly	reporte	d to th	e Centi	ers for Dis-	ease Control and Prevention as contributing factors in		
Compliance Demonstration of Knowledge	COS	S R	Cor	npliance		Proper cooking, time and temperature		
OUT Person in charge present, demonstrates knowledge and performs duties					1/0			
OUT Management awareness; policy present					1/0 N=A			
OUT Proper use of reporting, restriction and exclusion						Proper hot holding temperatures  Proper cold holding temperatures		
OUT N/O Proper eating, fasting, drinking or tobacco use					AN ON	Proper date marking and disposition Time as a public health control (procedures		
OUT N/O No discharge from eyes, nose and mouth	or a	$\perp$	IN C	1 TUC	√_ 1 O√	records)  CBhS: INSE Addressing		
Preventing Contemination by Harins  OUT N/O Hands clean and properly washed		$\exists \exists$	IN	QUT	r <b>ii</b> i	Consumer advisory provided for raw or undercooked food		
No bare hand contact with ready-to-eat foods or		$\exists \exists$	undercdo			Hogely Staceptible Populations		
Adequate handwashing facilities supplied &		$\pm$			N/O N/A	Pasteurized foods used, prohibited foods not		
accessible Approved Source		+	_			offered Chenkia		
OUT Food obtained from approved source		=	-	OUT		Food additives: approved and properly used Toxic substances properly identified, stored and		
IN COT TO NA				_	OUT	used Conformance with Approved Procedures		
IN OUT N/O Required records available shellstock tags, parasit destruction	Ð	IN OUT		† <b>=</b>	Compliance with approved Specialized Process and HACCP plan			
Protection from Contentination  OUT N/A Food separated and protected		+	The	letter to	the left of	f each item indicates that item's status at the time of the		
OUT N/A Food-contact surfaces cleaned & sanitized	-	$\dashv$	inspection.  IN = in compliance			te OUT = not in compliance		
Proper disposition of returned, previously served,		$\top$			applicable			
reconditioned, and tinsale (cod	igoti R	EHALLE	RACI	ICES.	<b></b>			
Good Retail Practices are preventative measures to	control th	e introd	uction	of path	ogens, che	emicals, and physical objects into foods.  Rechai Use of Users II.		
IN OUT Sale: Faisk and Watth.  X Pasteurized eggs used where required	: 000	18	X	001	In-use u	tensils: properly stored		
X Water and ice from approved source			×		handled	, equipment and linens: properly stored, dried,		
Food Temperature Control			×			se/single-service articles: properly stored, used		
Adequate equipment for temperature control     Approved thawing methods used				iller sits. E		Ulersis E. Corentski Vedda):		
X Thermometers provided and accurate			×	East and confood-contact surface		d nonfood-contact surfaces deanable, properly d, constructed, and used		
Fogg-Literal Equalities			Warewashing facilities: installed, maintained, used; test strips used					
Food properly labeled; original container     Frequention of Food Container edition.			Y Nonfood-contact surfaces de		Nonfood			
X Insects rodents, and animals not present			×	Hot and cold water available; adequate pressure		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			×					
Wiping doths: properly used and stored     Fruits and vegetables washed before use	×	10	×	Garbage/refuse properly disposed; facilities maintained		e/refuse properly disposed; facilities maintained		
		X	1	X	Physical	I facilities installed, maintained, and clean		
10/20/2021								
Inspector Tele 573	-888-9	9008			EPHS N 1647 CANARY - FI	Follow-up Date:		



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ESTABLISHMEN CASEYS	NT NAME S GENERAL STORE 2065	ADDRESS 1117 ST FRANC	IS STREET	KENNETT, MO 63	857	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. in ° F	
	WALK IN COOLER	37				
	WALK IN FREEZER	3				
	DELI SUB COOLER	37				
Code Reference	D. and have doubling the district and a	PRIORIT	Y ITEMS Institutor acceptable level Trazacos a	ssociated with foodoorte liness	Corket by loater	¥ 18
	Pronty beins contribute directly to the eff or 東京 These items MUST RECEIVE I	MMEDIATE ACTION within	72 hours or as stated			D.L
3-501.17 7-202.12	No date marking on deli meat Substance in Sanitizer bottle	and open chicken s tested well over reco	alad in walkin cooler, disc ammeded concentration fo	argeg or chlorine and guat	COS	TO SA
7-202.12	Tonic water stored next to de	icer and oil in back	storage room		COS	ASSES .
						1
Code		CORE	TEMS		Cwedny	Train
Reference	Core tems relate to general senter on our emidant operating procedures (SSOPs).	eral chal commits facilities of These items are to be com-	r structures equipment design gere acted by the next regular inspects	rei mainter ance or san takon on or as stated.	(als)	
6-501.11	Repeat: Ceiling tile in storage	area has water dan	nage, repair or replace		NRI	
6-501.11	Floor tiles broken and missing		m		NRI	NO
3-304.14	Wiping cloths not being store	ın sanıtızer			003	300
NRI	NEXT ROUTINE INSPECTION					+
cos	CORRECTED ONSITE					
		EDUCATION PRO	WIDED OR COMMENTS			
		.0	A -			
Doron in C	hargo (Title)		12/20	Date: 4 0 (0.0 (0.0	004	
Person in C	Haige / Tru	A super M	In Charles	Date: 10/20/2	U21 Yes	✓ No
Inspector:	211011	573-888-9		Follow-up:  Follow-up Date:	168	
MO 680-18 4	has had 12	DISTRIBUTION: WHITE - OWNER'S	COPY CANARY - FILE COPY			E6.37A